

OAK ROOM MENU

STARTERS

MAC&CHEESE BITES –NR

bite-sized delights packed with creamy cheddar macaroni, breaded and baked until crunchy.

STUFFED RED PEPPERS –NR

Vibrant red bell peppers roasted, and generously filled with a blend of seasoned ground beef, fluffy rice, and aromatic herbs. Each pepper is topped with a golden layer of melted cheese.

SOUPS & SALADS

ROASTED RED PEPPER TOMATO –NR

Fire-roasted red bell peppers meet sautéed garlic, onions, and a kick of red pepper flakes and smoked paprika. Blended with vegetable, this soup delivers smoky depth and spicy warmth in every spoonful

CROUTONS WITH ROASTED GARLIC AND PARMESAN AIOLI –NR

Crunchy, golden-brown croutons made from bread baked, tossed in olive oil, garlic, and fresh herbs—served with a rich, velvety aioli crafted from slow-roasted garlic, sharp Parmesan.

ENTRÉES

CAJUN CHICKEN ALFREDO – BREADSTICKS AND BROCCOLI –NR

Cajun-spiced chicken breast, pan-seared, served over a bed of tender fettuccine tossed in a rich, velvety Alfredo sauce. Finished with a sprinkle of fresh parsley and shaved Parmesan for a comforting Southern-meets-Italian fusion served with buttery steamed broccoli, and a soft baked breadstick.

BEEF BURRITO BOWL –NR

Smoked shredded brisket served over garlic rice with cumin black beans and corn, Verde salsa, garnished with crisp lettuce, sour cream, shredded cheddar cheese, and a fresh lime wedge.

CRISPY STUFFED PORK LOIN –NR

Sous-vide boneless pork chops filled with a savory bacon apple chutney, breaded and fried served with brown sugar glazed fondant sweet potatoes.

FISH AND CHIPS

Crisp, golden beer-battered white fish served with hand-cut chips, creamy tartar sauce, and a fresh lemon wedge.

DESSERTS

CARAMEL APPLE SNICKERS CAKE –NR

Layers of moist apple-spiced cake are studded with chunks of real Snickers bars, then drenched in buttery caramel sauce. Topped with whipped cream, and a drizzle of chocolate ganache, this sweet showstopper delivers gooey, crunchy, and creamy in every bite