



WHITE OAK GRILL

SPECIALS TODAY

Sunday, August 23, 2026

ENTREES

Turkey Pot Pie (D/A) 6

Onions, flour, potatoes, celery, carrots, peas, mushrooms, white wine, Bechamel, thyme, egg, turkey, and puff pastry.

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

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

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

Peppers stuffed with shallots, artichoke hearts, and quinoa.

SIDES

Herb Roasted New Potatoes (GF/DF) ▼ 1

Creamed Peas (D) ▼ 1

Steamed Asparagus (GF/DF/OF/VE) 1



WHITE OAK GRILL

SPECIALS TODAY

Monday, August 24, 2026

SOUPS

Lemon Chicken and Rice
(GF/D) ↓ 3/5

Roasted Cauliflower Soup
(GF/DF/OF/VE) ↓

ENTREES

**Beef Medallion with Maple
Soy Glaze (GF/DF) 6**

Seasoned beef, maple syrup,
mustard, red chili flakes, and
soy sauce.

Firecracker Shrimp
(GF/DF/A) ♦ 6

Shrimp, lime, soy sauce,
Sambal Oelek, mirin, and
cilantro.

**Mapo Tofu with Shiitake
Mushrooms**
(GF/DF/OF/VE/A) ♦ 6

Tofu, mushrooms, ginger,
black beans, miso, chili
powder, and wine.

SIDES

Scallion Rice Pilaf
(GF/DF/VE) ↓ 1

Roasted Asparagus 1

Steamed Green Beans
(GF/DF/OF/VE) 1



WHITE OAK GRILL

SPECIALS TODAY

Tuesday, August 25, 2026

SOUPS

**Creamy Potato & Bacon (D)
3/5**

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

ENTREES

**Milk & Rosemary Braised Pork
Roast (GF/D) ♦ 6**

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

**Mustard & Dill Baked Rockfish
(GF/D) 6**

Rockfish, lemon, butter,
mustard, dill, and garlic.

**Leek & Potato Galette
(D/VG) 6**

Leeks, goat cheese, cream,
potatoes, and puff pastry.

SIDES

**Rosemary Roasted Sweet
Potatoes (GF/DF/VE) ▼ 1**

**Green Bean Amandine
(GF/D/VG/Nuts) ♦▼ 1**

**Steamed Cauliflower
(GF/DF/OF/VE) 1**



WHITE OAK GRILL

SPECIALS TODAY

Wednesday, August 26, 2026

SOUPS

Beef Stew (D) 3/5

**Lentil & Root Vegetable
(GF/DF/OF/VE) ↓ 3/5**

ENTREES

**Thyme, Leek and Onion
Braised Chicken Thighs
(GF/D/A) ♦ 6**

Chicken thighs, onion, celery, carrot, garlic, white wine, cream, chicken stock, thyme, and bay leaves.

**Port & Thyme Braised Short
Ribs (GF/DF/A) ↓ 6**

Beef short ribs braised with port, thyme, carrots, leeks, garlic, and red wine.

**Lentil & Vegetable Loaf with
Tomato Relish
(GF/DF/OF/VE) ↓ 6**

Lentils, flax seeds, garlic, onions, sorghum flour, maple syrup and oats.

SIDES

**Roasted Garlic Mashed
Potatoes (GF/D) 1**

Carrots Vichy (GF/D) ♦▼ 1

**Steamed Broccoli
(GF/DF/OF/VE) 1**



WHITE OAK GRILL

SPECIALS TODAY

Thursday, August 27, 2026

SOUPS

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

Summer Vegetable
(GF/DF/OF/VE) ▼↓ 3/5

ENTREES

Braised Moroccan Chicken
(GF/DF) 6

Chicken thighs, onion, carrots, garlic, 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.

Vegan Chickpea & Cauliflower Curry
(GF/DF/OF/VE/Nuts) ↓ 6

Potatoes, cauliflower, curry spice, vegetable base, garbanzo beans, tomato, and cashew cream.

SIDES

Black Cherry & Brown Rice Pilaf (GF/DF/OF) ▼↓ 1

Spiced Roasted Cauliflower
(GF/DF/VE) ◆ 1

Steamed Brussels Sprouts
(GF/DF/OF/VE) 1



WHITE OAK GRILL

SPECIALS TODAY

Friday, August 28, 2026

SOUPS

Shrimp Chowder (D) 3/5

Corn Chowder

(GF/DF/OF/VE/Nuts) ↓ 3/5

ENTREES

Pork Scallopini (GF/D) 6

Pork, mushrooms, yellow onions, butter, lemon juice, parsley, rosemary, and oregano,

Grilled Salmon with Sundried Tomato Tapenade (GF/DF) 6

Salmon, sundried tomatoes, olives, lemon, capers, and basil.

Balsamic Grilled Portobello (GF/DF/OF/VE) 6

Portobello, green onions, cornstarch, balsamic vinegar, vegan Worcestershire, brown sugar, rosemary, garlic, and black pepper.

SIDES

Almond Rice Pilaf

(GF/DF/VE/Nuts) ▼↓ 1

Broccoli Gratin (D) ♦ 1

Steamed Peas

(GF/DF/OF/VE) 1



WHITE OAK GRILL

SPECIALS TODAY

Saturday, August 29, 2026

SOUPS

Italian Wedding (D) 3/5

**Summer Corn & Lima Bean
(GF/DF/OF/VE) ↓ 3/5**

ENTREES

Chicken Cacciatore (D) 6
Chicken thighs, flour, onions,
green peppers, garlic,
mushrooms, tomatoes, thyme,
oregano, red pepper flakes,
and basil.

Ragu Bolognese (D/A) 6
Olive oil, butter, garlic,
onions, carrots, celery, beef,
pork, veal, milk, white wine,
tomatoes, and nutmeg.

**Vegan Lentil Bolognese
(GF/DF/OF/VE/A)**
Onion, carrots, celery,
mushrooms, thyme,
rosemary, red wine, zucchini,
yellow squash, peas, roasted
vegetable broth, puff pastry,
and parsley.

SIDES

**Twice-Baked Potato
(GF/D) 1**

Sauteed Kale (GF/DF) ♦ 1

**Steamed Zucchini &
Yellow Squash
(GF/DF/OF/VE) 1**