

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, dressing, 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, sautéing, and salad dressing, 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 4.25 – Ceasar Salad 4.95, *with Entrée* 2.50 – Bearnaise Sauce 3.50 – Sauteed Mushrooms 3.25
Sauteed Onions 2.95 – Sour Cream with Chives .95 – Asparagus Spears with Lemon Dill Butter 3.95

Sandwiches

Open Face Nob Hill Sandwich 13.95

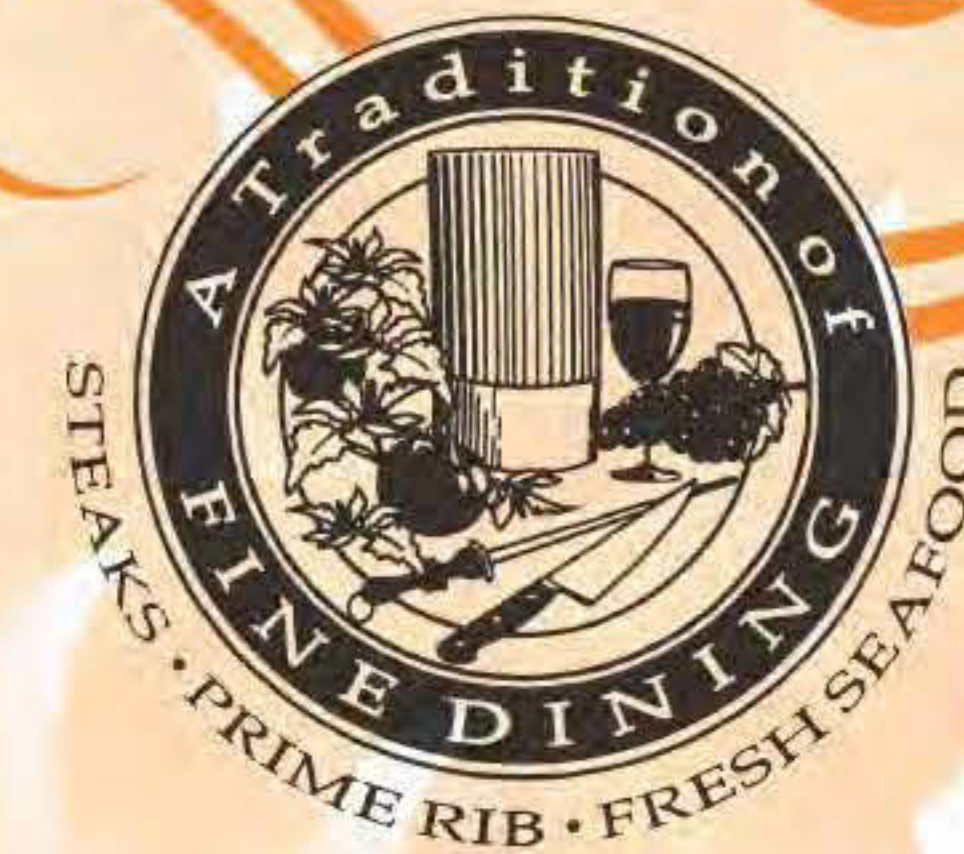
Baked Maryland Lump Blue Crabmeat served with Bacon, Tomato, Melted Swiss Cheese and Thousand Island Dressing on Pumpernickel.

Oakwood Club Steak Burger* 8.50 – Oakwood Club Roquefort Steak Burger* 8.95
With cheese .25 cents extra

Blackened Chicken 11.95 or Blackened Strip Steak 11.95

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

OAKWOOD CLUB



Appetizers

Tuna Crostini 11.95

Seared medium rare yellow fin tuna served on toasted Focaccia bread with a wasabi mayonnaise, pickled ginger and mairinated sesame seaweed complemented with a balsamic vinegar reduction glaze.

Calamari 11.95

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

Fresh Oysters on the Half Shell* 11.95

Scallops Wrapped in Bacon 11.95

Complemented with Garlic Red Bell Pepper Basil Sauce

Baked French Onion Soup Au Gratin

Bowl 5.95 Cup 4.95

Fresh Soup of the Day Bowl 5.75 Cup 4.95

Oysters Rockefeller 11.95

Jumbo Shrimp Cocktail 11.95

Escargots in Garlic Butter 10.95

Maryland Crab Cake 11.95

Garnished with Marinated Red Cabbage, Sauce Louis.

Carpaccio* 11.95

Thinly sliced Beef Tenderloin garnished with Red Onions, Capers and Parmesean Cheese, complemented with Olive Oil and Toasted Focaccia Bread.

Beef and Chop Entrees

INCLUDES SALAD AND CHOICE OF TWO SIDE DISHES.

Broiled Choice New York Strip Sirloin Steak

The Oakwood Club Cut – 10 oz. 28.95 Regular cut – 13 oz. 33.95 Heavy Cut – 16 oz. 36.95

Porterhouse Steak 21 oz. center cut, broiled, choice 37.95

Filet Mignon Regular Cut – 9 oz. broiled, choice 34.95 heavy cut – 12 oz. broiled, choice 38.95

“Bone-In” Filet Mignon 16oz. 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 28.95 Regular Cut – 13 oz. 30.95 heavy cut – 16 oz. 33.95

Medallions of Beef Tenderloin Choice, sautéed with Fresh Mushrooms and Shallots, served with a Bordelaise Sauce 21.95

Chopped Sirloin 10 oz. choice, broiled and served with Mushroom Sauce 18.95

Center Cut Pork Chops two 9 oz. broiled chops, served with Apple Sauce 25.95

Loin Lamp Chops two 8 oz. center cut chops, broiled and served with Mint Jelly 33.95

Calves Liver 8 oz., served with Bacon or Sauteed Onions 21.95

Seafood Entrees

INCLUDES SALAD AND CHOICE OF TWO SIDE DISHES.

Sesame Crusted Yellow Fin Tuna* Market Fare

Sushi grade, grilled to Medium Rare and garnished with Wasabi, Pickled Ginger and Teriyaki Sauce.

Lemon Sole fresh, pan fried (or broiled). 23.95

Rainbow Trout Almandine fresh, farm raised, pan fried (or broiled). 23.95

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) with tarter sauce or blackened, charbroiled serves 26.95

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

Oakwood Club Specialties

INCLUDES SALAD AND CHOICE OF ONE SIDE DISH.

Potato Crusted Chilean Sea Bass served over a pool of Fresh Basil Beurre Blanc Sauce Market Fare

Maryland Crab Cakes 28.95

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 26.95

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

Basted Charbroiled Salmon with Honey Mustard Glaze 25.95

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 25.95

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.

Parmesean Crusted Chicken and Garlic Chive Wine Sauce 22.95

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

Light Entrees

INCLUDES SALAD AND CHOICE OF ONE SIDE DISH.

Open Face Prime Rib 8 oz., served Au Jus on Pumpernickel Rye. 24.95

Petite Choice Filet Mignon 6 oz., 27.95

Petite New York Strip 7 oz., 22.95

Pan Roasted Chicken 21.95

Breast meat filled with Fresh Spinach, Sun-dried Tomatoes, Goat Cheese and Toasted Pine Nuts. Complemented with a Madeira Wine Sauce.

Petite Surf and Turf with Bearnaise Sauce 25.95

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

Wild Mushroom Pasta 20.95

Assortment of Cremini, Portabela, Shiitake, and Buttom 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 17.95

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

Click here to see 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.



Desserts and After Dinner Drinks

Desserts

Carrot Cake 6.25

Crème Brulee 6.50

Chocolate Terminator Cake 6.25

Double chocolate cake with raspberry sauce

Ice Cream: Vanilla, Chocolate or

Raspberry Sorbet 5.95

Served in an almond waffle pastry with chocolate or
caramel sauce.

Cheesecake 5.95

Chocolate, caramel or fresh strawberry sauce add .50

Key Lime Pie 5.96

With raspberry sauce

Creamy Peanut Butter Pie 5.95

Chocolate Mousse 5.75

Liqueur Ice Cream Drinks 7.25

Liqueur Coffees 6.25

Dessert Wines

Graham's Six Grapes, Reserve non-vintage Port, Portugal 6.50

Blended from two or three years of harvests, balanced and rich with fruity style.

Dows 10-year Tawny Port 8.95

Oak aged with hints of walnuts, dried fruits and spices with a long peppery finish.

2003 Taylor Fladgate Port Late Bottle Vintage, Portugal 6.50

Aged 5-years in barrel before bottled in 2009, displaying powerful dark cherry and black fruit.

Lustau East Indian Shore Sherry, Spain

Remarkably smooth with wonderful flavors reminiscent of ripe figs and raisins.

Graham's 20-year Tawny Port 14.95

A complex and full-bore tawny with deep, intense flavors of orange cream, glazed apricot, baked peach and roasted pineapple that are balanced by concentrated chocolate and toffee notes.

Vueve J. Goudoulin 1962 Vieux Bas-Armagnac 50.00

Topaz color with copper, almost mahogany highlights. Plenty of dried fruits on the nose, with flavors of chocolate and spices that surface on the palate. Rich texture, with a finishing note of cinnamon, pear jam and an intense nut note on the long finish. *Commemorating the year the Oakwood Club was established, 1962.

Yalumba Muscat Show Reserve, Australia Half Bottle 38.00

Amazingly rich, ripe and powerful, with layers of spice, coffee and molasses.

2005 Dolce Late Harvest Wine, Napa Half Bottle 95.00