



WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 7 pm

STARTERS

Coconut Shrimp (DF) 6

Golden fried coconut shrimp and, mae ploy sauce.

Beef and Lamb Kofta (GF/D) 6

Tender, warmly spiced beef and lamb kofta, grilled to perfection, and served with a mint yogurt sauce.

Crab Dip (D) 6

Lump crab folded into a creamy lemon-Cajun base with fresh chives, served chilled with crackers.

Tomato and Brie Tart (D/VG) 5

Buttery pastry layered with caramelized onion jam, creamy melted Brie and oven-dried tomatoes.

Vegetable Spring Rolls (DF/VE) 5

Three crispy spring rolls filled with seasoned vegetables, served with sweet and tangy Mae Ploy dipping sauce.

Soup of the Day 3/5

Cup or Bowl

SALADS

Caesar Salad (D) 3/5

Romaine lettuce, creamy Caesar dressing, brioche croutons, Parmesan cheese, and lemon

Garden Salad (GF/DF) 3/5

Mixed greens, cherry tomatoes, shredded carrots, cucumbers, chickpeas, and choice of dressing

Crunchy Salad (GF/DF) 3/5

Cabbage, frisée, kale, quinoa, raisins, apples, and honey vinaigrette

Mediterranean Salad (GF/DF) 3/5

Arugula, mixed greens, artichoke hearts, black olives, roasted red peppers, sliced radish, sunflower seeds, and choice of dressing

Entree Salad 5

Any large salad with choice of add ons.

Add Ons:

Poached Shrimp, Tempeh, Tofu,
Cottage Cheese, Tuna Salad,
Hard Boiled Egg,
Salmon - Grilled or Pan-Seared, or
Chicken Breast - Grilled or Pan-Seared

Dressing Choices

1000 Island (GF/DF)
Balsamic Vinaigrette (GF/DF)
Blue Cheese (GF/D)
Caesar (GF/D)

Honey Mustard (GF/DF)
Honey Vinaigrette (GF/DF)
Italian (GF/DF)
Lemon Poppy Seed Vinaigrette (GF/DF)

Oil & Vinegar (GF/DF)
Ranch (GF/D)
Sherry Vinaigrette (GF/DF)
Tahini Dressing (GF/DF/OF)



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BURGERS & SANDWICHES

White Oak Grill Burger (D) 8

Grilled beef patty, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle

Sub Dr. Praeger (GF/DF/VE) or Impossible patty (GF/DF/VE)

Add Bacon : 3

Add Cheese : 1

American, Cheddar, Swiss, or Havarti

Grilled Chicken Sandwich (D) 8

Grilled chicken breast, brioche bun, green leaf lettuce, tomato, red onion, and dill or sweet pickle

Sub Gardein Chik'n Breast (DF/VE)

Add Bacon : 3

Add Cheese : 1

American, Cheddar, Swiss, or Havarti

White Oak Shrimp Burger (D) 8

Shrimp patty, brioche bun, tartar sauce, and red onions.

Add Bacon : 3

Add Cheese : 1

American, Cheddar, Swiss, or Havarti

Grilled Cheese (D) 3/6

Your choice of bread and cheese.

All Beef Hot Dog 6

Diced onion and relish upon request

ENTREES

N.Y Strip Steak (GF/D) 14

Grilled 8 oz. New York strip steak topped with Rogue River Blue cheese compound butter, served with a baked potato and grilled asparagus.

Chicken Katsu (DF) 12

Crispy panko breaded chicken cutlet, served with sesame bok choy, rice, and savory katsu sauce.

Cioppino (DF/A) 10

A rich tomato broth infused with fennel, white wine, saffron and fresh herbs, with an assortment of seafood and finished with lemon, a touch of spice, and grilled bread.

Shrimp Fried Rice (DF) 10

Fried jasmine rice, with tempura shrimp, garden vegetables, scallions, and a fragrant sauce.



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ENTREES

Baked Penne and Italian Sausage (D) 9

Penne pasta, marinara sauce, Italian sausage, with Parmesan and shredded mozzarella.

Cheese Ravioli (D/VG) 6

Cheese-filled ravioli tossed in a basil pesto sauce, topped with grated Parmesan, and herbs.

Penne ala Vodka (D/VG/A) 6

Penne pasta, vodka sauce, parmesan cheese, and choice of shrimp, chicken or tofu.

SIDES (1 CREDIT)

French Fries (DF/VE)

Legume of the Day (GF/DF/OF/VE)

Sweet Potato Fries (DF/VE)

Vegan Four Bean Chili (GF/DF/OF/VE)

Baked Potato (GF/DF/OF/VE)

Steamed Spinach (GF/DF/OF/VE)

Baked Sweet Potato (GF/DF/OF/VE)

Steamed Carrots (GF/DF/OF/VE)

Brown Rice (GF/DF/OF/VE)

Cottage Cheese (GF/D)

DESSERTS

Cobbler (D) 5

Creme Brulee (GF/D/Nuts) 5

Gluten Free Chocolate Torte (GF/D) 4

Ice Cream

Vanilla (GF/D) or Chocolate (GF/D) 2

House-Made (D) 3

Pronto Gelato Sorbet (GF/DF) 3

Mixed Fruit 2



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BEVERAGES

WINE

Available by the glass or bottle

WHITE and ROSÉ WINE

Illaha Vineyards Pinot Gris \$8 / \$28.

Le Domaine d'Henri Petit
Chablis \$7 / \$24

Domaine de la Chapelle Rosé \$7 / \$24

RED WINE

Holloran Pinot Noir \$9 / \$30

Podere Ruggeri Corsini Langhe Rosso
\$6 / \$21

NON-ALCOHOLIC

Villa Amelie Chardonnay \$7 / \$26

Villa Amelie Rosé \$6 / \$21

Villa Amelie Blanc de Blancs \$7 / \$26

Villa Amelie Cabernet-Merlot \$6 / \$21

OTHER

Coffee

Regular or Decaf

Hot Tea 1

Chai, Chamomile, Decaf Earl Grey,
Earl Grey, English Breakfast, Green, Jasmine, Lemon Ginger,
Orange Spice, Peppermint

Iced Tea 1

Lemonade 2

BEER

BOTTLES & CANS

Coors Light \$2

Blue Moon Belgian Ale \$3

Guinness Stout \$3

Non-Alcoholic Athletic IPA \$3

COCKTAILS

Manhattan \$6

Bulleit bourbon, Carpano Antico vermouth,
bitters, and cocktail cherry.

Cosmopolitan \$6

Vodka, triple sec, cranberry juice, and lime.

Lemon Drop Martini \$6

Effen vodka, elderflower liqueur, and lemon.

Arnold Palmer 2

Iced Tea and Lemonade

Pink Lady 2

Lemonade and Cranberry

Juice 2

Orange, Cranberry, Apple,
V8, Low Sodium V8

Milk 2

Whole, 2%, Skim, Lactose-Free,
Oat, Soy, Almond

All items containing alcohol are priced by the dollar. They will be billed to your account and require a signature. All other items will be charged as points.