



Dinner

WHITE OAK GRILL

Winter 2025

DAILY SPECIALS

Sunday, March 2, 2025

ENTREES

Maple and Rosemary Glazed Ham (GF/DF) 6

Ham, maple syrup, and rosemary.

Italian Beef Pot Roast (GF/DF) 6

Beef, onions, carrots, and fire-roasted tomatoes.

Barley and Feta Stuffed Peppers (D/VG) 6

Green peppers, barley, onions, sun-dried tomatoes, and feta cheese.

SIDES

Roasted Fingerling Potatoes (GF/DF) 1

Roasted Cauliflower (GF/DF) 1

Steamed Peas 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chef's Choice 3



Dinner

WHITE OAK GRILL Winter 2025

DAILY SPECIALS

Monday, March 3, 2025

SOUPS

Navy Bean and Ham (GF/D) 3/5

Thai Coconut and Tomato (GF/DF/OF/VE) 3/5

ENTREES

Bangers and Mash and Onion Gravy (D) 6

Pork sausages, mashed potatoes (GF/D), butter, and onion gravy.

Honey Glazed Salmon (GF/D) 6

Salmon, butter, ginger, Dijon, honey, and chives.

Quinoa Tabouli Stuffed Tomatoes (GF/DF/OF/VE) 6

Quinoa, parsley, mint, tomatoes, and lemon.

SIDES

Mashed Potatoes (GF/D) 1

Buttered Peas and Carrots (GF/D) 1

Steamed Broccoli 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

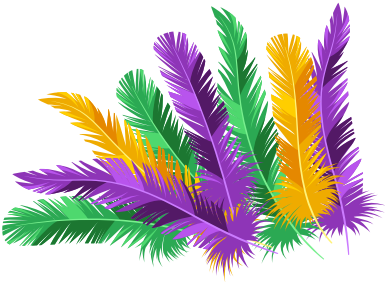
DESSERTS

Strawberry Cream Cake (D) 3



Dinner

WHITE OAK GRILL Winter 2025



DAILY SPECIALS

Tuesday, March 4, 2025

STARTERS

Albondigas (GF/DF) 3/5

Black Bean Soup (GF/DF/OF/VE) 3/5

Fried Okra and Remoulade Sauce (DF/VG) 5

ENTREES

Chicken and Sausage Gumbo (D) 6

Chicken thighs, andouille sausage, butter, onions, celery, green peppers, and okra, Cajun seasoning, and fire-roasted tomatoes.

Shrimp Etouffée (DF) 6

Shrimp, onions, celery, green peppers, Creole seasoning, tomatoes, and green onions

Vegan Jambalaya (GF/DF/VE) 6

Onions, green peppers, scallions, garlic, tofu, and tomatoes.

FAT TUESDAY SPECIAL

Cajun Chicken Alfredo (D) 10

SIDES

Red Beans and Rice (GF/DF/OF) 1

Braised Collard Greens (GF/D/A) 1

Steamed Corn 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Steamed Carrots or Steamed Spinach 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Rum Mousse Cup (D) 3





Dinner

WHITE OAK GRILL

Winter 2025

DAILY SPECIALS

Wednesday, March 5, 2025

SOUPS

Beef Barley (DF) 3/5

Creamy Sweet Potato and Apple (GF/DF/OF/VE) 3/5

ENTREES

Cilantro Lime Marinated Chicken (GF/DF/A) 6

Chicken thighs, sherry, garlic, red pepper flakes, cilantro, and lime.

Cuban Pork Roast (GF/DF) 6

Pork roast, citrus, onions, and cilantro.

Vegan Picadillo (GF/DF/OF/VE) 6

Onions, capers, olives, fire-roasted tomatoes, and mushrooms.

SIDES

Calabicitas (GF/D) 1

Note: Dairy Optional

Cilantro Lime Rice (GF/DF/OF) 1

Steamed Zucchini and Yellow Squash 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Strawberry Cream Cake (D) 3



Dinner

WHITE OAK GRILL

Winter 2025

DAILY SPECIALS

Thursday, March 6, 2025

SOUPS

Bacon and Butternut Squash (D) 3/5

Golden Garlic and Cauliflower (GF/DF/OF/VE) 3/5

ENTREES

Lemon and Garlic Baked Cod (GF/D) 6

Cod, butter, lemon zest, and paprika.

Roasted Pork Tenderloin with Creamy Dijon Sauce (GF/D) 6

Pork tenderloin, Dijon, and cream.

Roasted Cauliflower Steaks with Romesco Sauce (GF/DF/OF/VE/Nuts) 6

Roasted cauliflower steak, red peppers, tomatoes, garlic, zucchini puree, and almonds.

SIDES

Herb Red Potatoes (GF/DF) 1

Honey Ginger Roasted Carrots (GF/D) 1

Steamed Asparagus 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Triple Chocolate Torte (D) 3



Dinner

WHITE OAK GRILL

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DAILY SPECIALS

Friday, March 7, 2025

SOUPS

Manhattan Clam Chowder (D) 3/5

Curried Lentil and Apricot (GF/DF/OF/VE) 3/5

ENTREES

Chicken Marbella (GF/DF/A) 6

Bone-in chicken thighs, prunes, green olives, oregano, and white wine.

Herb Baked Sole (GF/D) 6

Sole, butter, garlic, parsley, dill, onions, and garlic.

Vegan Stuffed Delicata Squash (GF/DF/OF/VE) 6

Squash, navy bean, carrots, leeks, spinach, tomatoes, onions, garlic, and basil.

SIDES

Almond Rice Pilaf (GF/DF/Nuts) 1

Roasted Broccoli (GF/DF) 1

Steamed Cauliflower 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Apple Pie (D) 3

DAILY SPECIALS

Saturday, March 8, 2025

SOUPS

Chicken and Wild Rice (D) 3/5

Roasted Tomato (GF/DF/OF/VE) 3/5

ENTREES

Creamy Tuscan Chicken (GF/D) 6

Chicken breast, garlic, rosemary, butter, tomatoes, and shallots.

Lamb Puttanesca (GF/DF/A) 6

Onions, lamb, tomatoes, capers, anchovy, olives, and basil.

Vegan Chickpea Puttanesca (GF/DF/OF/VE/A) 6

Red onions, garlic, eggplant, red peppers, chickpeas, tomatoes, red wine, capers, olives, and basil.

SIDES

Penne Pasta (DF) or Gluten-Free Pasta (DF) 1

Green Beans with Fondued Tomatoes (GF/DF) 1

Steamed Brussels Sprouts 1

Brown Rice 1

Baked or Sweet Potato 1

Steamed Spinach or Carrots 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Apple Pie (D) 3