

# Oak Hills Country Club

## Pub Menu

### Starters

#### Hummus Plate

A smooth puree of Garbanzo beans, olive oil, Tahini, and garlic served with fresh vegetables and Lavosh crackers **6.95**

#### Jumbo Shrimp Cocktail

A classic dish that never loses its appeal... succulent and tender jumbo shrimp served with cocktail sauce **11.95**

#### Quesadilla

Your choice of ground beef or shredded chicken, onions, peppers and cheddar-jack cheese melted inside a grilled flour tortilla and served with Pico de Gallo. Served with salsa and sour cream on the side **7.95**

#### Edamame

Steamed Soybean pods seasoned with a Togarashi (Japanese 7 spice) and served with a citrus toasted sesame dressing **3.95**

#### Beef Tips Normandy

Pieces of roasted beef tenderloin in a red wine cream sauce topped with a blend of artisan cheese and baked in the oven. Accompanied with grilled pieces of warm bread **12.95**

#### Crab Ran Grande

Three large crab dip stuffed wonton skins served crispy and with a sweet chili dipping sauce **8.95**

#### Signature Wings

Twelve lightly-breaded chicken wings (regular or Texas dry-rubbed) served with a side of either BBQ or Buffalo sauce, accompanied by carrot and celery sticks and ranch dressing **12.95**

#### Southwest Chicken Eggrolls

Crisp eggrolls filled with cheese, chicken, corn, and black beans. Served with fresh Pico de Gallo and Yucatan ranch **7.95**

#### Pub Nachos

Crisp multi-colored corn tostadas, topped with ground beef or shredded chicken, sliced and melted Colby Jack cheese, cut into portions and around, shredded lettuce, tomatoes, jalapenos, red onions and black olives. Served with sour cream and salsa **10.95**



## Burgers & Chicken

\* All served with your choice of side \*

### The Classic Burger

Grilled to perfection, served on a fresh Kaiser roll with your choice of cheese, topped with lettuce, tomato, red onion and pickle chips **8.95**

### Black & Bleu Burger

Rubbed with a blackening seasoning and topped with Canadian bacon, melted cheddar and a savory bleu cheese spread **9.95**

### Meatloaf Melt

Our hand-made meatloaf grilled to perfection, caramelized onions, American and Swiss cheese with our own club sauce Served on toasted Russian rye bread **8.95**

### Senior's Chicken Club Melt

Blackened grilled chicken breast, caramelized onion, melted cheddar cheese, apple wood bacon, ranch spread, lettuce and tomato on grilled wheat bread **8.95**

### Bistro Chicken

Grilled breast of chicken topped with caramelized onions, apple wood bacon, and Havarti cheese. Served with a balsamic mayonnaise on a toasted Focaccia bun **8.95**

### Bubba's Turkey Burger

Grilled, ground turkey, pattied and seasoned. Served on a toasted Focaccia bun with Avocado, Colby jack cheese, ranch spread, lettuce, tomato, and onion **8.95**

## Pub Classics

\* All served with your choice of side \*

### Classic Club

Ham, turkey, bacon, Swiss, and American cheese, lettuce, tomato and mayonnaise piled high on three pieces of toasted sourdough **9.95**

### Reuben Sandwich

Corned beef piled high with toasted sauerkraut, Thousand Island dressing and melted Swiss cheese on toasted rye bread **7.95**

### Fish Tacos

Two grilled corn tortillas filled with crisp chili lime tilapia tossed in a Yucatan sauce, topped with cabbage slaw and Pico de Gallo **9.95**

### Rachel

Smoked turkey, bacon and Havarti cheese on toasted marble bread. Topped with Thousand Island and house made Cole slaw **7.95**

### Classic Pub Tuna Melt

Fresh made tuna salad, tomato, and melted cheddar cheese on English muffin **7.95**

### Bowzer's Hot Beef Sandwich

Slow cooked morsels of beef, stuffed in a hoagie roll with whipped potatoes, and mixed cheese covered with a rich beef gravy **10.95**

## Flatbread Pizzettes

### Margherita

Roasted garlic olive oil spread, marinated tomatoes, pepperoncini, basil, mozzarella and feta cheese **8.95**

### Thai

Grilled chicken, shredded carrots, peanuts, green onions, and Havarti cheese topped with Mae Ploy Sweet chili sauce **8.95**

### Phat Pig

Sausage, Canadian bacon, apple wood smoked bacon, pepperoni, onions and peppers with house made red sauce and mozzarella cheese **8.95**

### Greek Chicken

A thin base of hummus, mozzarella and feta cheese. Topped with marinated tomatoes, red onions, black olives, and grilled chicken. Finished in the oven and topped with a creamy red pepper sauce **8.95**

## Sides

**Crinkle Fries**

**Side Dinner Salad**

**Sweet Potato Fries**

**Curly Fries**

**Cottage Cheese**

**Fruit Cup**

**Cup of Soup** (1.50 additional)

**Vegetable of the Day**

**Potato Chips**

**OHCC House Fries**

## Soups

### Soup of the Day

Ask your server for our chef's daily soup selection

**2.95 - Cup 4.95 - Bowl**

### Creamy Chicken Noodle

Classic recipe of roasted chicken, vegetables, noodles, and cream

**2.95 - Cup 4.95 - Bowl**

We are pleased to offer the following gluten free options: Burger and Hot Dog Buns, Udi Bread, Penne Pasta

\*Whole-wheat Pasta also available

\$1.50 additional for these items

\*Please allow extra preparation time

## Dinner Entrees

All entrée selections are preceded by a side salad  
(Available after 5:00 p.m.)

### Filet Oscar

Two 3oz. medallions of premium beef tenderloin grilled to your liking with a potato latkes, sautéed asparagus, blue crab gratin and classic béarnaise  
26.95

### New York Striplain

12 oz. New York Strip hand cut and fire grilled, served with baked potato and sautéed asparagus. Topped with a roasted shallot and bleu cheese compound butter  
28.95

### OHCC Club Steak

8-ounce Flat Iron char-broiled to temperature, sliced and topped with a rich beef reduction. Served atop Oak Hills' own Belgium fries with sautéed asparagus  
17.95

### Jerusalem Chicken

Pan-seared skin-on breast of chicken finished in the oven. Served on house made seasoned rice topped with a light lemon cream with artichokes, capers, and mushrooms. Topped with fresh tomatoes, and feta cheese  
15.95

### Chicken Enchiladas

Hand rolled Flour tortillas stuffed with seasoned chicken, onions, and mushrooms, cheese, and Ancho sauce Served crisp over black bean puree, seasoned rice with salsa, Pico de Gallo and sour cream  
11.95

### Skinny Salmon

Pan-seared Atlantic salmon served over roasted cauliflower puree with sautéed Zucchini and Carrot ribbons. Finished with a fresh citrus glaze  
17.95

### Hoisin Grilled Swordfish

Grilled Swordfish brushed with a Asian BBQ sauce, served atop long noodles in a vegetable broth with leeks and mushrooms. Finished with a Mandarin Orange relish  
17.95

### Pasta and Meatballs

Your choice of either spaghetti or Cavatappi noodles. Tossed in a our own red sauce, with large meatballs, and finished with grated Asiago cheese  
10.95

### Smoked Chicken White Lasagna

Layers of Ricotta, sliced chicken, mushrooms, spinach, and Artisan cheeses between sheets of pasta. Baked in the oven and finished with a Smokey Cream sauce and a Chili tomato Coulis  
11.95

### Grandma McCarthy's Meatloaf

House made with love and served over garlic potatoes and chef's choice of vegetables with a rich brown gravy  
10.95

Half portions of most items are available at a discount of 40%. Full sides are included with half orders. Split plates are welcome at no additional charge.

## Artisan Salads

### Chop House Wedge

Classic wedge of iceberg lettuce topped with creamy bleu cheese dressing, crumbled bleu cheese, roma tomatoes, shredded Cheddar jack cheese, chopped bacon, and hard cooked egg  
5.95 ( 3.95 small )

### Caesar

Classic romaine salad tossed with lively garlic Caesar dressing, Asiago cheese and croutons  
6.95 ( 4.95 small )

### Eagle

Mixed greens tossed in balsamic dressing and topped with crumbled bleu cheese, fresh pears, candied walnuts, shaved asparagus and red onions  
7.95 ( 5.95 small )

### Thunderbird

Our house-made thunderbird dressing over fresh salad greens, bacon, eggs, tomatoes, Asiago cheese and croutons  
7.95 ( 5.95 small )

### Shanghai

Shredded red and green cabbage and mixed greens tossed in a toasted sesame and citrus dressing, with matchstick carrots, red peppers, cucumbers, scallions and chopped peanuts and a fresh Mango relish. Finished with coconut shrimp or grilled shrimp and crispy wontons  
12.95 ( 10.95 small )

### Baja

Ground beef or shredded chicken in house-prepared tortilla shells with shredded lettuce, Colby-jack cheese, diced tomatoes, black bean puree and Pico de Gallo. Served with a side of Yucatan ranch dressing  
10.95 ( 8.95 small )

### Grilled Steak Salad

Mixed greens, shaved Asparagus, sunflower seeds, and crumbled bleu cheese. Tossed in a red wine and herb vinaigrette and topped with an 8 oz. grilled Flat Iron steak, finished with crispy onions  
14.95 ( small 12.95 )

### \*\*Add your Choice of Protein\*\*

Grilled Chicken \$4 (6 ounces)  
Grilled Flat Iron steak \$8 (8 ounces)  
Coconut Shrimp \$7 (5 pieces)  
Sautéed Shrimp \$7 (5 pieces)  
Grilled Salmon \$8 (6 ounces)

## Desserts

New York Style Cheesecake with  
Fresh Strawberries 4.95

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Pecan Toffee Chocolate Mousse 4.95

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Tuxedo Cake 4.95