

DINNER MENU

Appetizers

Calamari | 15.95

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

Fresh Oysters on the Half Shell* | 16.95

Scallops Wrapped in Bacon | 16.95

Complemented with Garlic Red Bell Pepper Basil Sauce

Baked French Onion Soup Au Gratin Bowl 8.50 | Cup 7.50

Oysters Rockefeller | 16.95

Jumbo Shrimp Cocktail | 16.50

Escargots in Garlic Butter | 14.95

Maryland Crab Cake | 15.50

Garnished with Marinated Red Cabbage, Sauce Louis

Carpaccio* | 15.50

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

Sandwiches

Grilled Prime Rib Sandwich | 15.50

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 | 16.50

Baked Maryland Crab Meat served with Bacon, Tomato, Melted Swiss Cheese and Thousand Island Dressing on Pumpernickel

Oakwood Club Steak Burger* | 13.95

With cheese .50 cents extra

Oakwood Club Roquefort Steak Burger* | 14.50

Blackened Chicken | 14.50 or Blackened Strip Steak | 15.95

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

Side Dishes

Baked Idaho Potato - Baked Sweet Potato with Cinnamon Butter

French Fries - Fried Onion Rings - Hash Brown Potatoes

Fresh Vegetables - Stewed Tomatoes - Wild Rice

Roasted Garlic Rosemary Mashed Potatoes

Beef and Chop Entrees

INCLUDES CHOICE OF TWO SIDE DISHES

Broiled Choice New York Strip Steak

The Oakwood Club Cut - 10 oz. | 35.95

Regular Cut - 13 oz. | 41.95

Heavy Cut - 16 oz. | 46.95

Porterhouse Steak | 49.95

24 oz. Center Cut, broiled, choice

Prime Ribeye Steak | 51.95

14 oz. Served with Portobello Mushroom

Filet Mignon

Regular Cut - 9 oz. broiled, choice | 46.95

Heavy Cut - 12 oz. broiled, choice | 51.95

"Bone-In" Filet Mignon | Market Fare

16 oz. Center Cut, broiled, choice

Ship to Shore Dinner | Market Fare

6 oz. Canadian Lobster Tail and 6 oz. Filet Mignon

Roast Prime Rib of Beef

Princess Cut - 10 oz. choice | 36.95

Regular Cut - 13 oz. | 41.95

Heavy Cut - 15 oz. | 46.95

Chopped Sirloin | 27.95

10 oz. choice, broiled and served with Mushroom Sauce

Center Cut Pork Chops | 31.95

two 9 oz. broiled chops, served with Apple Sauce

Loin Lamb Chops | 45.50

domestic, two 8 oz. Center Cut chops, broiled and served with Mint Jelly

Seafood Entrees

INCLUDES CHOICE OF TWO SIDE DISHES

Lemon Sole | 31.95

pan fried (or broiled)

Rainbow Trout Almondine | 31.95

fresh, farm raised, pan fried (or broiled)

South African Lobster Tails | Market Fare

served with Drawn Butter

New Bedford Sea Scallops | 34.95

fresh, sweet and tender

pan fried (or broiled or pan seared in olive oil)

Walleye | Market Fare

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)

Light Entrees

INCLUDES CHOICE OF ONE SIDE DISH

Open Face Prime Rib | 29.95

8 oz., Served Au Jus on Pumpernickel Rye

Petite Choice Filet Mignon 6 oz. | 35.95

Petite New York Strip 8 oz. | 30.95

Petite Surf and Turf with Bearnaise Sauce | 37.95

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

Wild Mushroom Pasta | 25.95

Assortment of Cremini, Portabella, Shiitake and Button Mushrooms, sautéed in Roasted Garlic Butter. Deglazed with White Wine, tossed with Carrots and Red Bell Pepper, 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 | 23.95

Classic Caesar Dressing surrounded by an assortment of Fresh Herbs. Served with House Made Bread and Butter.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Oakwood Club Specialties

INCLUDES CHOICE OF ONE SIDE DISH

Beef Stroganoff | 28.95

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 | 33.95

Complemented with a fresh basil beurre blanc sauce

Maryland Crab Cakes | 30.95

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

Basted Charbroiled Salmon with Honey Mustard Glaze | 30.95

Filet of Fresh Atlantic Salmon basted with Honey Mustard Sauce. Served over a bed of selected pan roasted vegetables.

Veal Francaise | 30.95

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.

Garlic Shrimp and Linguine with Twin Filet Mignons | 34.95

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.

Parmesan Crusted Chicken and Garlic Chive Wine Sauce | 27.95

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

Ala Carte

Garden Salad | 5.50 - Caesar Salad | 7.50 (with Entree | 4.95)

Bearnaise Sauce | 5.50 - Sautéed Mushrooms | 5.50 - Sautéed Onions | 5.50

Sour Cream with Chives | 0.95 - Asparagus Spears with Lemon Dill Butter | 6.50

Dressings:

House, French, Thousand Island, Ranch, Balsamic Vinaigrette, Creamy Garlic Peppercorn
Available at an Additional Charge of 1.50 - Blue Cheese Dressing

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.

About The Oakwood Club

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, sautéing, 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

DRINK MENU

Beer

DOMESTIC:

Budweiser | Bud Light | Michelob Ultra
Yuengling Lager | Rolling Rock
Coors Light | Miller Lite

IMPORTS:

Stella Artois | Amstel Light
Corona | Guinness
Heineken | Newcastle

LOCAL CRAFT:

Rhinegeist Cheetah
Rhinegeist Truth IPA
Warped Wing Flyer Red
Gamma Bomb IPA
Trotwood Lager
Radio Vision IPA
10 Ton Seasonal
Yellow Springs Boat Show

CRAFT:

Sam Adams Boston Lager
Sam Adams Seasonal
Lost Coast Tangerine Wheat
Shiner Seasonal
Blue Moon

CIDER: (gluten free)

Blake's Seasonal
Angry Orchard

NON-ALCOHOLIC:

Stella Artois Liberte
Heineken 0.0
Warped Wing Root Beer
Cherry Vanilla Soda
Orange Cream Soda
Ginger Ale Ginger Beer
Lemonade

Whiskey & Bourbon

Angels Envy | Buffalo Trace | Basil Hayden
Bulleit | Burning Chair | Bushmills
Canadian Club | Crown Royal | Crown Apple
Crown Reserve | Elijah Craig* | Four Roses
Jack Daniels | Jameson | Jim Beam
Jim Beam Red Stag | Gentleman Jack
Knob Creek | Makers Mark | Makers Mark 46
New Riff | Old Forester | Seagram's 7
Seagram's VO | Weller Special Reserve*
Wild Turkey | Woodford Reserve
Woodford Reserve Double Oak | 1792

*Ask your server about our allocated liquor

Rye

Bulleit Rye
Knob Creek Rye
Templeton Rye

Scotch

Balvenie 12 | Chivas Regal | Cutty Sark
Dalmore 12 | Dewars White Label | Dewars 12
Famous Grouse | Glenfiddich 12 | Glenlivet 12
Glenmorangie 10 | Glenmorangie 12 | J&B
Johnnie Walker Black Label
Johnnie Walker Red Label
Laphroaig 10 | Macallan 12 | Oban 14

Cognacs

Courvoisier vs
Grand Marnier
Hennessy vs
Martell vs
Remy Martin vsop