



White Oak Grill

Christmas Eve Menu

WEDNESDAY, DECEMBER 24, 2025

STARTERS

Holiday Harvest Salad (GF/DF/VE/Nuts)

Mixed greens, arugula, pickled cranberries, toasted pecans, red onions, and orange & clove vinaigrette.

Roasted Root Salad (GF/D/OF/VG)

Golden beets, parsnips, pomegranate, ricotta salata, and mint gremolata.

ENTREES

All entrees come with your choice of one starter, one entree, and one dessert.

Sliced Beef Tenderloin (GF/DF)

and Sauce Robert (GF/D/A) 24

hasselback potatoes (GF/DF/VE), and sauteed broccolini (GF/DF/VE)

Pistachio Crusted Halibut (D/Nuts)

and Cranberry Orange Relish (GF/DF/OF/VE) 22

with herb roasted sunchoke (GF/DF/VE), and lemon and dill roasted rainbow carrots (GF/D/VG).

Burrata and Tomato Ravioli with Spinach Arugula Pesto (D/VG)

and house-made focaccia garlic bread (D/VG) 16

Vegan Mushroom and Delicata Squash Risotto



(GF/DF/OF/VE/A/Nuts) 16

with Steamed Swiss chard (GF/DF/OF/VE)

DESSERTS

Chocolate Cherry Bread Pudding (D/VG)

Vegan Gluten-Free Option





White Oak Grill Christmas Day Menu

THURSDAY, DECEMBER 25, 2025

STARTERS

Winter Garden Salad (GF/D/VG/Nuts)

Butter lettuce, radicchio, Bosc pear, blue cheese crumbles, toasted hazelnuts, and white balsamic vinaigrette.

Bay Shrimp Salad (GF/DF)

Classic shrimp salad, served in cucumber cups with dill.

ENTREES

All entrees come with your choice of one starter, one entree, two sides, and one dessert.

Prime Rib (GF/DF), with Horseradish Sauce (GF/D) 24

Roasted Game Hens (GF/D) 18

Steelhead Trout with Tomato, Olives, and Capers (GF/DF) 21

Eggplant Involtini (GF/DF/OF/VE/Nuts) 15

Root Vegetable Cassoulet (GF/DF/OF/VE) 15

SIDES

Green Bean Casserole (D/VG)

Creamed Spinach (D/VG)

Rosemary Roasted Delicata Squash (GF/DF/VE)

Herb Roasted Red Potatoes (GF/DF/VE)

Cherry Pecan Wild Rice Pilaf (GF/DF/OF/VE/Nuts)

Steamed Parsnips and Carrots (GF/DF/OF/VE)

DESSERTS

Coffee Cake (D/VG/Nuts)

Vegan Gluten-Free Dessert Available

