



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Sunday, September 21, 2025

ENTREES

Maple and Rosemary Glazed Ham (GF/DF) 6

Ham, maple syrup, and rosemary.

Yankee Pot Roast (GF/DF/A) ♦ 6

Chuck roast, onions, carrots, paprika, and red wine.

Tempeh Stew (GF/DF/OF/VE) †6

Tempeh, onions, celery, carrots, garlic, tomato paste, and potatoes.

SIDES

Mashed Potatoes (GF/D) 1

Creamed Corn (GF/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 (D) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Monday, September 22, 2025

SOUPS

White Bean and Italian Sausage (GF/D) 3/5

Note: Parmesan Topping Optional

Roasted Garlic and Chard (GF/DF/OF/VE) ↓ 3/5

ENTREES

Southwestern Grilled Chicken (GF/DF) 6

Chicken thighs, lime, orange, chipotle, cilantro and jalapeno.

Pork Chile Verde with Flour Tortillas (D) ♦ 6

Pork shoulder, onion, garlic, cumin, poblano, jalapeno, tomatillos, cilantro.

Served with warm tortillas, and sour cream on the side.

Soy Chile Verde (GF/DF/VE) ♦ 6

Soy chunks, onions, garlic, cumin, poblano, jalapenos, tomatillos, cilantro.

Served with warm tortillas (contains gluten), and optional sour cream.

SIDES

Cilantro Lime Rice (GF/DF/OF) ▼↓ 1

Roasted Cauliflower (GF/DF) ♦▼ 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

Cookies and Cream Chocolate Pie (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Tuesday, September 23, 2025

SOUPS

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

Zucchini and Watercress (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Lemon and Rosemary Roasted Shrimp (GF/DF) ♦ 6

Shrimp, olive oil, lemon, rosemary, and garlic

Beef Medallions with Pomegranate Demi (GF/DF/A) 6

Beef, pomegranate juice, shallots, garlic, thyme, and red wine.

Spiced Eggplant Stuffed Peppers (GF/DF/OF/VE) ↓ 6

Eggplant, fire roasted tomatoes, cumin, garbanzo beans, garlic, onions, and bell peppers.

SIDES

Roasted Fingerling Potatoes (GF/DF) 1

Brussels Sprouts Gratin (D) ▼ 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

Cookies and Cream Chocolate Pie (D) 3

Mixed Fruit 2

(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



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Wednesday, September 24, 2025

SOUPS

Turkey and Wild Rice (GF/D) ♦ 3/5

Wild Mushroom (GF/DF/OF/VE) ↓ 3/5

ENTREES

Mushroom Braised Pork Chops (D/A) ♦ 6

Bone-in pork chops, flour, salt, pepper, garlic powder, onion powder, shallots, mushrooms, white wine, stock, cream, thyme, and bay leaf.

Roasted Sole with Pancetta Cream (GF/D/A) ♦ 6

Sole, pancetta, shallots, white wine, cream, and thyme.

Vegan Quinoa and Artichoke Stuffed Zucchini (GF/DF/OF/VE) 6

Zucchini stuffed with shallots, artichoke hearts, red peppers and quinoa.

SIDES

Boursin Mashed Potatoes (GF/D) 1

Braised Green Beans (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

Carrot Layer Cake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Thursday, September 25, 2025

SOUPS

Spanish Chicken and Rice (GF/D) 3/5

Spiced Carrot and Tahini (GF/DF/OF/VE) 3/5

ENTREES

Creamy Tuscan Chicken (GF/D) with Penne Pasta (D) ♦ 6

Chicken breasts marinated in garlic, rosemary, vinegar, olive oil, butter, tomatoes, and shallots. With Penne Pasta.

Paella with Chicken, Chorizo, and Shrimp (GF/DF) 6

Basmati rice, vegetable stock, saffron, onion, red pepper, green pepper, garlic, tomatoes, chicken thighs, chorizo, shrimp, and parsley.

Vegan Mushroom Ragu with Gluten-Free Penne Pasta (GF/DF/OF/VE/A) 6

Onions, mushrooms, carrots, celery, wine, and tomatoes. With Gluten-Free penne pasta.

SIDES

Penne (D) or Gluten-Free Penne (GF/DF) 1

Herb Roasted Beets (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

Milk Chocolate Ganache and Almond Cake (D/Nuts) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Friday, September 26, 2025

SOUPS

New England Clam Chowder (D) 3/5

Vegetable Barley (DF/OF/VE) 3/5

ENTREES

Port and Thyme Braised Short Ribs (GF/DF/A) ↓ 6

Beef short ribs braised with port, thyme, carrots, leeks, garlic, and red wine.

Honey Glazed Salmon (GF/D) ♦ 6

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

Roasted Cauliflower Steaks with Mushroom Gravy (GF/DF/OF/VE) ↓ 6

Cauliflower steaks, shallots, garlic, thyme, mushrooms, brown rice flour, and nutritional yeast.

SIDES

Herb Roasted New Potatoes (GF/DF) ▼ 1

Lemon and Dill Roasted 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

Marionberry Pie (D) 3

Mixed Fruit 2

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

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Saturday, September 27, 2025

SOUPS

Chicken and Dumpling (D) 3/5

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

ENTREES

Creamy Lemon Pepper Chicken (GF/D) ♦ 6

Chicken breasts, parmesan, parsley, garlic, butter, and heavy cream.

Greek Braised Lamb (GF/DF/A) 6

Leg of lamb, garlic, rosemary, thyme, oregano, paprika, lemon, wine, and shallots.

Spanakopita Stuffed Peppers (GF/D/OF/VG) 6

Feta, parsley, spinach, quinoa, fontina, and shallots.

SIDES

Couscous with Mint, Pine Nuts and Feta (D/Nuts) 1

Stewed Cauliflower (GF/DF) ♦ 1

Steamed Swiss Chard 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

Marionberry Pie (D) 3

Mixed Fruit 2

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