



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. 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  
*Available at an Additional Charge: Blue Cheese dressing*

## Ala Carte

Garden Salad - Caesar Salad, with Entrée - Bearnaise Sauce - Sautéed Mushrooms  
Sautéed Onions - Sour Cream with Chives - Asparagus Spears with Lemon Dill Butter

## Sandwiches

Grilled Prime Rib Sandwich

*Served Cajun Style or Grilled with Onions and Mushrooms on Baguette Bread, choice of select cheeses  
Additional items .50 cents each*

Open Face Nob Hill Sandwich

*Baked Langostino Lobster Meat served with Bacon, Tomato, Melted Swiss Cheese and Thousand Island Dressing on Pumpernickel.*

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

*With cheese .50 cents extra*

Blackened Chicken or Blackened Strip Steak

*Seasoned with Cajun Spices and served on a Hard Crusted Batarad Bread, garnished with Diced Tomatoes and Onions  
and complemented with Sauce Louis.*

# OAKWOOD CLUB



## Appetizers

### Calamari

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

### Fresh Oysters on the Half Shell\*

### Scallops Wrapped in Bacon

*Complemented with Garlic Red Bell Pepper Basil Sauce.*

### Baked French Onion Soup Au Gratin

*Bowl or Cup*

### Oysters Rockefeller

### Jumbo Shrimp Cocktail

### Escargots in Garlic Butter

### Langostino Lobster Cake

*Garnished with Marinated Red Cabbage, Sauce Louis.*

### Carpaccio\*

*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 CHOICE OF TWO SIDE DISHES.

### Broiled Choice New York Strip Steak

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

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

### Prime Ribeye Steak 14 oz. Served with Portobello Mushrooms.

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

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

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

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

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

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

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

## Seafood Entrees

INCLUDES CHOICE OF TWO SIDE DISHES.

### Lemon Sole pan fried (or broiled).

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

### African Tristan Lobster Tails served with Drawn Butter.

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

### 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 (WHEN AVAILABLE)

## Oakwood Club Specialties

INCLUDES CHOICE OF ONE SIDE DISH.

### Beef Stroganoff

*Tender tips of juicy beef tenderloin smothered in an incredible sour cream mushroom sauce, finished with a touch of dijon mustard, served over egg noodles. Prepared to medium.*

### Potato Crusted Alaskan Halibut

*Complemented with a fresh basil beurre blanc sauce.*

### Langostino Lobster Cakes

*Seasoned Langostino Meat is sautéed in Olive Oil. Served with Linguini Pasta, tossed with Fresh Basil and Sun-Dried Tomatoes, Marinated Red Cabbage, and Sauce Louis.*

### Veal Francaise

*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

*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

*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

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

## Light Entrees

INCLUDES CHOICE OF ONE SIDE DISH.

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

### Petite Choice Filet Mignon 6 oz. Petite New York Strip 8 oz.

### Petite Surf and Turf with Bearnaise Sauce

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

### Wild Mushroom Pasta

*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

*Classic Caesar Dressing surrounded by an assortment of Fresh Herbs. Served with House Made 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.