



For the Table

FIRECRACKER SHRIMP

Battered petite gulf shrimp in a sweet & spicy sauce 13.25

EGGPLANT MEATBALLS

Roasted eggplants, San Marzano tomato, herb pesto, balsamic glaze 10.95

CHICKEN WINGS

Chili spiced crispy jumbo wings served your way... buffalo, BBQ, chili lime or naked 12.50

AVOCADO SALSA



Served with baked corn chips 8.95

For One

*CAESAR SALAD

Crisp romaine, anchovy dressing, Parmigiano-Reggiano and garlic croutons 7.50 | *entrée* size 13.50

HOUSE CHOPPED SALAD



Tomato, onion, cucumber, crumbled feta and romaine tossed in a Greek vinaigrette 7.50 | *entrée* size 13.50

Add to any salad:

grilled chicken breast 6.50 |
grilled salmon 9.95 | shrimp 8.95 |
Beyond Burger® 9.50

Entrée Salads

THE NORTH PALM BEACH



Jumbo lump crab, shrimp salad, chopped romaine, avocado, roasted corn, sunflower kernels, vine ripe tomato and balsamic vinaigrette 19.95

SAMMY’S SALAD



Lightly blackened chicken, greens, edamame, grape tomato, avocado, walnuts, red onion, olives, lemon citrus oil 16.95

TUNA STUFFED TOMATO

Albacore tuna salad stuffed beefsteak tomato on a bed of mixed greens 14.95

Kids Only

Includes choice of French fries, steamed broccoli, carrot sticks or fresh fruit

CHICKEN FINGERS

Five all-natural hand breaded chicken breast strips 12.50

TWO CHEESEBURGER SLIDERS

Hand-pressed, American cheese, brioche bun 11.95

GRILLED CHICKEN BREAST

All-natural breast, lightly seasoned 10.50

FRIED SHRIMP

Lightly battered crispy petite shrimp 12.95

MAC ’n CHEESE

House made cheese sauce with twisted noodles 9.50

GRILLED CHEESE

American cheese, thick sliced bread 6.95

Entrées

7oz FILET MIGNON

Certified Angus Beef, simply seasoned and grilled. Served with asparagus and fingerling potatoes 32.95

LEMON PEPPER ROASTED CHICKEN

All-natural semi-boneless breast and thigh, lemon pepper cream sauce, roasted potatoes and broccoli 23.50

SPAGHETTI POMODORO

San Marzano tomato, fresh basil, onion, garlic and grated Parmigiano-Reggiano 13.50

Add: meatballs 4.95 | sautéed jumbo shrimp 8.95
eggplant "meatballs" 6.50 | chicken parmesan 6.50
Gluten free pasta or zucchini noodles on request

GRILLED SESAME SALMON

Served over garlic-soy zucchini noodles, broccoli, grape tomato and edamame 26.50

PJ’S SIMPLY FIT BOWL



Cauliflower rice, spring mix, olive oil and roasted vegetables 10.50
Add: grilled chicken 6.50 | shrimp 8.95 | grilled salmon 9.95

Handhelds

Served with choice of one side item

Gluten free bun, gluten free wrap or lettuce wrap available upon request

MAHI TACOS



Lightly blackened, jalapeño slaw, fresh pico, citrus aioli, corn tortillas 14.50

*OAK ROOM CHEESEBURGER

Hand-pressed fresh Certified Angus Beef topped with melted Tillamook cheddar 13.95

Add: bacon 1.95 | sautéed onions 1.95 | surf ’n turf style 7.50

CHICKEN AVOCADO WRAP

Grilled chopped chicken, avocado, roasted corn, chipotle mayonnaise and pico de gallo, rolled in a sundried tomato tortilla 14.50

THE YARDBIRD BBQ

Chicken breast, Tillamook cheddar, applewood bacon, crispy onions and lettuce on a toasted bun 14.50

LOBSTER GRILLED CHEESE

New England lobster, Tillamook cheddar, toasted challah bread 19.50

TUNA SALAD

Albacore tuna salad, celery, mayo, lettuce on heart white bread 13.95

VEGGIE BURGER

Plant based Beyond Burger®, lettuce and tomato on a challah bun 14.95

SIDES – \$3.95ea.

BRUSSELS SPROUTS | FINGERLING POTATOES | ASPARAGUS |
BROCCOLI | FRENCH FRIES | CAULIFLOWER RICE |
ROASTED VEGETABLES | FRESH FRUIT | ZUCCHINI NOODLES
| SWEET POTATO FRIES | QUINOA SALAD



Indicates a gluten-free item



Indicates fitness approved

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices and menu items are subject to change.*

A Restaurant Partners Managed Property



Oak Room Features

7

Soup

CREAM OF ZUCCHINI 6.95

Appetizers

ROASTED BRUSSEL SPROUTS

Truffle honey, smoked sea salt, chopped walnuts, Parmigiano-Reggiano 10.95

FRIED CALAMARI

Lightly fried with marinara and garlic aioli 13.50

Salad

CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, mixed greens, EVOO and balsamic glaze 13.50

Handhelds

MEATBALL SUB

Certified Angus beef, marinara, mozzarella on a toasted hoagie roll 15.95

HAM & SWISS

Honey baked ham, swiss cheese, pickles, dijonaize on a toasted french baguette 13.95

Entrée

GROUPER PUTTANESCA

Pan braised with tomatoes, capers and olives over rice pilaf and broccoli MP

STEAK AND MUSHROOMS

7oz filet mignon, roasted mushroom-cognac cream sauce, asparagus and mashed potatoes 33.95

GRILLED CHICKEN KABOB

Grilled chicken breast and vegetables, tzatziki, rice pilaf and pita 19.95

GRILLED VEGETABLE KABOB - VEGETARIAN

Grilled vegetables, tzatziki, rice pilaf and pita 16.95

Sides

Rice Pilaf 3.95

Mashed Potatoes 3.95

Desserts

CHEESECAKE

Weekly Flavor: Raspberry 7.50

BROWNIE SUNDAE

Ghirardelli brownies, vanilla ice cream, whipped cream, chocolate sauce and cherries 9.50

BANANA BREAD

Vanilla ice cream, whipped cream, and caramel sauce 8.50

ICE CREAM AND SORBET 3.95

ASSORTED ALL NATURAL PALETERIA POPSICLES AND ICE CREAM BARS 4.95



Cocktails

DIRTY MARTINI	Tito’s vodka, olive juice, blue cheese stuffed olives	12.50
CHOCOLATE MARTINI	Van Gogh chocolate vodka, Baileys, Godiva chocolate liqueur	12.95
CUCUMBER COCKTAIL	Ketel One vodka, Cointreau, cucumber, mint, lime, soda water	10.50
COUNTRY THYME LEMONADE	Tito’s vodka, fresh lemon juice, agave, muddled blueberries, thyme	10.95
OAK ROOM OLD FASHIONED	Makers Mark Bourbon, aromatic bitters, orange, amarena wild cherry	11.95
JALAPENO MARGARITA	Don Julio Silver tequila, lime, muddled jalapeno, soda water, sriracha rim	13.50
RED SANGRIA	Red wine, Grand Marnier, Peach Schnapps, fresh fruit	9.95

Wines

	GLASS	BOTTLE
SPARKLING		
Prosecco, Ruffino Brut, split, Italy	8.50	—
Prosecco, Ruffino Rose, split, Italy	8.50	—
Prosecco, Syltbar, Friuli, Italy	—	43.50
Champagne, Veuve Clicquot Yellow Label Brut, France	—	105.95
CHARDONNAY		
Kendall Jackson, Sonoma, California	10.50	31.95
Simi Reserve, Sonoma, California	12.95	38.95
La Crema, Russian River Valley, California	15.00	53.50
Stag’s Leap Cellars, Karia Napa Valley, California	17.50	57.95
CLASSIC WHITES		
Sauvignon Blanc, Chateau St. Michelle, Columbia Valley, Washington	8.50	26.50
Sauvignon Blanc, Kim Crawford, New Zealand	10.95	35.95
Pinot Grigio, 152 By Noble Vines, Monterey, California	7.95	25.50
Pinot Grigio, Barone Fini, Alto Ridge, Italy	12.50	43.95
BLUSH		
Whispering Angel, Provence, France	13.95	45.95
La Crema, Pinot Noir Rose, Monterey, California	12.50	44.50
CABERNET SAUVIGNON		
Josh Cellars Craftsman, California	9.50	29.95
Joel Gott, California	12.50	44.50
Black Stallion, Napa Valley, California	15.95	54.95
Stag’s Leap Cellars, Napa Valley, California	—	89.95
Caymus, Wagner, Napa Valley, California	—	135.50
PINOT NOIR		
Meiomi, Sonoma Coast, California	12.50	42.50
Flowers, Sonoma County, California	—	69.95
INTERESTING RED		
The Prisoner, Napa Valley, California	—	74.95
Josh, Legacy Red Blend, California	10.50	34.95
Zinfandel, Edmeades Zin, Mendocino, California	11.95	41.50

BEER

Bud Lite , Michelob Ultra Gold, Yuengling	5
Heineken, Corona	6
Rotating drafts	6.50



Rise and Shine - \$10

Banana, Hemp Seed, Cold Brew Coffee, Agave, Almond Milk

Green Goddess - \$10

Kale, Spinach, Avocado, Hemp Seed, Agave, Coconut Water

Immune Booster - \$10

Pineapple, Strawberry, Mango, Orange Juice

Active Recovery - \$10

Banana, Pineapple, Peanut Butter, Protein, Coconut Water

Protein Add-in - \$2

Vanilla Whey Protein (24g Protein)

Naked Pea Protein (27g Protein)