



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Sunday, November 16, 2025

ENTREES

Chicken Fricasée (D) 6

Chicken, butter, onions, carrots, peas, and heavy cream.

Meatloaf and Brown Gravy (D) ♦ 6

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

Mushroom Nut Loaf (GF/DF/VE/Nuts) 6

Mushrooms, pecans, onions, almonds, and sorghum flour.

SIDES

Roasted Garlic Mashed Potatoes (GF/D) 1

Sauteed Kale (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, November 17, 2025

SOUPS

German Sausage and Barley (D) 3/5

Parsnip and Apple (GF/DF/OF/VE) ▼↓ 3/5

ENTREES

Kielbasa Coddle (DF/A) 6

Bacon, kielbasa, potatoes, dark beer, onions, garlic, and thyme.

Honey Garlic Butter Shrimp (GF/D) ♦ 6

Honey, soy sauce, ginger, garlic, shrimp, and butter.

Artichoke and Chickpea Cakes (GF/DF/VE) 6

Chickpeas, artichoke hearts, red peppers, yellow peppers, green peppers, celery, parsley, Dijon, vegan mayo, Rice-Chex, and chickpea flour.

SIDES

Almond Rice Pilaf (GF/DF/Nuts) ▼↓ 1

Green Beans with Toasted Hazelnuts and Lemon Zest (GF/DF/Nuts) ♦▼ 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

Orange Phyllo Cake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Tuesday, November 18, 2025

SOUPS

Bacon and Butternut Squash (D) 3/5

Autumn Vegetable and Quinoa (GF/DF/OF/VE) ↓ 3/5

ENTREES

Bacon and Mushroom Braised Chicken Thighs (GF/D/A) ♦ 6

Chicken thighs, celery, onions, carrots, mushrooms, white wine, cream, and bacon.

Butter Crumb Cod (D) ♦ 6

Cod, butter and Ritz crackers.

Vegan Barley Stuffed Peppers (DF/OF/VE) ▼↓ 6

Green peppers, barley, onions, garlic, tomatoes, and thyme.

SIDES

Quinoa Pilaf (GF/DF/OF/VE) ♦▼↓ 1

Roasted Brussels Sprouts (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

Orange Phyllo Cake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Wednesday, November 19, 2025

SOUPS

Beef and Vegetable (GF/DF) 3/5

Bok Choy and Sweet Potato (GF/DF/OF/VE) ↓ 3/5

ENTREES

Bourbon Roasted Pork Loin (GF/DF/A) ♦ 6

Pork loin, whiskey, brown sugar, honey, sriracha, onions and apples.

Grilled Salmon with Lemon Sesame Sauce (GF/DF) 6

Salmon, lemon, shallot, honey and sesame oil.

Bourbon Roasted Tofu (GF/DF/OF/VE/A) 6

Tofu, whiskey, mustard, brown sugar, sriracha, onion, and apple.

SIDES

Herb Roasted Potato Wedges (GF/DF) ▼ 1

Carrots Amandine (GF/D/Nuts) ♦▼ 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

Key Lime Pie (D/Nuts) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Thursday, November 20, 2025

SOUPS

Beer and Cheddar (D) 3/5

Cabbage and Apple (GF/DF/OF/VE) ▼↓ 3/5

ENTREES

Creamy Lemon Pepper Chicken (GF/D) ♦ 6

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

Apple Cider Braised Beef (GF/DF) ♦ 6

Beef braised in cinnamon, bay leaf, rosemary, thyme, garlic, apple, onion, stock, and apple cider.

Vegan Leek and Spinach Pie (DF/VE) ↓ 6

Onion, leeks, green onions, dill, parsley, mint, nutritional yeast, vegetable stock, fresh spinach, and phyllo dough.

SIDES

Mashed Potatoes (GF/D) 1

Broccoli Gratin (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

Carrot Cake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Friday, November 21, 2025

SOUPS

New England Clam Chowder (D) 3/5

Carrot and Ginger (GF/DF/OF/VE) ♦ 3/5

ENTREES

Herb Baked Sole (GF/D) ♦ 6

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

Coq au Vin (D/A) ♦ 6

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

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/DF) 1

Roasted Cauliflower (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

Chocolate Walnut Pie (D/Nuts) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Saturday, November 22, 2025

SOUPS

Split Pea with Ham (GF/DF) ↓ 3/5

Roasted Tomato (GF/FD/OF/VE) ♦↓ 3/5

ENTREES

Mediterranean Seafood Ragout (GF/D/A) ↓ 6

Onions, carrots, garlic, green peppers, oregano, red pepper flakes, tomato, wine, potatoes, clam juice, cod, shrimp, parsley, and parmesan.

Roasted Pork Loin with Apricot and Rosemary (GF/D/A) ♦ 6

Pork loin, shallots, apricots, rosemary, and white wine.

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

Quinoa, parsley, mint, chopped tomatoes, and lemon.

SIDES

Carrot and Coriander Rice Pilaf (GF/DF) ▼↓ 1

Herb Roasted Vegetables (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

Chocolate Walnut Pie (D/Nuts) 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