



2414 Far Hills Ave. Dayton, OH 45419  
937-293-6973

## Appetizers

### Sesame Crusted Yellow Fin Tuna\* Market Fare

*Sushi grade, grilled to medium rare and garnished with Wasabi, Pickled Ginger and Teriyaki Sauce.*

### Calamari 9.95

*Beer-battered strips of calamari steak fried until golden brown. Complemented with a spicy orange sauce.*

### Oysters Rockefeller 9.95

### Scallops Wrapped in Bacon 9.95

*Complemented with Garlic Red Bell Pepper Basil Sauce.*

### Fresh Oysters on the Half Shell\* 9.95

### Maryland Crab Cake 9.95

*Garnished with Marinated Red Cabbage, Sauce Louis.*

### Jumbo Shrimp Cocktail 9.95

### Escargots in Garlic Butter 8.95

### Grilled Portabella Mushroom 8.95

*Filled with Gorgonzola and Blue Cheeses, garnished with Capers, Tomatoes and Mustard Sauce.*

### Carpaccio 9.95

### Baked French Onion Soup Au Gratin Bowl 5.75 Cup 4.95

### Fresh Soup of the Day Bowl 5.75 Cup 4.95

## Beef and Chop Entrees

### Broiled Choice New York Strip Sirloin Steak

*The Oakwood Club Cut - 10oz. 25.95 regular cut - 13oz. 28.95 heavy cut - 16oz. 31.95*

### Porterhouse Steak 21oz. center cut, broiled, choice 30.95

### Filet Mignon regular cut - 9oz. broiled, choice 29.95 heavy cut - 12oz. broiled, choice 34.95

### "Bone In" Filet Mignon 16oz. center cut, broiled, choice Market Fare

### Ship to Shore Dinner 6oz. Lobster Tail and 6oz. Filet Mignon Market Fare

### Roast Prime Rib of Beef Princess Cut - 10oz. broiled, choice 23.95 regular cut - 13oz. 24.95 heavy cut - 15oz. 27.95

### Medallions of Beef Tenderloin Choice, sauteéd with Fresh Mushrooms and Shallots, served with a Bordelaise Sauce 18.95

### Chopped Sirloin 10oz. choice, broiled and served with Mushroom Sauce 15.95

### Center Cut Pork Chops two 9oz. broiled chops, served with Apple Sauce 21.95

### Loin Lamb Chops two 8oz. center cut chops, broiled and served with Mint Jelly 28.95

### Calves Liver 8oz. served with Bacon or Sauteéd Onions 18.95

**ABOVE ENTREES INCLUDE SALAD AND CHOICE OF TWO SIDE DISHES**

## *Seafood Entrees*

**Potato Crusted Florida Grouper** *Served over a pool of Sundried Tomato Basil Cream Sauce.* **Market Fare**

**Lemon Sole** *fresh, pan fried (or broiled).* **20.95**

**Rainbow Trout Almondine** *fresh, farm raised, pan fried (or broiled).* **20.95**

**South African Lobster Tails** *served with Drawn Butter.* **Market Fare**

**New Bedford Sea Scallops** *fresh, sweet and tender, pan fried (or broiled).* **23.95**

**Louisiana Jumbo French Fried Shrimp** *(or broiled)* **18.95**

**Sesame Crusted Yellow Fin Tuna\*** **Market Fare**

*Sushi grade, grilled to medium rare and garnished with Wasabi, Pickled Ginger and Teriyaki Sauce.*

**ABOVE SEAFOOD ENTREES INCLUDE SALAD AND CHOICE OF TWO SIDE DISHES**

## *Oakwood Club Specialties*

**Maryland Crab Cakes** **23.95**

*Lump Blue Crabmeat seasoned and sauteéd in Olive Oil. Served with Linguini Pasta, tossed with Fresh Basil and Sun-Dried Tomatoes, Marinated Red Cabbage, Sauce Louis.*

**Veal Francaise** **23.95**

*Thin cutlets of Veal placed in egg seasoned Egg Batter and sauteéd. Complemented with a Lemon Butter Wine Sauce and served with Pasta tossed with Parmesan Cheese.*

**Veal Sauté with Creamed Onions and Port Wine Sauce** **23.95**

*Thin cutlets of Veal sauteéd and served over a bed of Creamed Onions, complemented with a reduction of Port Wine and Veal Stock. Finished with sweet butter.*

**Basted Charbroiled Salmon with Honey Mustard Glaze** **21.95**

*Filet of Fresh Atlantic Salmon basted with Honey Mustard Sauce.  
Served over a bed of selected pan roasted vegetables.*

**Garlic Shrimp and Linguine with Twin Filet Mignons** **23.95**

*3 large Shrimp broiled in Garlic, Wine and Lemon Butter, served with Pasta, tossed with Tomato Vinaigrette and complemented with Twin Filets broiled to perfection.*

**Parmesan Crusted Chicken and Garlic Chive Wine Sauce** **18.95**

*Tenderloins of Chicken sauteéd until golden brown, with Mushrooms and Shallots.  
Served over a bed of Fettuccine Pasta.*

**ABOVE ENTREES INCLUDE SALAD AND CHOICE OF ONE SIDE DISH**

## *Light Entrees*

**Open Faced Prime Rib** 8oz., served Au Jus on Pumpernickel Rye. **19.95**

**Petite Choice Filet Mignon** 6oz. **21.95**

**Petite New York Strip** 7oz. **19.95**

**Pan Roasted Chicken** **18.95**

*Breast meat filled with Fresh Spinich, Sun-Dried Tomatoes, Boursin Cheese and Toasted Pine Nuts.  
Complemented with a Madeira Wine Sauce.*

**Petite Surf and Turf with Béarnaise Sauce** **23.95**

*Choice of Petite New York Strip or Twin Filet Mignons, Available Fresh Fish, or Shrimp*

**LIGHT ENTREES ABOVE INCLUDE SALAD AND CHOICE OF ONE SIDE DISH**

**Wild Mushroom Pasta** **17.95**

*Assortment of Crimini, Portabella, Shitake and Button Mushrooms, sauteéd in Roasted Garlic Butter.  
Deglazed with White Wine, tossed with Portabella and Ricotta Cheese-filled Ravioli and Egg Fettuccine.  
Finished with a touch of Heavy Cream. Served with Salad and Homemade rolls and butter.*

**Caesar Salad with Marinated Steak, Salmon or Chicken** **16.95**

*Classic Caesar Dressing surrounded by an assortment of Fresh Herbs. Served with Homemade rolls and butter.*

**Ask your waitress for our Dessert and After-Dinner Drinks Menu.**

For your convenience, we accept Visa, MasterCard, Diner's Club and American Express.

Oakwood Club Gift Certificates are also available.

A plate charge of \$2.95 will be charged for shared dinners.

*\*Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*

## *Side Dishes*

Baked Idaho Potato  
Baked Sweet Potato with Cinnamon Butter  
French Fries or Fried Onion Rings  
Hash Brown Potatoes  
Fresh Vegetables or Stewed Tomatoes  
Wild Rice  
Roasted Garlic Rosemary Mashed Potatoes

## *Salad Dressings*

House, French, Thousand Island, Ranch  
Raspberry Vinaigrette, Creamy Garlic Peppercorn, Nonfat Honey Dijon Mustard

*Available at an additional charge of 95 cents:*  
Blue Cheese

## *A la Carte*

Garden Salad 3.75  
Caesar Salad 4.50  
*with entree* 2.25  
Béarnaise Sauce 2.95  
Sauteéd Mushrooms 2.95  
Sauteéd Onions 2.95  
Sour Cream and Chives .95  
Asparagus Spears with Lemon Dill Butter 3.95

## *Sandwiches*

### **Open Face Nob Hill Sandwich 11.95**

*Baked Maryland Lump Blue Crabmeat served with Bacon, Tomato,  
Melted Swiss Cheese and Special Sauce on Pumpernickel.*

### **Oakwood Club Roquefort Steak Burger\* 7.50**

### **Blackened Strip Steak or**

### **Blackened Chicken Sandwich 9.95**

*Seasoned with Cajun Spices and served on a Homemade Poppy Seed Roll, garnished  
with Diced Tomatoes, Onions and Fresh Fruit, Sauce Louis.*

### **Oakwood Club Steak Burger\* 6.95**

*Served with Lettuce, Tomato, Onion.  
With Cheese .25 cents*

# *Desserts And After Dinner Drinks*

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## *Desserts*

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**Carrot Cake 4.95**

**Crème Brulee 6.50**

**Chocolate Terminator Cake 5.95**

*Double chocolate cake with raspberry sauce*

**Ice Cream, Vanilla, Chocolate or Raspberry Sorbet 4.95**

*Served in an almond waffle pastry, chocolate or caramel sauce*

**Cheesecake 4.95**

*Chocolate, caramel or fresh strawberry sauce add .50*

**Fresh Apple Pie 4.95**

*With ice cream add .50*

**Chocolate Mousse 4.75**

**Liquer Ice Cream Drinks 6.25**

**Liquer Coffees 5.25**

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## *Dessert Wines*

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**Graham's Six Grapes, Reserve non-vintage Port, Portugal 5.50**

*Blended from 2-3 years of harvests, balanced and rich with a fruity style.*

**Quinta do Noval 10 Year Tawny Port, Portugal 6.95**

*Oak aged with hints of walnuts, dried fruits and spices with a long peppery finish.*

**1999 Taylor Fladgate Port Late Bottle Vintage, Portugal 5.50**

*From the classic 1994 vintage comes this great value Port.*

**Osbourne Sherry, Spain 4.00**

*A medium to dry Sherry with a brisk nutty flavor, and a rich caramel color.*

**Lustau "East India Solera" Sherry, Spain 5.50**

*Remarkably smooth with wonderful flavors reminiscent of ripe figs and raisins*

**2004 Domaine de Durban - Muscat Beaumes de Venise, France 6.50**

*Well balanced, the palate is sweet, matched by punchy alcohol, orange liqueur, with good length.*

**Yalumba Muscat Show Reserve, Australia Half Bottle 25.00**

*Amazingly rich, ripe and powerful, with layers of spice, coffee and molasses.*

**2000 Dolce Late Harvest Wine, Napa Valley Half Bottle 95.00**

*The only winery in North America dedicated to producing late harvest wine solely.*