

OAK ROOM

APPETIZERS

SPINACH ARTICHOKE DIP WITH HOMEMADE BREAD

Delicious dip filled with spinach, artichokes, and creamy cheeses. Served with a side of toasted house made baguette.

BEER CHEESE PRETZEL STICKS

A savory take on a classic appetizer, with soft, house made pretzel sticks sprinkled with delightful pretzel salt. Served with a mouthwatering beer cheese dip.

JALAPENO POPPER SLOPPY JOE SLIDERS

A different take on a traditional sloppy joe with smoked brisket smothered in house made barbeque sauce topped with a cheesy jalapeno popper patty on a fresh bun. Served with house made pickles.

SOUP AND SALAD

HOUSE SALAD WITH SEASONAL VEGETABLES

House made salad with luscious mixed greens and a delicious mix of seasonal vegetables. Served with your choice of house made dressing.

CHEESY POTATO SOUP

A rich and creamy blend of tender potatoes, crisp bacon, and garden vegetables simmered in a velvety five cheese sauce.

ENTRÉE

REUBEN

A traditional Reuben sandwich with savory flavors of house cured corned beef, fresh pickled sauerkraut, house made thousand island dressing, topped with delicious Swiss cheese. All placed on scrumptious rye bread that adds the perfect flavor. Served with fries.

CHICKEN BACON RANCH PIZZA

Flavorful flatbread pizza cooked in our wood burning oven topped with marinated chicken, smoked bacon, creamy cheese, and delightful sun-dried tomatoes. Drizzled with house made ranch dressing to give it the perfect finish.

RANCH BATTERED WALLEYE

Tasteful walleye smothered in delicious ranch batter and dipped in breadcrumbs. Fried to give it a delightful color and crispiness. Served with rice pilaf and a lemon remoulade that creates a delicious ambience.

BRAISED SHORT RIB WITH MASHED POTATOES & GLAZED BABY CARROTS

Slow-braised beef short rib, fall-off-the-bone tender, served atop creamy Yukon Gold mashed potatoes. Accompanied by honey-glazed baby carrots and finished with a rich red wine reduction.