



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Sunday, July 6, 2025

ENTREES

Brown Sugar Glazed Ham (GF/DF) ♦ 6

Ham, brown sugar, lemon juice, pineapple, and Dijon mustard.

Beef Stroganoff (D) 6

Beef, onions, mustard, and sour cream.

White Bean and Kale Ragout (GF/DF/OF/VE) ↓ 6

Onions, garlic, lacinato kale, fire roasted tomatoes, red chili, white beans.

NOTE: Parmesan Topping Optional

SIDES

Mashed Potatoes (GF/D) 1

Grilled Asparagus ♦ 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 (D) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Monday, July 7, 2025

SOUPS

Pasta Fagioli (D) 3/5

Carrot and Tomato (GF/DF/OF/VE) ♦▼↓ 3/5

ENTREES

Flank Steak with Mint Mustard Sauce (GF/DF) ♦▼ 6

Flank steak, garlic, mustard, red wine vinegar, honey, and mint.

Irish Whiskey Salmon (D/A) 6

Salmon, honey, Irish whiskey, lemon zest, and butter.

Tempeh and Vegetable Skewers (GF/DF/OF/VE) 6

Tempeh, vinegar, lemon, mint, maple, and assorted vegetables.

SIDES

Sour Cream and Chive Mashed Potatoes (GF/D) 1

Roasted Brussels Sprouts (GF/DF) ♦ 1

Steamed Cauliflower 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

Chocolate Peanut Butter layer Cake (D/Nuts) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Tuesday, July 8, 2025

SOUPS

Creamy Potato and Beef (GF/D) 3/5

Country Bean (GF/DF/OF/VE) ↓ 3/5

ENTREES

Pork Scallopini (GF/D) 6

Pork, mushrooms, yellow onions, butter, lemon juice, parsley, rosemary, and oregano.

Lemon and Garlic Baked Cod (GF/D) ♦ 6

Cod, butter, lemon zest, garlic, and paprika.

Lentil and Vegetable Loaf with Tomato Relish (GF/DF/OF/VE) ↓ 6

Lentils, flax seeds, garlic, onions, sorghum flour, maple syrup, and oats.

SIDES

Rice Pilaf (GF/DF) ↓ 1

Kale Gratin (D) ♦▼ 1

Steamed Brussels Sprouts 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

Chocolate Peanut Butter Layer Cake (D/Nuts) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Wednesday, July 9, 2025

SOUPS

Hungarian Mushroom (D/VG/A) ♦ 3/5

Bavarian Lentil (GF/DF/OF/VE) ▼♦ 3/5

ENTREES

Spanish Chicken (GF/D/A) 6

Chicken breasts, onion, garlic, brown sugar, cumin, sweet paprika, chicken stock, white wine, vinegar, bay leaves, capers, butter, and parsley.

Roasted Pork Loin with Balsamic Prune Sauce (GF/D) 6

Pork tenderloin, butter, shallots, garlic, brown sugar, prunes, cinnamon, cloves, and balsamic vinegar.

Spanish Pisto with Chickpeas (GF/DF/OF/VE) 6

Onions, zucchini, squash, eggplant, tomato, chickpeas, bell peppers, saffron, garlic, paprika, and vegetable stock.

SIDES

Roasted Fingerling Potatoes (GF/DF) 1

Roasted Cauliflower (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

White Chocolate Blueberry Cheesecake (D) 3

Mixed Fruit



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Thursday, July 10, 2025

SOUPS

Minestrone (D) ↓ 3/5

Note: Parmesan Topping Optional

Gazpacho (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Baja Chicken with Mango Ginger Salsa ♦ 6

Chicken thighs, chili powder, garlic powder, cumin, mango, red pepper, cilantro, onions, ginger, and lemon juice.

Grilled Steak Fajitas (GF/DF) with Flour Tortillas (DF) 6

Steak, citrus juice, cumin, peppers, and onions.

Vegan Tempeh Picadillo (GF/DF/VE) with Flour Tortillas (DF/VE) 6

Onions Impossible beef,, capers, olives, oregano, cumin, fire roasted tomatoes, and mushrooms

SIDES

Prarie Pinto Beans (GF/DF/OF/VE) 1

Stewed Green Beans (GF/DF) ♦ 1

Steamed Zucchini and Yellow Squash 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

Lemon Cream Cake (D) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Friday, July 11, 2025

SOUPS

Shrimp Chowder (D) 3/5

Roasted Corn Chowder (GF/DF/OF/VE/Nuts) ↓ 3/5

ENTREES

Sole Piccata (D) 6

Sole, lemon, capers, egg, flour, oregano, garlic, butter, and cream.

Beef and Italian Sausage Lasagna (D) 6

Marinara sauce, pork, ground beef, ricotta cheese, parmesan, and egg noodles.

Vegan Gardein Piccata (GF/DF/VE) 6

Gardein chicken, vegan butter, lemons, capers, and garlic.

SIDES

Lemon and Parmesan Orzo (D) ▼ 1

Herb Roasted Nightshades (GF/DF) ♦ 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

Peach Pie (D) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Saturday, July 12, 2025

SOUPS

Chicken and Dumplings (D) 3/5

Tomato Dill (GF/DF/OF/VE) ♦ 3/5

ENTREES

Greek Roasted Chicken (GF/D) ♦ 6

Chicken thighs, garlic, Greek yogurt, and oregano.

Grilled Leg of Lamb with Mint Yogurt Sauce (GF/D) 6

Lamb, yogurt, basil, mint, ginger, jalapeno, green onions, and lime.

Spinach and Walnut Stuffed Portobellos (GF/DF/OF/VE/Nuts) ♦ 6

Portobello mushrooms, spinach, yellow onions, walnuts, garlic, and balsamic vinegar.

SIDES

Lemon and Dill Roasted Potatoes (GF/DF) ▼↓ 1

Lemon and Thyme Roasted Vegetables (GF/DF) 1

Steamed Kale 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

Peach 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