WHITE OAK GRILL

Dinner: Sunday - Saturday, 4 pm - 7 pm

STARTERS

Coconut Shrimp (DF) 6
Golden fried coconut shrimp and, mae ploy sauce.

Chicken Karaage with Spicy Mayo (DF/A) 6
Lightly breaded crispy chicken thighs, served with a side of spicy kewpie mayo.

Soup of the Day 3/5
Cup or Bowl

Chilled Crab Cake (*GF/DF) 6
Lump crab meat, diced avocado, pickled mustard seeds, lemon chive aioli, and crisp toast points.
*Gluten-Free without the toast points.

Vegetable Spring Rolls (DF/VE) 5
Three crispy spring rolls filled with seasoned vegetables, served with sweet and tangy Mae Ploy dipping sauce.

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, craisins, 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)

(GF) Gluten Free • (VE) Vegan • (VG) Vegetarian • (D) Contains Dairy
(DF) Dairy Free • (A) Contains Alcohol • (OF) Oil-Free • (♦) Low Carb • (▼) Low Sodium • (⇩) Low Fat

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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

Braised Lamb Shank (D/A) 14
Boneless lamb shank slow-braised in red wine and tomato, served with creamy polenta, and fresh parsley-lemon gremolata.

Fried Pork Chop (D/Nuts) 12
Crispy breaded boneless pork chop topped with maple pecan butter, served with mashed sweet potatoes, and tender collard greens.

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.

Choo Chee Steelhead Curry (GF/DF) 10
Pan-seared steelhead filet finished with a rich aromatic Thai red curry sauce.
Served alongside tender asparagus and steamed jasmine rice.

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ENTREES

Seafood Pot Pie (D/A) 9
Sweet crab, tender shrimp, sea scallops, and flaky white fish simmered in a velvery Pernod cream sauce, crowned with a golden flaky puff pastry crust.

Cheese Ravioli (D/VG) 6
Cheese-filled ravioli tossed in a basil pesto sauce, topped with grated Parmesan, and herbs.

Spaghetti Amatriciana (DF/A) 6
Spaghetti noodles tossed with crispy pork jowl (guanciale), garlic, white wine, and crushed tomatoes.

SIDES (1 CREDIT)

French Fries (DF/VE)

Sweet Potato Fries (DF/VE)

Baked Potato (GF/DF/OF/VE)

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

Brown Rice (GF/DF/OF/VE)

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

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

Steamed Spinach (GF/DF/OF/VE)

Steamed Carrots (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

Illahe 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

Villla Amelie Chardonnay $7 / $26

Villa Amelie Rosé $6 / $21

Villa Amelie Blanc de Blancs $7 / $26

Villa Amelie Cabernet-Merlot $6 / $21

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 liqeur, and lemon.

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

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.