



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Sunday, April 12, 2026

ENTREES

Cider Braised Pork (GF/DF) ♦ 6

Pork shoulder, apple cider, cinnamon, garlic, apples, and onions.

Chicken ala King (D) 6

Chicken, butter, onions, bechamel, mushrooms, broth, thyme, and parsley.

Portobello Pot Roast (GF/DF/OF/VE/A) ♦+▼ 6

White wine, portobello mushrooms, baby yukons, carrots, cauliflower, peas, garlic, vegetable broth, thyme, and rosemary.

SIDES

Twice-Baked Potatoes (GF/D) 1

Creamed Kale (D) ♦1

Steamed Green Beans 1

Steamed Carrots or Steamed Spinach 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 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, April 13, 2026

SOUPS

Cock-a-Leekie (GF/D) ♦ 3/5

Kale and White Bean *(GF/DF/OF/VE/A) ↓ 3/5

*Note: Dairy Topping Optional

ENTREES

Ranchero-Style Shrimp (GF/D) ♦ 6

Shrimp, paprika, garlic, butter, onion, lime and cilantro.

Grilled Pork Tenderloin with Charred Lemon Chimichurri (GF/DF/FISH) 6

Grilled pork tenderloin, lemon, parsley, oregano, mint, garlic, anchovy, and capers.

Ranchero-Style Soy Curls (GF/DF/OF/VE) ▼ 6

Soy curls, paprika, garlic, onions, tomatoes, lime, and cilantro.

SIDES

Arroz Amarillo (GF/DF) ↓ 1

Roasted Cauliflower (GF/DF) ♦▼ 1

Steamed Parsnips 1

Steamed Carrots or Steamed Spinach 1

Baked Potato or Baked Sweet Potato 1

Brown Rice 1

Legume of the Day 1

French Fries or Sweet Potato Fries 1

DESSERTS

Chocolate Peanut Butter Layer Cake (D/Nuts) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Tuesday, April 14, 2026

SOUPS

Polenta with Kale and Parmesan (GF/D/VG/A) 3/5

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

ENTREES

Meatloaf with Gravy (D) ♦ 6

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

Lemon and Garlic Baked Cod (GF/D) 6

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

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

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

SIDES

Smashed Red Bliss Potatoes (GF/D) 1

Lemon and Dill Roasted Carrots (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

Chocolate Peanut Butter Layer Cake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Wednesday, April 15, 2026

SOUPS

Creamy Potato and Bacon (D) 3/5

Greek Spinach (GF/DF/OF/VE) ♦▼ 3/5

ENTREES

Chicken Thigh Cacciatore (D) 6

Chicken thighs, flour, onions, green peppers, garlic, mushrooms, tomatoes, thyme, oregano, red pepper flakes, and basil.

Beef and Italian Sausage Lasagna (D) 6

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

Eggplant Involtoni (GF/DF/OF/VE/Nuts) 6

Eggplant, tofu, cashew cheese, Rice-Chex, basil, and tomato sauce.

SIDES

Roasted Fingerling Potatoes 1

Braised Swiss Chard (GF/DF/A) † 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

Tiramisu (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Thursday, April 16, 2026

SOUPS

Chicken and Dumpling (D) 3/5

Hungarian Mushroom (D/VG/A) 3/5

ENTREES

Mediterranean Baked Sole (GF/D) 6

Lemons, capers, cumin, garlic, sole, shallots, and butter.

Braised Moroccan Chicken Thighs (GF/DF) 6

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

Crispy Chickpea Stuffed Bell Peppers (GF/DF/OF/VE) † 6

Chickpeas, red peppers, brown rice, onions, carrots, and garlic.

SIDES

Turmeric Rice Pilaf (GF/DF) † 1

Stewed Okra (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

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Friday, April 17, 2026

SOUPS

New England Clam Chowder (D) 3/5

Mediterranean Split Pea (GF/DF/OF/VE) 3/5

ENTREES

Bangers and Mash (D) 6

Pork sausages, mashed potatoes, butter, and onion gravy.

Salmon with Lemon Sesame Sauce (GF/DF) 6

Salmon, lemon, shallot, honey and sesame oil.

Savory Stuffed Apples (GF/DF/OF/VE/Nuts) ▼♦ 6

Apples, Rice-Chex, garlic, onions, celery, squash, tempeh, sage, thyme, and pine nuts.

SIDES

Mashed Potatoes (GF/D) 1

Brussels Sprouts Gratin (D) ▼ 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

Blueberry Pie (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Saturday, April 18, 2026

SOUPS

Minestrone (D) ↓ 3/5

Tomato Florentine (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

Milk and Rosemary Braised Pork (GF/D) ♦ 6

Pork shoulder, peppercorn, onions, garlic, rosemary, cream, and broth.

Beef Medallions with Mushroom Sauce (D) ♦ 6

Beef, mushrooms and onions.

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

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

SIDES

Mediterranean Yellow Rice (GF/DF/OF/VE) ▼↓ 1

Green Beans Amandine (GF/D/Nuts) ♦▼ 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

Blueberry Pie (D) 3

Mixed Fruit 2