

APPETIZERS

King Pretzel soft bavarian pretzel with beer cheese and creole mustard.....	10
"Our Wings" choice of bbq, mild, hot, bang-bang, mango habanero or dry rub with ranch or bleu cheese dressing (GF available)	Five 10 / Ten 16
Quesadilla seasoned grilled chicken, with cheddar-jack cheese, grilled onions, and peppers in a flour tortilla served with salsa and sour cream; substitute shrimp \$5 or steak \$6	14
French Onion Soup caramelized onions in a rich beef broth with sherry topped with french bread and melted gruyere cheese	10
Shiitake Mushroom Potstickers steamed potstickers with scallion, sesame seeds, garlic and kalbi sauce	14
Pesto Shrimp Flatbread (GF) grilled flatbread with basil pesto, shrimp, artichoke hearts, sun dried tomato, roasted garlic and goat cheese.....	16

SALADS

Add Chicken Breast 7 || Add Shrimp 7 || Add Salmon 8

House Salad mixed greens with shredded carrots, cherry tomato, cucumber shredded cheddar your choice of dressing (GF) (Veg)	small 6 large 10
Classic Caesar Salad chopped romaine lettuce, shaved parmesan, croutons and classic caesar dressing (Veg)	small 6 large 10
Cobb Salad chopped romaine, grilled chicken, tomato, bacon, avocado, egg bleu cheese crumbles and choice of dressing (GF)	small 8 large 14
Winter Salad (GF) baby kale, arugula, and radicchio with grilled pears, dried apricot, peppadew peppers candied walnuts, smoked bleu cheese, in a blood orange-sorghum vinaigrette.....	small 9 large 15
BBQ'd Duck & Cornbread Salad shredded bbq'd duck, cornbread, roasted butternut squash dried cherries, with mixed greens, pickled red onion, and shaved parmesan in a carolina bbq vinaigrette	small-9 large-15

HANDHELDS

Served with your choice of one side: fries, sweet potato fries, tater tots, sweet potato tots, onion rings, side salad or fruit

12 Oaks Burger 8 oz. hand cut beef burger on toasted brioche bun with lettuce, tomato, onion house-made pickle and choice of cheese; add bacon \$2	16
Philly Cheesesteak choice of steak or chicken with grilled peppers and onions topped with your choice of cheese on a toasted hoagie roll	14
Classic Club Sandwich triple decker ham, turkey, swiss cheese, cheddar cheese, bacon, lettuce, and tomato on your choice of toasted white or wheat bread	14
Grilled Chicken Sandwich grilled chicken breast with Pesto, Roasted Red Peppers, Arugula, and Fresh Mozzarella on a toasted Brioche Bun	16
Beef Brisket Burnt End Po Boy smoked brisket burnt ends, tossed in memphis style bbq sauce with house Mmade pickles, slaw, and crispy onions	16
Southwest Black Bean Burger homemade southwest black bean patty with lettuce, tomato onion, house pickles, choice of cheese and cilantro-lime mayo on toasted brioche bun	15
Crispy Mahi Mahi Tacos fried mahi mahi on grilled flour tortillas with baja slaw cotija cheese, cilantro-lime crema and salsa verde	15

*GF bun options are available upon request

ENTREES (Available after 5PM)

Grilled Filet of Beef pimento cheese crusted filet with loaded potato cake grilled asparagus, and cabernet demi	40
Grilled 12 oz. Ribeye (GF) 12 oz. ribeye with potato-mushroom-caramelized onion hash sauteed green beans and baby carrots, and bleu cheese butter	38
Maui Braised Beef Short Ribs island marinated beef short ribs with roasted garlic mashed potatoes, sauteed spinach, pickled peppers, and natural jus	28
Ahi Tuna Poke Bowl with jasmine rice, pickled red onion, edamame, cucumber seaweed salad, avocado, pickled ginger, and radish with poke sauce	22
Bourbon BBQ Glazed Salmon (GF) bbq glazed salmon filet with roasted garlic mashed potatoes sauteed green beans and homemade bbq potato chip crumbs	28
Pan Roasted Chicken Breast (GF) pan roasted airline chicken breast with broccoli-bacon-cheddar risotto, sauteed garlic Spinach, and apricot-ginger jus	24
Wild Mushroom, Butternut Squash, Sage Lasagna winter lasagna with layers of pasta wild mushrooms, butternut squash, and shaved parmesan in a sage cream sauce	22
Pan Roasted Halibut salt and vinegar potato chip crusted halibut with garlic and herb gnocchi, asparagus, and a clam chowder sauce	34
BBQ Roasted Eggplant (GF) bbq roasted eggplant with roasted vegetable cous cous broccoli, and a charred pepper salsa.....	22

If you have allergies, please alert us as not all ingredients are listed!

*We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness.

HOUSE WINE SELECTION

	GLASS	BOTTLE
Sycamore Lane Chardonnay, CA	8.00	30.00
Sycamore Lane Pino Grigio, CA	8.00	30.00
Sycamore Lane White Zinfandel	8.00	30.00
CK Mondavi Sauvignon Blanc, CA	8.00	30.00
Sycamore Lane Cabernet, CA	8.00	30.00
Sycamore Lane Merlot, CA	8.00	30.00
Canyon Road Pinot Noir, CA	8.00	30.00

BUBBLY

		12.00
Val d'Oca Prosecco, Italy (187ml) SPLIT		15.00
Rotari Brut Rose, Italy (187ml) SPLIT		40.00
La Marca Prosecco, Italy	11.00	

A TOUCH OF SWEETNESS — WHITES

Mezzacorona Delisa Pinot Grigio Rose, Italy	9.00	32.00
Pacific Rim Reisling, WA	9.00	26.00

CRISP & CLEAN — WHITES

Mezzacorona Pinot Grigio, Italy	9.00	36.00
Emmolo Sauvignon Blanc, Napa (Caymus)	13.50	50.00
Kim Crawford Sauvignon Blanc, New Zeland	11.00	42.00

LUSH, TROPICAL AND FULL-BODIED WHITES

Mer Soleil Reserve Chardonnay, SLH	13.00	50.00
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SUBTLE & SOPHISTICATED — REDS

Sea Sun Pinot Noir, CA (Caymus)	13.00	40.00
Meomi Pinot Noir, CA	13.00	40.00

FRUIT FORWARD & UNIQUE — REDS

Conundrum Red Blend, Napa (Caymus)	15.00	55.00
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ROBUST & COMPLEX — REDS

Joel Gott 815 Cabernet, CA	13.50	50.00
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BY THE BOTTLE WINES "RESERVED"

TAKEN Red Blend, Napa	65.00
Bravium Pino Noir, Anderson Valley	65.00
Iron and Sand, Pasa Robles Cabernet	70.00
Trinchero "Mario's" Cabernet, Napa	85.00
Red Schnoer Voyage Malbec, AR	85.00
(Caymus) Suisun Grand Durif Petite Sirah by	85.00
Camus Caymus Cabernet Sauvignon, Napa	128.00