



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Monday, April 6, 2026

SOUPS

Creamy Chicken and Alfredo (D) 3/5

Black-Eyed Pea (GF/DF/OF/VE) ♦↓ 3/5

ENTREES

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

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

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

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

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

Mushroom Rice Pilaf (GF/DF/A) ↓ 1

Herb Roasted Beets (GF/DF) ♦ 1

Steamed Broccoli 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

Angel Food Cake with Mixed Berries (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Tuesday, April 7, 2026

SOUPS

Chicken Tortilla (GF/D) 3/5

Lentil and Root Vegetable (GF/DF*/OF/VE) † 3/5

Note: Dairy Topping Optional

ENTREES

Chicken Breast Puttanesca (GF/DF/A) 6

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

Tomato Braised Pork (GF/DF/A) 6

Pork butt, onion, carrots, celery, garlic, tomato, white wine, chicken broth, thyme, oregano, rosemary, bay leaves, 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

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

Braised Kale (GF/DF/A) ♦▼ 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

Angel Food Cake with Mixed Berries (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Wednesday, April 8, 2026

SOUPS

Broccoli Cheddar (D) 3/5

Sweet Potato Chowder (GF/DF/OF/VE) ↓ 3/5

ENTREES

Beef Bourguignon (DF/A) ♦ 6

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

Pork Loin with Fig Gastrique (GF/D) ▼ 6

Seasoned pork loin, shallots, figs, cinnamon, fennel, honey, and butter.

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

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

SIDES

Mashed Potatoes (GF/D) 1

Carrot Vichy (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

Crème Brulée Cheesecake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Thursday, April 9, 2026

SOUPS

Beef Barley (DF) ↓ 3/5

Asparagus and Brie (D/VG) 3/5

ENTREES

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

Lemon, garlic, and sole.

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

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

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

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

SIDES

Herbed Rice Pilaf (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

Blueberry Velvet Cake (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Friday, April 10, 2026

SOUPS

Smoked Salmon Chowder (D) 3/5

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

ENTREES

Pork Piccata (D) ♦ 6

Pork loin, egg, flour, parmesan, lemon and capers.

Italian Style Beef Pot Roast (GF/DF) ♦ 6

Beef, onions, carrots, garlic, paprika, and fire roasted tomatoes.

Vegan Gardein Chick'n Piccata (DF/VE) ♦↓ 6

Gardein chicken, vegan butter, lemons, capers, and garlic.

SIDES

Creamy Polenta (GF/D) ♦▼ 1

Brussels Sprouts Gratin (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

Cherry Pie (D) 3

Mixed Fruit 2



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 6 pm

Dinner Specials ~ Saturday, April 11, 2026

SOUPS

Chicken and Wild Rice (D) 3/5

Roasted Tomato (GF/DF/OF/VE) ♦↕ 3/5

ENTREES

Salmon with Braised Leeks (GF/D) ♦ 6

Salmon, leeks, garlic, tarragon, lemon, butter, and stock.

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

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

Eggplant Marsala (GF/DF/VE/A) 6

Eggplant, gluten free flour, egg white replacer, rice chex, garlic, onions, mushrooms, salt, thyme, and marsala.

SIDES

Scalloped Potatoes (GF/D) 1

Broccoli Amandine (GF/D/Nuts) ♦▼ 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

Cherry Pie (D) 3

Mixed Fruit 2