

# OAKWOOD CLUB



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# Oakwood Club Specialties

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INCLUDES SALAD AND CHOICE OF ONE SIDE DISH.

## Maryland Crab Cakes 29.95

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

## Veal Francaise 29.95

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

## Basted Charbroiled Salmon with Honey Mustard Glaze 27.95

*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 28.95

*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 23.95

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

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## Light Entrees

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INCLUDES SALAD AND CHOICE OF ONE SIDE DISH.

## Open Face Prime Rib 8 oz., Served Au Jus on Pumpernickel Rye. 26.95

## Petite Choice Filet Mignon 6 oz., 29.95

## Petite New York Strip 8 oz., 26.95

## Petite Surf and Turf with Bearnaise Sauce 28.95

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

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## Wild Mushroom Pasta 21.95

*Assortment of Cremini, Portabella, Shiitake, and Button Mushrooms, sautéed 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 a salad and Homemade Bread and Butter.*

## Caesar Salad or Garden Salad with Marinated Steak, Salmon, or Chicken 18.95

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

## Ask your waitress for our Dessert and After-Dinner Drink Menu.

A plate charge of \$3.95 will be charged for shared dinners.

For your convenience, we accept Visa, MasterCard, American Express and Discover.

Oakwood Club Gift Certificates are also available.

\* 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.



The Oakwood Club was established in 1962 by Ray and Margie Stewart.

Since that time, we have maintained one goal – to provide the finest quality service and food to our customers, in a warm and friendly atmosphere.

The Oakwood Club uses the finest ingredients and products available. We carefully select only Midwestern beef that has been aged 21 days and meets our rigid specifications. Our well-marbled steaks are hand cut and expertly trimmed in our own kitchen, then broiled to perfection. Our seafood is flown in fresh daily, from the East, West and Florida coastlines. All stocks, soups, sauces, dressings, breads and most desserts are homemade. Our coffee is ground fresh daily using only 100% Columbian whole beans.

We will try to assist your dietary needs — or culinary tastes — by preparing your meals according to your preferred cooking method. All of our cooking oil used in frying, sauteeing, and salad dressings, are 0% in cholesterol and 0% in trans fats. In season, fresh herbs and tomatoes are utilized from our own restaurant garden.

The Oakwood Club Staff would like to thank all of our customers for their continued loyalty and support.

*The Stewarts*

## 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, Balsamic Vinaigrette, Creamy Garlic Peppercorn,  
Nonfat Honey Dijon Mustard *Available at an Additional Charge of .95 cents:* Blue Cheese dressing

## Ala Carte

Garden Salad 4.95 - Caesar Salad 5.50, *with Entrée* 2.50 - Bearnaise Sauce 4.95 - Sautéed Mushrooms 3.95  
Sautéed Onions 3.95 - Sour Cream with Chives .95 - Asparagus Spears with Lemon Dill Butter 4.50

## Sandwiches

Open Face Nob Hill Sandwich 14.95

*Baked Maryland Lump Blue Crabmeat served with Bacon, Tomato, Melted Swiss Cheese and Thousand Island Dressing on Pumpernickel.*

Grilled Prime Rib with Sautéed Onions and Mushrooms 12.95

*served on a crusty baguette*

Oakwood Club Steak Burger\* 10.50 - Oakwood Club Roquefort Steak Burger\* 10.95

*With cheese .50 cents extra*

Blackened Chicken 12.95 or Blackend Strip Steak 12.95

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

# Appetizers

Calamari 12.95

*Beer-battered Strips of Calamari Steak fried until golden brown. Complemented with a spicy orange sauce.*

Fresh Oysters on the Half Shell\* 13.95

Scallops Wrapped in Bacon 12.95  
*Complemented with Garlic Red Bell Pepper Basil Sauce.*

Baked French Onion Soup Au Gratin  
Bowl 6.95 Cup 5.50

Oysters Rockefeller 13.95

Jumbo Shrimp Cocktail 13.95

Escargots in Garlic Butter 12.95

Maryland Crab Cake 12.95  
*Garnished with Marinated Red Cabbage, Sauce Louis.*

Carpaccio\* 13.95

*Thinly sliced Beef Tenderloin garnished with Red Onions, Capers, Parmesan Cheese, complemented with Extra Virgin Olive Oil, Cherry Smoke Sea Salt, and Toasted Focaccia Bread.*

# Beef and Chop Entrees

INCLUDES SALAD AND CHOICE OF ONE SIDE DISH.

Broiled Choice New York Strip Sirloin Steak

*The Oakwood Club Cut - 10 oz. 29.95 Regular Cut - 13.oz. 34.95 Heavy Cut - 16 oz. 38.95*

Porterhouse Steak 24 oz. Center Cut, broiled, choice 39.95

Filet Mignon Regular Cut - 9 oz. broiled, choice 36.95 Heavy Cut - 12 oz. broiled, choice 41.95

“Bone-In” Filet Mignon 16 oz. Center Cut, broiled, choice Market Fare

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

Roast Prime Rib of Beef Princess Cut - 10 oz. choice 29.95 Regular Cut - 13 oz. 34.95 Heavy Cut - 15 oz. 37.95

Medallions of Beef Tenderloin Choice, sautéed with Fresh Mushrooms and Shallots, served with a Bordelaise Sauce 24.95

Chopped Sirloin 10 oz. choice, broiled and served with Mushroom Sauce 20.95

Center Cut Pork Chops two 9 oz. broiled chops, served with Apple Sauce 27.95

Loin Lamb Chops domestic, two 8 oz. Center Cut chops, broiled and served with Mint Jelly 37.95

# Seafood Entrees

INCLUDES SALAD AND CHOICE OF ONE SIDE DISH.

Lemon Sole pan fried (or broiled). 24.95

Rainbow Trout Almandine fresh, farm raised, pan fried (or broiled). 25.95

African Tristan Lobster Tails served with Drawn Butter. Market Fare

New Bedford Sea Scallops fresh, sweet and tender, pan fried (or broiled or pan seared in olive oil). 29.95

Walleye blackened or charbroiled served over Mixed Fettuccine, garnished with a Roma Tomato Vinaigrette and Roasted Red Pepper Garlic Mayonnaise or pan fried with tartar sauce Market Fare (WHEN AVAILABLE)