

DINNER

Menu

STARTERS

Soup of the Day

Cup | 6 Bowl | 9

Crispy Brussel Sprouts | 10

Bacon Dijon Cream

Pork Pot Stickers | 13

Cabbage, Ponzu Dipping Sauce

Goat Cheese Fritters | 12

Bacon Onion Jam, Citrus Aioli

Maryland Style Crab Cake | 16

Red Pepper Coulis, Herb Oil, Micro Greens

Black & Blue Crostini | 14

Blue Cheese Mousse, Tomato Chutney, Fig Glaze

Local Wild GA Shrimp Cocktail | 15

Shaved Baby Lettuce, Cocktail, Lemon

FROM THE GARDEN

Classic Caesar | 12

Crisp Romaine, Parmesan Cheese, Croutons, Anchovies

Oaks House Salad | 10

Spring Mix, Heirloom Tomatoes, Carrots, Cucumbers, Red Onions, Croutons

Strawberry Fields Salad | 13

Spring Mix, Candied Pecans, Strawberries, Goat Cheese, Cucumbers, Red Onions

Salad Add-Ons & Dressings

Chicken | 8 Salmon | 10 Local Wild GA Shrimp | 9 Crab Cake | 13 Steak | 14

*Balsamic Vinaigrette, Ranch, Honey Mustard, 1000 Island, Raspberry Vinaigrette,
Blue Cheese, Pomegranate Vinaigrette*

20% Gratuity Will Be Added To All Parties of 6 or More

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

SIGNATURES

Chicken & Sausage Gumbo | 18

Loaded with Chicken & Sausage, Peppers, Onions, Served with White Rice & Green Onions

Low Country Shrimp & Grits | 22

Local Wild GA Shrimp, Sweet Peppers & Onions, Andouille Sausage, Cajun Cream Sauce, Yellow Grits

Add-On:

Chicken | 8 Local Wild GA Shrimp | 8 Crab | 10

PASTA

Chicken Spinach Pesto Alfredo | 26

Grilled Chicken, Spinach, Roasted Red Peppers, Pesto Cream Sauce, Long Noodle Pasta

Shrimp Fra Diavolo Pasta | 29

Local Wild GA Shrimp, Fire Roasted Tomatoes, Garlic, Herbs, Wild Mushrooms, Short Noodle Pasta

MAINS

All Main Entrées Served With Chef's Vegetable of the Day

Grouper Almondine | 36

Seared Grouper, Toasted Almonds, Garden Rice Pilaf, Lemon Beurre Blanc

Beef Short Rib | 37

6 Hour Braised Angus Beef Short Ribs, Chianti Glace De Veau, Mashed Potatoes, Tobacco Onions

BBQ Pork Porterhouse | 29

12 oz Grilled Pork Chop Porterhouse, Molasses Roasted Sweet Potatoes, Cola BBQ Sauce

Honey-Orange Salmon | 33

Honey Orange Glazed Grilled Atlantic Salmon, Garden Rice Pilaf, Ponzu Gastrique

Ribeye | 39

Grilled 12 oz. Choice Ribeye, Mashed Potatoes, Red Wine Demi-Glace De Veau

Blackened Mahi Mahi | 35

Seared Cajun Mahi Mahi, Molasses Roasted Sweet Potatoes, Chimichurri, Pineapple -Mango Relish

Filet | 37

Grilled 6 oz. Choice Beef Tenderloin, Mashed Potatoes, Demi Glace De Veau

SIDES

Fries, Roasted Sweet Potatoes, Veg. of the Day, or Mashed Potatoes | 5

Yellow Grits, Wild Mushrooms, Caramelized Onions, or Hollandaise | 4