

# Laurel Oak

DINNER

## STARTERS

Shrimp Cocktail 

Poached white gulf shrimp, cocktail sauce, lemon

Cheese and Charcuterie

Artisan cheeses, cured meats, crusty bread, jam, pickles

Asian Spiced Chicken Meatballs

House-made tamarind ketchup and kimchi

## SOUPS & SALADS

 Minestrone

With zucchini, squash, spinach, cherry tomatoes, cannellini beans and ditalini

 House Salad

Mixed greens, cucumber, tomato, carrot

Caesar Salad

Romaine, parmesan cheese, croutons, Caesar dressing

 Iceberg Wedge Salad

Tomato jam, candied bacon, spicy walnuts, blue cheese crumbles

## SIDES

Wilted Spinach

Mashed Potatoes

Roasted Broccoli & Baby Carrots

Creamed Fresh Corn

Baked Potato

Roasted Fingerling Potatoes

French Fries

Sweet Potato Fries

Onion Rings

House-Made Chips

Green Beans

Grilled Asparagus

Executive Chef Jeff Parson | Executive Sous Chef Jake Orr

 | Gluten Free Option

Laurel Oak's Gluten Free items are not produced in a wheat free facility. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

# Laurel Oak

DINNER

## ENTRÉES

### Calves Liver & Onions

Mashed potatoes, green beans, caramelized onions and bacon, topped with a demi glace

### Chicken Penne

Grilled chicken, asparagus, sundried tomatoes, spinach, garlic, fine herbs, cream and parmesan

### Airline Chicken Breast

Basmati rice and grilled asparagus, topped with lemon shishito jelly

## BUTCHER BLOCK

### Lamb Chops

Orzo, spinach, blistered cherry tomatoes, feta cheese and grilled asparagus, topped with a 15-year balsamic drizzle

### Miso Salmon

Scottish salmon, basmati rice, roasted broccoli and baby carrots, topped with a miso glaze

### Veal Chop

Wilted spinach, roasted peppers and fingerling potatoes topped with a lemon caper sauce

### Filet Mignon

4 or 8 oz. filet, roasted fingerling potatoes, asparagus, onion straws and house-made worcestershire

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