



OAKWOOD
RESTAURANT

APPETIZERS

Bacon Wrapped Scallops — 18

Served with Spicy Cajun Remoulade

Bruschetta Sampler (VG) — 12

Roasted Tomato, White Bean & Rosemary,
Carrot & Cashew
Served with Crostini

Shrimp Skewers — 14

Grilled Shrimp - Two skewers, 10 shrimp
Served with Cocktail Sauce or Thai Peanut Sauce

**Ask About Our
Extensive Wine
and Spirits List**



SALADS

Orange, Arugula and Shaved Fennel Salad

(GF) (VG) — 12

Fresh Lemon Juice & Extra Virgin Olive Oil

Shaved Asian Vegetable Salad

(GF) (VG) — 12

Carrots, Cucumber, Fresh Bean Sprouts, Scallions,
Cilantro and Cashews

Dressed with Rice Vinegar and Sesame Oil

Caesar Salad — 12

Whole Leaf Romaine, Caesar Dressing, Shaved
Parmesan and Garlic Croutons
Anchovies Upon Request (3)

Heidel House Salad (GF) — 12

Spring Greens, Candied Pecans, Dried Cranberries,
Clawson Onion & Chive Cheddar Cheese Cranberry
Vinaigrette

Side Salad (GF) (VG) — 6

Baby Greens, Cherry Tomato, Cucumbers and
Shredded Carrots

Dressing Options

Balsamic Vinaigrette (VG), Ranch, Italian (VG), Orange Vinaigrette (VG), Caesar, Bleu Cheese,
French (VG), or Cranberry Vinaigrette (VG)

Additions

6 oz Chicken Breast - 8
6 oz Salmon - 12
Grilled Shrimp Skewers (2) - 12

Ahi Tuna Slices - 12
Crumbled Bacon - 3

GF-Gluten free VG-Vegan

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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ENTREE

PROTEIN

Served with vegetable du jour and choice of starch

Ribeye 14oz — 44

Sirloin Filet 8oz — 28

Heidel House Beef — 32

2 3oz Petit Filet Mignon with Red Wine Mushroom
Demi Glace

All Beef is Certified Angus Beef

Steak Toppers

Sautéed Herbed Mushrooms - 5
Moody Bleu Cheese - 5

Pork Tenderloin Medallions 8oz — 24

Served with Bacon, Onion, Pepper Medley

Chicken Kiev — 22

Breaded Boneless Chicken Breast Stuffed with Herbed
Garlic Butter

Walleye 8-10oz — 32

Fried or Broiled with Brown Butter & Sage

Branzino 8-10oz — 26

Grilled with Roasted Cherry Tomatoes, Garlic & Basil

Salmon 7-8oz — 26

Grilled with Citrus Cream

Skate Wing — 24

Pan Seared with Lemon Caper Butter

Starch Choices

Smashed Yukon Golds (GF)

Sautéed Polenta Cake (GF) (VG)

Roasted Baby Potatoes with Parsley & Butter (GF)

Shoestring Fries with Parmesan & Truffle Dust

Wild Rice Pilaf

Add an Additional Starch - 5

Double Vegetable Du Jour - 5

PASTA

Kobe Beef Ragu— 29

Served with Gemelli (A Short Braided Pasta)

***Four Cheese Tortellini — 27**

Pesto Cream

***Linguini Al Fredo — 26**

***Add a Protein**

6 oz Chicken Breast - 8

6 oz Salmon - 12

Grilled Shrimp Skewers (2) - 12

Ahi Tuna Slices - 12

DESSERT

Ask About Our Dessert of the Day!

GF-Gluten free VG-Vegan

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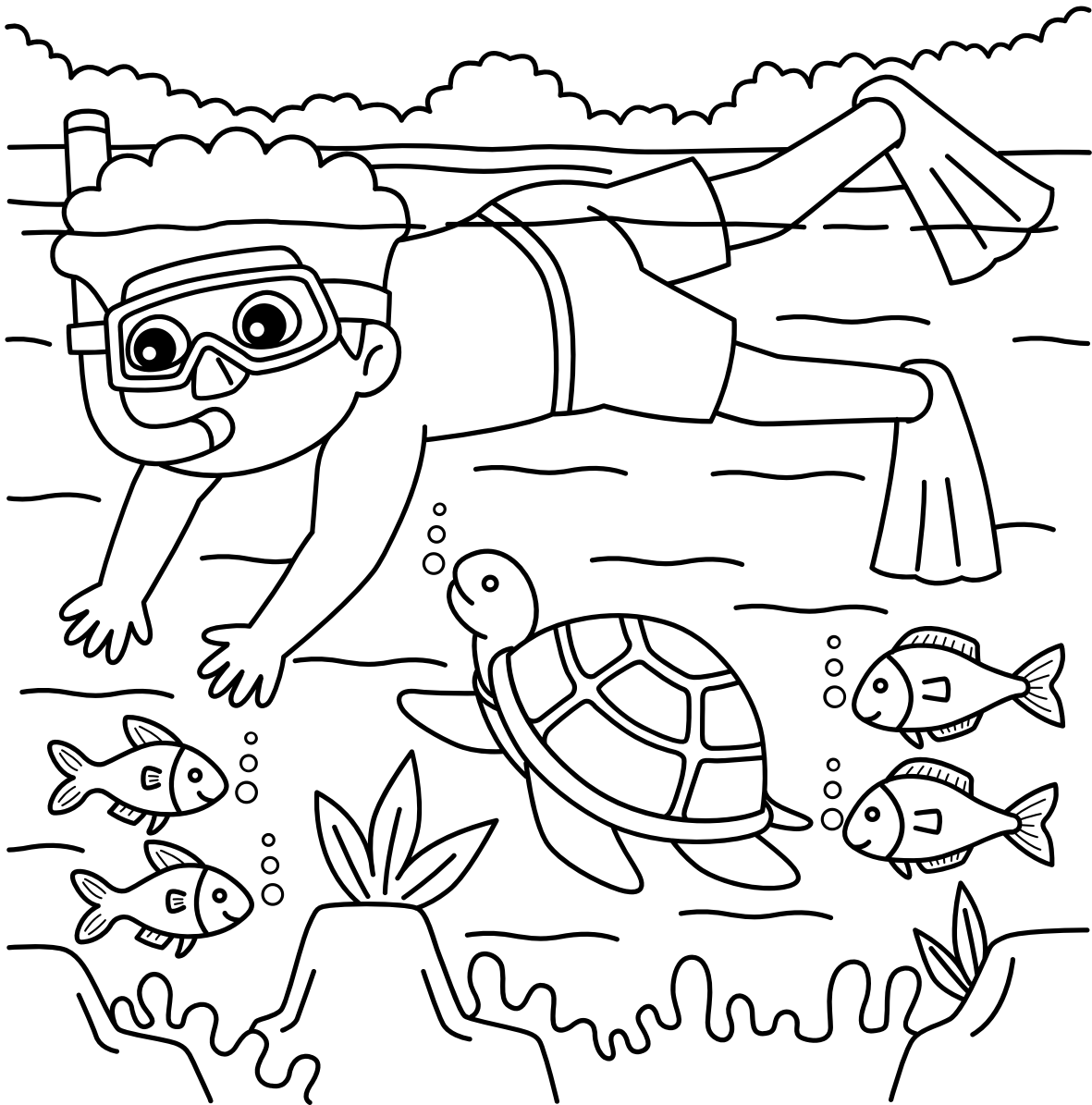
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KIDS MENU

Chicken Tenders & Fries — 8.00

Grilled Cheese & Fries — 8.00

Buttered Tortellini — 9.00



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