



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Sunday, October 5, 2025

ENTREES

Bourbon Honey Baked Ham (GF/DF/A) 6

Ham, honey, brown sugar, bourbon, butter, cloves, and thyme

Beef Pot Pie (D/A) 6

Beef, pork, bacon, panko, egg, buttermilk, onion, carrot, garlic, ketchup, worcestershire, thyme, and oregano

Vegetable Pot Pie (DF/OF/VE/A)

Onion, carrots, celery, mushrooms, thyme, rosemary, red wine, zucchini, yellow squash, peas, roasted vegetable broth, puff pastry, and parsley.

SIDES

Mashed Potatoes (GF/D) 1

Roasted Broccoli (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 (D) 3



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Monday, October 6, 2025

SOUPS

Chicken Noodle (DF) ↓ 3/5

Butternut Squash (GF/DF/OF/VE) 3/5

ENTREES

Pork Tenderloin with Honey Garlic Sauce (GF/D) ↓ 6

Pork tenderloin, ginger, sesame oil, honey, and garlic.

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

Butter, shrimp, onion, shallot, carrot, celery, garlic, tomato, white wine, and cream.

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

Roasted cauliflower steak, red pepper, tomato, garlic, zucchini puree and almond sauce..

SIDES

Rosemary Roasted Delicata Squash ♦▼ 1

Braised Kale ♦▼ 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

Creme Brulée Cheesecake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Tuesday, October 7, 2025

SOUPS

Savory Mushroom (GF/DF/OF/VE/A) ♦▼↓ 3/5

Beet, Fennel and Ginger (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Braised Moroccan Chicken Thighs (GF/DF) 6

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

Moroccan Style Baked Cod (GF/DF) ♦↓ 6

Cod, garlic, tomato, red peppers, chickpeas, cilantro, paprika, and lemon.

Couscous Stuffed Portobello Mushrooms (DF/OF/VE) ↓ 6

Mushrooms, shallots, artichokes, red peppers, thyme, and couscous.

SIDES

Spiced Couscous (DF) ↓ 1

Moroccan Stewed Zucchini (GF/DF) ♦ 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

Crepe Brulée Cheesecake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Wednesday, October 8, 2025

SOUPS

Creamy Potato and Bacon (D) 3/5

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

ENTREES

Chicken Breast Puttanesca (GF/DF/A) ♦↓ 6

Onion, chicken breast, garlic, white wine, tomatoes, capers, anchovy, olives, red pepper flakes, oregano, and basil.

Beef Medallions with Pistachio Gremolata (GF/DF/Nuts) ♦ 6

Beef, pistachios, tarragon, lemon zest, and parsley.

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

Red onion, garlic, eggplant, red pepper, chickpeas, tomatoes, thyme, oregano, red wine, capers, olives, and basil.

SIDES

Spaghetti Cacio E Pepe (D) 1

Herb Roasted Nightshades (GF/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

Boston Cream Pie (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Thursday, October 9, 2025

SOUPS

Zuppa Toscana (D) 3/5

Zesty Bean (GF/DF/OF/VE) ↓ 3/5

ENTREES

Beef Bourguignon (DF/A) ♦ 6

Chuck beef, bacon, onions, marinara sauce, red wine, and mushrooms.

Grilled Salmon with Orange Saffron Butter (GF/D) ♦ 6

Salmon, butter, garlic, saffron, orange zest, and orange juice.

Vegan Bourguignon (GF/DF/OF/VE/A) ♦↓ 6

Mushrooms, tofu, red wine, mushroom broth, carrots, and onions.

SIDES

Roasted Fingerling Potatoes (GF/DF) 1

Creamed Peas (D) 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

Lemon Cream Torte (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Friday, October 10, 2025

SOUPS

Manhattan Clam Chowder (GF/D) ♦↓ 3/5

Cabbage and Potato (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Honey and Orange Glazed Chicken Thighs (GF/D) ♦ 6

Chicken thighs, butter, garlic, ginger, orange, honey, and zest.

Lemon and Garlic Baked Sole (GF/DF) ♦ 6

Lemon, garlic, and sole

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

Squash, navy bean, carrot, leek, bay leaf, thyme, spinach, tomatoes, onion, garlic, basil, and thyme.

SIDES

Scalloped Potatoes (GF/D) 1

Carrots Vichy (GF/D) ♦▼ 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

Pumpkin Pie (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Saturday, October 11, 2025

SOUPS

Broccoli Cheddar (D) 3/5

Red Pepper and Tomato (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Garlic Pepper Pork Loin (GF/DF) ♦ 6

Pork loin, garlic and pepper.

Middle Eastern Braised Lamb (GF/DF) ♦ 6

Leg of lamb, cumin, coriander, turmeric, onion powder, cinnamon, and tomatoes.

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

Roasted Harissa Sesame Sweet Potatoes (GF/DF) 1

Spiced Roasted Cauliflower (GF/DF) ♦ 1

Steamed Parsnips 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

Pumpkin 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