

Dinner



WHITE OAK GRILL

DAILY SPECIALS

Sunday, June 15, 2025

ENTREES

Orange Honey Glazed Ham (GF/DF) 6

Ham, garlic, orange juice, rosemary, and honey.

Meatloaf (D) ♦ 6

Beef, pork, bacon, panko, egg, buttermilk, onions, and ketchup.

Vegetable Bread Pudding (D/VG) 6

Butter, onions, peas, carrots, asparagus, bread, and cheese.

SIDES

Herb Roasted Potato Wedges (GF/DF)

Creamed Spinach (D) 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

DAILY SPECIALS

Monday, June 16, 2025

SOUPS

Kielbasa and Cabbage (GF/DF) ♦ 3/5

Golden Potato (GF/DF/OF/VE) 3/5

ENTREES

Chicken and Mushroom Marsala (D/A) 6

Chicken thighs, flour, onions, mushrooms, wine, and thyme.

Roasted Shrimp in Tomato Cream (GF/D/A) 6

Shrimp, garlic, butter, shallots, wine, tomatoes, and cream.

Fried Eggplant Marsala (GF/DF/VE/A) 6

Eggplant, rice flour, corn starch, Rice-Chex, nutritional yeast, vegan butter, mushrooms, oat milk, and wine.

SIDES

Egg Noodles (DF) 1

Glazed Rainbow Carrots (GF/D) 1

Steamed Green Beans 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

Italian Lemon Cream Cake (D) 3



Dinner

WHITE OAK GRILL

DAILY SPECIALS

Tuesday, June 17, 2025

SOUPS

Beef Noodle (DF) 3/5

Spring Vegetable and Miso (GF/DF/OF/VE) 3/5

ENTREES

Dijon and Herb Braised Chicken (DF/A) 6

Chicken thighs, yellow, garlic, wine, and Dijon.

London Broil (GF/D) 6

Top sirloin, shallots, Worcestershire, mushrooms, carrots, and butter.

Tempeh London Broil (GF/DF/VE) 6

Marinated tempeh, Worcestershire, shallots, ginger, mushrooms, and leeks.

SIDES

Boursin Mashed Potatoes (GF/D) 1

Herb Roasted Vegetables (GF/DF) 1

Steamed Asparagus 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

Italian Lemon Cream Cake D) 3

Dinner



WHITE OAK GRILL

DAILY SPECIALS

Wednesday, June 18, 2025

SOUPS

Chicken Artichoke (GF/D) 3/5

Spanish Vegetable (GF/DF/OF/VE) 3/5

ENTREES

Sweet and Sour Meatballs (DF) 6

Ground beef, pork, ginger, egg, panko, soy sauce, garlic, Mae Ploy, vinegar, brown sugar, pineapple, and bell peppers.

Maple and Soy Glazed Cod (GF/DF) 6

Cod, maple syrup, Dijon, and soy sauce.

Sweet and Sour Tofu (GF/DF/OF/VE) 6

Tofu, soy sauce, garlic, Mae Ploy, vinegar, brown sugar, pineapple, and bell peppers.

SIDES

Jasmine Rice (GF/DF/OF) 1

Ginger Garlic Green Beans (GF/DF) 1

Steamed Broccoli 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

Dulce de Leche Cheesecake (D) 3



Dinner

WHITE OAK GRILL

DAILY SPECIALS

Thursday, June 19, 2025

SOUPS

German Goulash (D) 3/5

Borscht (GF/DF/OF/VE) ♦↓ 3/5

Note: Dairy Optional

ENTREES

Coq au Vin (D/A) 6

Chicken thighs, burgundy, cognac, onions, carrots, bacon mushrooms, tomato paste, and pearl onions.

Lemon Tarragon Glazed Rockfish (GF/D) 6

Rockfish, butter, shallots, lemon, thyme and tarragon.

Vegan Coq au Vin (GF/DF/OF/VE/A) 6

Mushrooms, potatoes, red wine, pearl onions, thyme, garlic and vegetable stock.

SIDES

Roasted Fingerling Potatoes (GF/D) 1

Roasted Asparagus (GF/D) 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

Dulce de Leche Cheesecake (D) 3

Dinner



WHITE OAK GRILL

DAILY SPECIALS

Friday, June 20, 2025

SOUPS

Smoked Salmon Chowder (D) 3/5

Carrot and Ginger (GF/DF/OF/VE) ♦ 3/5

ENTREES

Turkey Fricassee (D) ♦ 6

Turkey, butter, onions, celery, carrots, peas, and heavy cream.

Pork Roast with Apples, Garlic, and Thyme (GF/DF) 6

Pork roast with apples, onions, garlic, thyme, rosemary, bay leaf and cinnamon.

Soy Curl Fricassee (GF/DF/OF/VE) 6

Soy curls, onions, celery, carrots, peas, and coconut milk.

with Vegan Mashed Potatoes (GF/DF/VE)

Potatoes, plant-based butter, and soy milk.

SIDES

Roasted Garlic Mashed Potatoes (GF/D) 1

Braised Swiss Chard (GF/DF/A) 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

Marionberry Lavender Pie (D) 3

Dinner



WHITE OAK GRILL

DAILY SPECIALS

Saturday, June 21, 2025

SOUPS

Split Pea and Ham (GF/D) 3/5

Tomato Basil Bisque (GF/D/OF/VG) 3/5

ENTREES

Braised Moroccan Chicken (GF/DF) 6

Chicken thighs, onion, carrots, garlic, ginger, coriander, cumin, turmeric, bay leaves, cinnamon, chicken broth, raisins, and parsley.

Duqqa Beef Medallions with Mango Chutney (GF/DF/Nuts) 6

Beef medallions, pistachio, almonds, sesame seeds, fennel and mango chutney.

Vegan Chickpea and Cauliflower Curry (GF/DF/OF/VE/Nuts) 6

Potatoes, cauliflower, curry spice, vegetable base, garbanzo beans, tomato, and cashew cream.

SIDES

Carrot and Coriander Rice Pilaf (GF/DF) 1

Spiced Roasted Cauliflower (GF/DF) 1

Steamed Swiss Chard 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

Marionberry Lavender Pie (D) 3

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free • (✶) Low Carb • (▼) Low Sodium • (✚) Low Fat