

# Dinner

## Oak Tavern

### Starters:

#### **Southern Dip Duo \$10**

Pimento Cheese. Lobster and Gouda Cheese. Lavash Crackers

#### **Fried Wickles \$7**

Back 40 Beer Battered Fried Spicy Wickles. House Made Ranch

#### **Fried Stuffed Green Tomatoes \$9**

Pimento Cheese Stuffed Green Tomato. Lemon and Cayenne Ranch

#### **Wings \$12**

Jumbo Wings. Buffalo. Lemon Pepper. Thai Chili. BBQ or Naked. Celery. Ranch or Bleu Cheese

#### **Gulf Coast Crab Cake \$12**

Jumbo Lump Crab Cake. House Made Remoulade

#### **Conecuh Quesadilla \$9**

Flour Tortilla. Conecuh Sausage. Cheddar Cheese. Salsa. Sour Cream. Guacamole

**Also Avail – Cheese \$7/ Chicken \$9**

#### **Parmesan Shrimp Scampi \$13**

Jumbo Shrimp. Clarified Butter. Panko. Parmesan Cheese

### Soups:

#### **Du Jour \$5**

Chef Crafted Daily

#### **French Onion \$5**

House Made Beef and Onion Broth. Toasted Baguette. Brie & Swiss Cheese

### Garden:

#### **Legends House Salad**

#### **\$6 starter / \$10 entree**

Fresh Mixed Greens. Shredded Carrots. Grape Tomatoes. Cucumbers and Candied Pecans

#### **Caesar Salad**

#### **\$7 starter / \$11 entree**

Romaine Hearts. Caesar Dressing. Grape Tomatoes. Croutons and Parmesan Cheese

#### **Spinach Salad**

#### **\$8 starter / \$11.5 entree**

Baby Spinach. Candied Pecans. Grape Tomatoes. Buttermilk Bleu. Bacon. Egg. House Made Strawberry and White Balsamic Vinaigrette

### Salad Toppers:

**Grilled Shrimp \$6. Grilled Chicken \$5. Filet of Beef \$15**

### Handhelds:

All Served with Choice of Regular or Sweet Potato Fries. Substitute Soup or House Salad for \$2.50 additional charge

#### **Legends Cheese Burger \$12**

Short Rib and Chuck Angus Beef. Brioche Roll. Tillamook Cheddar

#### **Grilled Chicken \$11**

Boneless Chicken Breast. Brioche Roll. Fried Green Tomato. Bacon Jam. Smoked Gouda

#### **Turkey Burger \$11**

Grilled Turkey Burger. Pepper Jack Cheese. Avocado Slices. Wheat Roll

#### **Capitol Hill Club \$11**

Ham. Turkey. Tillamook Cheddar. Swiss. Bacon. Bibb lettuce. Tomato. Artisan White or Wheat

Gluten Free / Vegetarian / Vegan options available. Ask your server.

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

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.

# Dinner – cont'd

## Entrees:

### Sea

#### **Shrimp and Grits \$29**

Tillamook Cheddar and Andouille Stone Ground Grits. Sautéed Jumbo Shrimp. Lobster and Marsala Demi. Collards

#### **Grouper \$26**

Pan seared Gulf Grouper. Wild Rice Blend. Chef's Vegetable. Peach Buerre Blanc

#### **Cedar Plank Apple Jack Salmon \$24**

Cedar Roasted Faroe Island Salmon. Apple and Jack Daniel's Glaze. Roasted Potatoes. Chef's Vegetable

#### **Fettuccini and Clams \$24**

Fettuccini. White Clam Sauce. Little Neck Clams

#### **Fresh Catch / Market Price**

Fresh. Sustainable. USA Caught Seafood. Simply the Best Available. Ask Your Server for a Description

### Land

#### **Grilled Filet of Beef \$34**

Angus Beef. Garlic Mashed Potatoes. Chef's Vegetable. Roasted Shallot Demi

#### **Bone-In NY Strip \$40**

Bone-In Angus Beef. Garlic Mashed Potatoes. Chef's Vegetable. Shallot and Garlic Butter

#### **Pork Osso Bucco \$25**

Braised Niman Ranch Pork. Tomato Gravy. Mashed Potato and Root Vegetable

#### **Smoked Bone-In Chop \$28**

Bone-In Pork Chop. Sweet Potato Puree. Chef's Vegetable. Sage and Sambuca Crème

### Fowl

#### **Grilled Jerk Chicken \$22**

Grilled Jerk Seasoned Semi-Boneless Breast. Wild Rice Blend. Chef's Vegetable. Mango and Pineapple Chutney

#### **Smoked ½ Chicken \$22**

All Natural Chicken. Hickory Smoked In House. Roasted Potatoes and Root Vegetables. Herb Jus

#### **Southwestern Chicken Pasta \$22**

Grilled Boneless Breast of Chicken. Tri Color Rotini Pasta. Chipotle and Cheddar Cream Sauce. Diced Tomato and Cilantro

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