

#### SALADS

#### Traditional Caesar Salad \$10

Chopped romaine lettuce, shredded parmesan cheese, croutons and Caesar dressing Add On Salmon \$5 - Shrimp \$4 - Chicken \$4

#### Buffalo Chicken Salad \$1

Fresh veggies and chopped iceberg lettuce topped with crispy fried chicken tenders tossed in buffalo sauce served with sriracha ranch dressing

#### Citrus Chicken Salad \$13

Citrus and herb marinated chicken breast, chopped romaine lettuce, topped with grilled peppers, pickled onions and mandarin oranges

#### Large House Salad \$10

Crisp romaine lettuce, shredded carrots, sliced cucumbers, tomatoes, red onions and croutons

#### **Dressings**

Ranch - Red Wine Vinaigrette - Blue Cheese Honey Mustard - Italian Dressing - Caesar Balsamic Vinaigrette - Sriracha Ranch

#### MEMBER FAVORITES

#### **Chicken Tenders**

\$10

Hand breaded fresh chicken tenders, served with french fries and honey mustard dipping sauce

#### **Jumbo Chicken Wings**

\$13

Served with celery and carrot sticks Buffalo, Lemon Pepper, Teriyaki, Garlic Parmesan, or Barbecue Sauces

#### Smoked Brisket Quesadilla

\$14

Chopped smoked brisket, sauted peppers, sauted onions and shredded cheddar jack cheese served with sour cream, salsa and guacamole

#### Steak & Fries

\$22

Grilled 12oz New York strip steak, served with crispy french fries tossed in parmesan cheese, truffle oil, parsley and sea salt

\*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

#### DESSERTS

\$7

**Key Lime Pie** 

**Chocolate Cake** 

**New York Cheesecake** 

#### SIDES

French Fries	\$3	Fresh Fruit Cups	\$4	
Onion Rings	\$3	Cole Slaw	\$3	
Side Caesar Salad	\$4	Cole Slaw	ŲS	
Side House Salad	\$4	Bag of Chips	\$2	

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#### SANDWICHES

#### Chimney Oaks \$12 Cheeseburger

Fresh seasoned ground chuck burger, melted cheese served on a toasted brioche bun

#### Pulled Pork BBQ \$11 Sandwich

House smoked pork shoulder, creamy cole slaw, pickle chips, on toasted brioche bun

#### Smoked Brisket \$15 Sandwich

In house dry rubbed and smoked to perfection, hand battered fried onions, hickory aioli, pickle chips served on toasted brioche bun

#### Crispy Fried Chicken \$11 Sandwich

Hand breaded chicken breast, sriracha ranch dressing, bread and butter pickle chips on toasted brioche bun.

#### Grab and Go \$8

Ham & Swiss Turkey & Cheese Roast Beef and Cheddar All Beef Hot Dogs

#### ALL SANDWINCES SERVED WITH CHOICE OF ONE SIDE ITEM

# Traditional Club \$13 Sandwich

Sliced ham and oven roasted turkey breast, applewood smoked bacon, sliced swiss and cheddar cheese, on buttery toasted sliced white bread

#### Seared Salmon BLT \$15

Fresh seared salmon, apple-wood smoked bacon and herb aioli, on toasted white bread.

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# From The Bar

# BEER

DOMESTICS		IMPORTS	
Bud Light	\$5	Stella Artois	\$6
Budweiser	\$5	Heineken	\$6
Miller Lite	\$5	Dos Equis	\$6
Michelob Ultra	\$5		
Coors Light	\$5		
Yuengling Lager	\$5	CRAFTS	
		Sweet Water 420	\$6
		Tropicalia	\$6
		Shock Top	\$6
		Terrapin	\$6

Please Ask Your Bartender Or Server About Our Hand Crafted Cocktails and Draft Beers Selections

### WINE

WHITES			KED2		
Coastal Vines Sauvingon	\$4	\$18	<b>Coastal Vines Pinot Noir</b>	\$4	\$18
Coastal Vines Pinot Grigio	\$4	\$18	Coastal Vines Merlot	\$4	\$18
Coastal Vines Chardonnay	\$4	\$18	Coastal Vines Cabernet	\$4	\$18
Crane Lake White Zinfandel	\$5	\$20	J Vineyard Pinot Noir	\$8	\$38
Crane Lake Moscato	\$5	\$20	Oberon Cabernet Sauvignon	\$10	\$45
Silver Lake Chardonnay	\$6	\$22	Oberon Merlot	\$10	\$45
J Vineyard Chardonnay	\$8	\$38	William Hill Cabernet Sauvignon		\$47
Oberon Chardonnay	\$10	\$45	Frei Brothers Cabernet Sauvignon		\$50

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# KIDIS

MENU











KIDS CHICKEN TENDERS - \$7



## ALL KIDS MEALS ARE SERVED WITH CHOICE OF ONE SIDE ITEM



FRENCH FRIES ONION RINGS FRUIT CUP SIDE SALAD





