

Starters

- Escargot a la Bourguignon - herbal garlic butter sauce, grilled ciabatta 15
- Grilled Portobello Mushroom - blue cheese, field greens salad 12
- Chicken Teriyaki Dumplings 12
- Shrimp Dumplings 14
- Red Rooster Wings 14
- Fresh Burrata Caprese - Basel pesto drizzle 14
- PEI Mussels - saffron cream sauce 16
- Little Neck Clams - sausage, tomatoes, onions, jalapeños, white wine sauce 16
- Red Rooster Salad - organic field greens, tomatoes, cucumber, red onions, walnuts, 10
goat cheese, raspberry vinaigrette
- Shopska Salad - tomatoes, cucumbers, roasted red peppers, red onions,
parsley, shredded feta 10
- Beets Salad - organic field greens, roasted almonds, orange segment, 10
citrus vinaigrette
- Add to any salad - roasted Chicken 9 0 sautéed jumbo Shrimp 12

Seconds

- Chicken Milanese 26
panko pan-fried, topped with Mediterranean salad w/feta
- Chicken Cordon Bleu 28
mushroom cream sauce, mashed potato and vegetables
- Pan Roasted Pork Tenderloin 26
mustard crème sauce, mashed potato and vegetables
- Maple leaf farms Duck 29
mashed potato & vegetables, red wine reduction
- Boeuf Bourguignon 28
tender pot roast, vegetables & mashed potatoes
- Fresh Tagliatelle 28
jumbo shrimp, roasted red peppers, spinach, cream sauce
- Faroe Islands Salmon 29
mashed potatoes, vegetables, beurre blanc sauce
- *Boneless Ribeye Steak au Poivre 36
mashed potatoes, vegetables, green peppercorn sauce
- Eggplant Rollatini 25
ricotta, spinach, melted cheese, tomato sauce, spaghetti
- Chicken Quesadilla 18
choice of two fillings; mushrooms, roasted red peppers, bacon, onions or jalapenos
- *Black Angus Burger 16
all burgers served with French fries, lettuce, tomato, raw onion and pickle;
add Bacon, Mushrooms, American, Swiss, Habanero Jack, Cheddar, Blue - **2.00 each**
- Classic BLT Wrap - French fries 16
- Fish Tacos - Four soft flour tortillas loaded with flaky white fish, chipotle mayo, 21
lettuce, salsa Fresca & sour cream
- Fried Chicken - French fries 23
- Fish & Chips 23
- Penne ala Vodka - Chicken 24 Shrimp 26
- Spaghetti Bolognese 24

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item can be cooked to your liking. *Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Cocktails 12

Oaks Lily

Tito's Vodka, Orange liqueur, cranberry juice, lemon juice, simple syrup, wedge of lemon

Sparkling Cucumber Mint Gin

Hendrick's Gin, lime juice, mint syrup, sparkling water, sliced cucumbers, sliced lime

Spicy Jalapeño Margarita

Hornitos blanco Jalapeño-Infused Tequila, simple syrup, fresh lime juice, Elderflower liquor, slices jalapeno and lime

Bourbon Spritz

Kentucky Bourbon, Aperol, fresh lemon juice, splash of simple syrup, Prosecco, orange peel

White Wine Sangria

White Sangria stems from a Sauvignon Blanc and balances out the crisp and refreshing citrus flavors of lemon, lime, orange and splash of soda

Full bar available

Beers

On tap: 7

Sierra Nevada Summer Ale
Yuengling Lager

Domestic Imported

Sierra Nevada Extra IPA 6	Carlsberg 6
LaGunitas IPA 7	Corona Extra 6
Ommegang (Anber ale) 7	Heineken 6
Becks 6	
Miller Light 5	Peroni 6
Coors Light 5	Stella 6
Mich. Ultra 5	Guinnes 16oz 8
Bud Light 5	Bitburger N/A 6
Budweiser 5	

Desserts 10

Flourless Chocolate Cake

Chocolate Bourbon Pecan Pie

Chocolate Strawberry Crepes

Vanilla & Chocolate Ice
Cream Tartufo

Crème Brûlée