



WHITE OAK GRILL

Dinner Specials ~ Sunday, October 27, 2024

Soups

Chef's Choice

Entrees

Chicken Divan (D/A) 7

Chicken thighs, butter, onions, carrots, white wine, bechamel sauce, cheese, broccoli, herb roasted red potatoes, and steamed green beans.

Italian Style Beef Pot Roast (GF/DF) 7

Beef, onions, carrots, garlic, paprika, herb roasted red potatoes, and steamed green beans.

Vegetable Bread Pudding (D/VG) 7

Butter, onions, garlic, fontina, assorted veggies, parmesan, bread, eggs, and steamed green beans.

Dessert

Chef's Choice 3

Always Available

Salads & Entrees

- Caesar Salad
- Garden Salad
- Crunchy Salad
- Chicken Breast
- Salmon
- Hot Dog
- Hamburger
- Veggie Burger

Sides

- Steamed Spinach
- Baked Russet/Sweet Potato
- Cottage Cheese
- French Fries
- Sweet Potato Fries
- Mixed Fruit
- Chef's Choice Legume
- Brown Rice
- Steamed Vegetable Medley

Desserts

- Ice Cream
- Sugar-Free Ice Cream
- Sorbet
- Sugar-Free Dessert
- Jello
- Sugar-Free Jello
- Lemon Tart
- Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half

Juice: Apple, Orange, Prune, Cranberry, or V8

Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free



WHITE OAK GRILL

Dinner Specials ~ Monday, October 28, 2024

Soups

Creamy Chicken Alfredo (D) 2/3

Celery Root and Apple (GF/DF/OF/VE) 2/3

Entrees

Roasted Pork Loin with Apricot and Rosemary Glaze (GF/D/A) 7

Pork loin, shallots, apricots, rosemary, wine, roasted fingerling potatoes (GF/DF), and steamed broccoli.

Steak Tips with Caramelized Onions (GF/D) 7

Steak, butter, onions, roasted fingerling potatoes (GF/DF), and steamed broccoli.

Vegan Quinoa and Grilled Zucchini Stuffed Peppers (GF/DF/OF//VE) 7

Green peppers, quinoa, onions, zucchini, red peppers, basil, and steamed broccoli.

Dessert

Dulce de Leche Cake (D) 3

Always Available

Salads & Entrees

- Caesar Salad
Garden Salad
Crunchy Salad
Chicken Breast
Salmon
Hot Dog
Hamburger
Veggie Burger

Sides

- Steamed Spinach
Baked Russet/Sweet Potato
Cottage Cheese
French Fries
Sweet Potato Fries
Mixed Fruit
Chef's Choice Legume
Brown Rice
Steamed Vegetable Medley

Desserts

- Ice Cream
Sugar-Free Ice Cream
Sorbet
Sugar-Free Dessert
Jello
Sugar-Free Jello
Pumpkin Spice Bread
Pudding (D)
Gluten-Free Chocolate Torte

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free



WHITE OAK GRILL

Dinner Specials ~ Tuesday, October 29, 2024

Soups

Beef Barley (DF) 2/3

Cauliflower, Kale and Chickpea (GF/DF/OF/VE)

Entrees

Chicken Saltimboca (GF/D)

Chicken breast, prosciutto, sage, fontina, lemon, herbed rice pilaf (GF/DF), and steamed Brussels sprouts.

Sole Oreganata (GF/D) 7

Sole, sauteed onions, basil, oregano, herbed rice pilaf (GF/DF), and steamed Brussels sprouts.

Roasted Cauliflower Steaks with Romesco (GF/DF/OF/VE/Nuts) 7

Cauliflower steak, red peppers, tomatoes, garlic, zucchini puree and almond sauce, herbed rice pilaf (GF/DF), and steamed Brussels sprouts.

Dessert

Dulce de Leche Cake (D) 3

Always Available

Salads & Entrees

Caesar Salad
Garden Salad
Crunchy Salad
Chicken Breast
Salmon
Hot Dog
Hamburger
Veggie Burger

Sides

Steamed Spinach
Baked Russet/Sweet Potato
Cottage Cheese
French Fries
Sweet Potato Fries
Mixed Fruit
Chef's Choice Legume
Brown Rice
Steamed Vegetable Medley

Desserts

Ice Cream
Sugar-Free Ice Cream
Sorbet
Sugar-Free Dessert
Jello
Sugar-Free Jello
Pumpkin Spice Bread
Pudding (D)
Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half

Juice: Apple, Orange, Prune, Cranberry, or V8

Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free



WHITE OAK GRILL

Dinner Specials ~ Wednesday, October 30, 2024

Soups

Sausage and Potato (GF/DF) 2/3

Golden Beet (GF/DF/OF/VE) 2/3

Entrees

Asian BBQ Glazed Chicken (GF/DF/A) 7

Molasses, ketchup, five-spice blend, sesame oil, ginger, sherry, hoisin, apricot puree, jasmine rice (GF/DF), and steamed asparagus.

Miso and Yuzu Glazed Cod (GF/DF/A) 7

Cod, yuzu, sesame oil, green onions, mirin, miso, jasmine rice (GF/DF), and steamed asparagus.

Sesame Ginger Grilled Portobello Mushrooms (GF/DF/VE) 7

Portobello mushrooms, soy sauce, vinegar, sesame oil, sambal oelek, ginger, scallions, jasmine rice, and steamed asparagus.

Dessert

Lemon Berry Mascarpone Cake (D) 3

Always Available

Salads & Entrees

Caesar Salad
Garden Salad
Crunchy Salad
Chicken Breast
Salmon
Hot Dog
Hamburger
Veggie Burger

Sides

Steamed Spinach
Baked Russet/Sweet Potato
Cottage Cheese
French Fries
Sweet Potato Fries
Mixed Fruit
Chef's Choice Legume
Brown Rice
Steamed Vegetable Medley

Desserts

Ice Cream
Sugar-Free Ice Cream
Sorbet
Sugar-Free Dessert
Jello
Sugar-Free Jello
Pumpkin Spice Bread
Pudding (D)
Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half

Juice: Apple, Orange, Prune, Cranberry, or V8

Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free

Dinner Specials ~ Thursday, October 31, 2024



Halloween Menu

Thursday, October 31



Starters

Red Deviled Egg (GF/DF) 4

Deviled Eggs with Sun-Dried Tomato & Olive Tapenade, Garnished with Chive Segments

Blood Orange Salad (D/Dairy Optional) 3

Arugula, Watercress, Thinly Sliced Red Onion, and Farro. Dressed with Blood Orange Vinaigrette, Garnished with Blood Orange Segments and Ricotta Salata

Entrees

Beef Medallions with Raspberry Beurre Rouge (GF/D/A) 7

Seared Salmon with Pomegranate Orange Sauce (GF/DF) 8

Porcini Mushroom & Truffle Ravioli with Butternut Squash Alfredo (D/VG) 6

Pumpkin Curry with Forbidden and Jasmine Rice (GF/DF/OF/VE) 6

Sides – 2 Credits

Cherry Hazelnut Wild Rice Pilaf (GF/DF/OF/VE)

Rosemary Roasted Sweet Potatoes (GF/DF/VE)

Herb Roasted Tomatoes (GF/DF/VE)

Stewed Cauliflower (GF/DF/OF/VE)


Steamed Asparagus (GF/DF/OF/VE)

Jasmine Rice (GF/DF/OF/VE)

Dessert

Pumpkin Tart with White Chocolate Ghost (D) 5

Ask Your Server for the Gluten-Free Dessert Choice.





WHITE OAK GRILL

Dinner Specials ~ Friday, November 1, 2024

Soups

Cajun Shrimp and Corn Chowder (D) 2/3
Cajun Roasted Corn Chowder (GF/DF/OF/VE)

Note: Dairy Garnish Optional

Entrees

Chicken with Creamy Garlic Sauce (D) 7

Chicken breast, garlic, breadcrumbs, parmesan, basil, butter, cream, mashed potatoes (GF/D), and steamed cauliflower.

Lamb Shepherd's Pie (D/A) 7

Lamb, onions, carrots, celery, garlic, red wine, chicken broth, rosemary, butter, mashed potatoes (GF/D), and steamed cauliflower.

Vegan Mushrooms Shepherd's Pie (GF/DF/VE/A) 7

Onions, carrots, celery, garlic, mushrooms, thyme, rosemary, red wine, peas, rice flour, nutritional yeast, mashed potatoes (GF/DF/VE), and steamed cauliflower.

Dessert

Pecan Chocolate Chip Pie (D/Nuts) 3

Always Available

Salads & Entrees

Caesar Salad
Garden Salad
Crunchy Salad
Chicken Breast
Salmon
Hot Dog
Hamburger
Veggie Burger

Sides

Steamed Spinach
Baked Russet/Sweet Potato
Cottage Cheese
French Fries
Sweet Potato Fries
Mixed Fruit
Chef's Choice Legume
Brown Rice
Steamed Vegetable Medley

Desserts

Ice Cream
Sugar-Free Ice Cream
Sorbet
Sugar-Free Dessert
Jello
Sugar-Free Jello
Pumpkin Spice Bread
Pudding (D)
Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half

Juice: Apple, Orange, Prune, Cranberry, or V8

Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy

(A) Contains Alcohol • (OF) Oil-Free



WHITE OAK GRILL

Dinner Specials ~ Saturday, November 2, 2024

Soups

Garden Vegetable (GF/DF/VE) 2/3

Roasted Cauliflower (GF/DF/OF/VE) 2/3

Entrees

Mustard and Dill Rockfish (GF/D) 7

Rockfish, lemon, butter, mustard, dill, garlic powder, buttered Yukon potatoes (GF/D), and steamed carrots and parsnips.

Pork Roast with Apples, Garlic, and Thyme (GF/DF) 7

Pork roast, apples, onions, garlic, thyme, rosemary, bay leaf, cinnamon, buttered Yukon potatoes (GF/D), and steamed carrots and parsnips.

Savory Stuffed Apples (GF/DF/OF/VE) 7

Apple, Rice-Chex, garlic, onions, celery, squash, tempeh, sage, thyme, pine-nuts, and steamed carrots and parsnips.

Dessert

Pecan Chocolate Chip Pie (D/Nuts) 3

Always Available

Salads & Entrees

- Caesar Salad
- Garden Salad
- Crunchy Salad
- Chicken Breast
- Salmon
- Hot Dog
- Hamburger
- Veggie Burger

Sides

- Steamed Spinach
- Baked Russet/Sweet Potato
- Cottage Cheese
- French Fries
- Sweet Potato Fries
- Mixed Fruit
- Chef's Choice Legume
- Brown Rice
- Steamed Vegetable Medley

Desserts

- Ice Cream
- Sugar-Free Ice Cream
- Sorbet
- Sugar-Free Dessert
- Jello
- Sugar-Free Jello
- Pumpkin Spice Bread
- Pudding (D)
- Gluten-Free Chocolate Torte

Beverages

Milk & Dairy: Skim Milk, 2% Milk, or Half & Half

Juice: Apple, Orange, Prune, Cranberry, or V8

Other: Coffee, Hot Tea, Iced Tea, Lemonade, Arnold Palmer, or Pink Lady

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(A) Contains Alcohol • (OF) Oil-Free

