

## NOT JUST FOR KIDS

### CHICKEN FINGERS

*Five all-natural hand breaded chicken breast strips* 12.50

### CHEESEBURGER SLIDERS

*Hand-pressed, American Cheese, brioche bun* 11.95

### GRILLED CHICKEN BREAST **GF**

*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, crust-less thick sliced bread* 6.95

## SIDES

BRUSSEL SPROUTS / FINGERLING 3.95

POTATOES / ASPARAGUS / BROCCOLI /

FRENCH FRIES / CAULIFLOWER RICE /

ROASTED VEGETABLES/ FRESH FRUIT /

ZUCCHINI NOODLES / SWEET POTATO

FRIES / QUINOA SALAD

## DESSERTS

### CHEESECAKE

*Weekly Flavor: Blueberry* 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

*Assorted flavors* 3.95

### POSPICLES AND ICE CREAM BARS

*Assorted all-natural paletaria popsicles* 4.95

## OAK ROOM WEEKLY FEATURES #1

### SOUP & SALAD

#### BUTTERNUT SQUASH SOUP

6.95

#### PANZANELLA

*Toasted focaccia, tomatoes, red onions, cucumber, basil, red wine vinaigrette* 13.50

### FOR THE TABLE

#### TRUFFLED PARMESAN FRIES

*Garlic aioli* 10.50

#### BEEF EMPANADAS

*Chipotle cream* 11.50

### HANDHELDS

#### STEAK SANDWICH

*Beef tips, onions & peppers, mozzarella, texas mayo, hoagie roll* 16.95

#### HAM & CHEDDAR

*Smoked ham, Tillamook cheddar, pickles, Dijonnaise, toasted challah roll* 13.95

### ENTREES

#### ALMOND CRUSTED MAHI

*Preserved lemon vinaigrette, rice pilaf, asparagus* 25.95

#### BRASED LAMB SHANK

*Minted rosemary demi, roasted vegetables, mashed potatoes* 35.95

#### CHICKEN MARSALA

*Chicken breast pan-seared in a mushroom cream sauce, mashed potatoes, asparagus* 19.95

#### TOFU QUINOA BOWL - VEGETARIAN **V**

*Roasted vegetables, stir-fried quinoa, crispy sesame tofu* 16.95

### SIDES

MASHED POTATOES / RICE PILAF 3.95

*\* Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*

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Lightly battered crispy petite shrimp 12.95

### MAC 'N CHEESE

House made cheese sauce with twisted noodles 9.50

### GRILLED CHEESE

American cheese, crust-less thick sliced bread 6.95

## SIDES

BRUSSEL SPROUTS / FINGERLING 3.95

POTATOES / ASPARAGUS / BROCCOLI /

FRENCH FRIES / CAULIFLOWER RICE /

ROASTED VEGETABLES/ FRESH FRUIT /

ZUCCHINI NOODLES / SWEET POTATO

FRIES / QUINOA SALAD

## DESSERTS

### CHEESECAKE

Weekly Flavor: Chocolate 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

Assorted flavors 3.95

### POSPICLES AND ICE CREAM BARS

Assorted all-natural paletaria popsicles 4.95

## OAK ROOM WEEKLY FEATURES #2

### SOUP & SALAD

#### GAZPACHO

6.95

#### TOMATO MOZZARELLA

Fresh mozzarella, tomato, basil, mixed greens, EVOO, balsamic glaze 13.50

### FOR THE TABLE

#### WARM GOAT CHEESE

Red pepper coulis, balsamic glaze, blackened toast points 10.95

#### PEI MUSSELS FRA DIABLO

Tomato garlic broth, red pepper flakes, thyme, grilled French bread 12.50

### HANDHELD

#### THE CUBANO

Sliced ham, pulled pork, pickles, Swiss cheese, Dijon, on a pressed Cuban roll 16.95

#### CRISPY CHICKEN SANDWICH

Pickle brined chicken breast, lettuce, tomato, coleslaw 14.50

### ENTREES

#### BLACKENED SWORDFISH

Creamy polenta, Brussel sprouts MP

#### STRIPLOIN AU POIVRE

Cognac cream sauce, fingerling hash, asparagus 35.95

#### GRILLED CHICKEN KABOB

Grilled chicken breast with vegetables, tzatziki, steamed rice and pita 19.95

#### VEGETABLE KABOBS - VEGETARIAN **V**

Grilled vegetables, tzatziki, steamed rice and grilled pita 16.95

### SIDES

STEAMED RICE / CREAMY POLENTA /  
FINGERLING HASH 3.95

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### 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, crust-less thick sliced bread* 6.95

## SIDES

BRUSSEL SPROUTS / FINGERLING 3.95

POTATOES / ASPARAGUS / BROCCOLI /

FRENCH FRIES / CAULIFLOWER RICE /

ROASTED VEGETABLES/ FRESH FRUIT /

ZUCCHINI NOODLES / SWEET POTATO

FRIES / QUINOA SALAD

## DESSERTS

### CHEESECAKE

*Weekly Flavor: Strawberry* 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

*Assorted flavors* 3.95

### POSPICLES AND ICE CREAM BARS

*Assorted all-natural paletaria popsicles* 4.95

## OAK ROOM WEEKLY FEATURES #3

### SOUP & SALAD

#### NEW ENGLAND CLAM CHOWDER

6.95

#### WATERMELON FETA SALAD

*Spring mix, pepitas, minted lime dressing* 14.95

### FOR THE TABLE

#### EDAMAME FALAFEL

*Minted yogurt dipping sauce* 10.50

#### PINEAPPLE PESTO SHRIMP BRUSCHETTA

*Toasted crostini* 13.50

### HANDHELD

#### SLOPPY JOE

*Ground beef simmered in a sweet and tangy sauce with melted American cheese on a toasted bun* 13.95

#### CHICKEN GYRO

*Toasted pita, lettuce, tomato, onion and tzatziki* 14.50  
*Try it vegetarian with tofu or edamame falafel*

### ENTREES

#### BOUILLABAISSE

*Mahi, shrimp, clams, mussels and potatoes simmered in fennel garlic broth with crostini* 23.95

#### COFFEE RUBBED LAMB CHOPS

*Roasted fingerling potatoes, green beans, demi MP*

#### CHICKEN PARMESAN

*Pounded and breaded, mozzarella cheese, spaghetti, pomodoro sauce* 19.95

#### GENOVESE - VEGETARIAN **V**

*Almond pesto, green beans, fingerling potatoes, spaghetti* 19.95

### SIDES

GREEN BEANS / SIMMERED POTATOES 3.95

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