



APPETIZERS

Steak Crostinis

Oakwood Fire Grilled New York Strip, Whipped Goat Cheese, and Caramelized Onion Served Atop Toasted Garlic Crostinis 18

Stuffed Shrimp Scampi

Jumbo Shrimp, Stuffed with Crab and Herbs in a Garlic, Fresh Lemon and White Wine Sauce 18

Specialty Soups

Lobster Bisque 8... Roasted Red Pepper & Gouda 7

BRUNCH ENTREES

Add Side Salad or Fresh Fruit to Any Brunch Entree +4

Quiche Lorraine

Bacon, Cheddar Cheese and Caramelized Onions in a Fluffy Egg Custard with a Buttery Pastry Crust, Paired with Herb Roasted Potatoes 16

Lobster Benedict

Lobster & Crab Cakes Served atop Toasted English Muffins, Finished with Lump Lobster Hollandaise 24

Filet & Eggs

6 oz Filet, Grilled Over Oakwood Fire and Two Eggs Prepared to Your Liking, Paired with Herb Roasted Potatoes and Toast 44

Breakfast Pizza

Topped with Sautéed Spinach, Fresh Mozzarella Cheese, Crispy Bacon, Scrambled Eggs 15

Crab Omelette

Fluffy Eggs & Cheese, Stuffed with Lump Crab Meat 18

Grilled Salmon Salad

Balsamic Glazed Salmon atop Spring Mix, with Candied Pecans, Goat Cheese Crumbles, Tomato & Red Onion, Tossed in Raspberry Vinaigrette 20

COCKTAILS

Strawberry Mimosa

Grand Marnier, Strawberry Mint Syrup, Orange Juice, Prosecco, Fresh Strawberries 12

Caprese Bloody Mary

Titos Handmade Vodka, Italian Herb Infused Bloody Mary Mix and a Fresh Mozzarella, Cherry Tomato & Basil Caprese Skewer 12

