



WHITE OAK GRILL

Dinner Menu • Autumn 2024

Salads

Butternut Squash Salad (D) 8

Roasted butternut squash, white beans, romaine, arugula, cherry tomatoes, croutons, feta cheese, pumpkin seeds, and roasted garlic tahini dressing.

Garden Salad (GF/VE) 3/5/7

Mesclun lettuce with tomato, carrot, cucumber, chickpeas and choice of dressing

Crunchy Salad (GF/D/VG) 3/5/7

Cabbage, frisée, kale, quinoa, craisins, apples, and honey vinaigrette

Caesar Salad (D) 3/5/7

Romaine lettuce, Caesar dressing, house made croutons, and Parmesan cheese

Spinach and Artichoke Dip (D) 6

Cream cheese, parmesan, artichokes, spinach, baked until warm and served with toasted crostini.

Sides & Extras

- Baked Potato
- Sweet Potato
- French Fries
- Sweet Potato Fries
- Cottage Cheese
- Cup of Soup
- Fruit

From the Grill

White Oak Burger 8

Sub Garden Burger or Impossible Patty or Dr. Praeger Patty

With lettuce, tomato, onion, and pickle

Add Cheese: 1

Add Bacon: 2

Grilled Chicken Sandwich 7

Grilled chicken breast or Gardein Chik'n, with lettuce, tomato, onion, and pickle

Add Cheese: 1

Add Bacon: 2

Entrees

Pan Fried Trout (D) 22

Dredged whole trout, bacon cream sauce, corn pudding, and roasted fall squash.

Pickle Brined Fried Chicken (DF) 18

Pickle brined chicken leg and thigh, corn pudding, and roasted fall squash.

Pork Panang Curry (D/Nuts) 16

Seared boneless pork chop, basmati rice, Panang curry, and green beans.

Sundried Tomato Pesto Linguini (D/VG) 16

Assorted fresh vegetables, sundried tomato pesto, linguini and grilled bread.

Add Chicken: 4

Add Salmon: 6