

Laurel Oak

DINNER

SOUPS + STARTERS

  CREAM OF FIVE ONION SOUP
With shallot marmalade and chive oil

 ROASTED HEIRLOOM BEET GAZPACHO
With coriander, Granny Smith Apple tartar,
and goat cheese crème fraîche

PEI MUSSELS FRITES 
Parmesan pommes frites, and truffle aioli,
with a white wine and lemon broth

CLASSIC CHICKEN LIVER PÂTÉ *
Served with pickled vegetables and port wine reduction

 COLD WATER SHRIMP COCKTAIL
Served with compressed celery salad, cocktail sauce,
and Meyer lemon curd

SALADS

LAUREL OAK CAESAR
Petite or entrée portion with crisp romaine, white
anchovies, petit San Marzano tomatoes, and
Asiago crisps with a house-made Caesar dressing
Add chicken, shrimp, salmon or grouper for an additional cost

 HOUSE SALAD
Petite or entrée portion with organic artisanal greens,
English cucumbers, and carrots with balsamic vinaigrette
Add chicken, shrimp, salmon or grouper for an additional cost

WINTER SPICE ROASTED BEETS * 
Italian arugula topped with Florida citrus, roasted
beets, and herbed goat cheese truffle, served with
a champagne vinaigrette

LAUREL OAK WEDGE * 
Baby iceberg wedge, topped with candied
house-made bacon, confit heirloom tomatoes,
and Asher blue cheese crumbles, served with
a tarragon green goddess dressing

DRESSINGS

Blue Cheese | Balsamic Vinaigrette | Caesar | Champagne Vinaigrette | Italian | Raspberry Vinaigrette
Tarragon-Green Goddess | Thousand Island | Ranch | Honey Mustard

PIZZAS

BUILD YOUR OWN PIE
Personal or large pizza, with choice of toppings

TOPPINGS

Extra Cheese | Blue Cheese | Basil Pesto | Pepperoni | Sausage | House-Made Bacon
Capicola | Spinach | Banana Peppers | Mushrooms | Greek Olives | Onions
Anchovies | Roasted Peppers | Roma Tomatoes | Jalapeños

PREMIUM TOPPINGS

Goat Cheese | Feta Cheese | Artichokes | Shrimp

 *Gluten Free crust available*

 | Gluten Free  | Vegan * | Gluten Free or Vegan Option Available

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.

Executive Chef Jeff Parson | Executive Sous Chef David Blackburn

Laurel Oak

DINNER

HANDHELDS

LAUREL OAK STEAK BURGER *

Topped with lettuce, tomato, onion, pickle and choice of cheese, with beetroot ketchup, pickled squash and beer-mustard aioli, served on a brioche bun
Add sautéed onions, bacon or mushrooms for an additional cost

DUCK CONFIT PO'BOY *

Topped with apple and bacon braised cabbage and smoked harissa ketchup, served on French bread with parmesan pommes frites

CHEF'S SELECTIONS

ORGANIC ROASTED CHICKEN

Roasted Bell & Evans chicken, served with foie gras and braised thigh roulade, Madeira jus, a bacon-leek brioche, and seasonal vegetables

YANKEE POT ROAST

Served with a natural braising sauce, marble potatoes, caramelized root vegetables, and forest mushrooms

SMALL FARM AUSTRALIAN LAMB DUO

Two Australian lamb chops served with a rosemary reduction, red wine braised leg ragu, roasted potato purée, and grilled broccolini

DUCK LEG CONFIT

Long Island duck legs served with Bigarade sauce, spiced roasted beets, heirloom cauliflower and toasted farro

PAN-SEARED LOCAL POMPARO *

Pan-seared, locally caught pompano fillet topped with a lemon and caper brown butter sauce, served with tomato and garlic French beans, and fresh angel hair pasta

PAN-ROASTED FLORIDA SNAPPER

Pan-roasted Florida snapper, served with PEI mussels and saffron braised fennel over Spanish-style rice pilaf with a Manhattan-style chowder broth

BUTTERNUT SQUASH RISOTTO

Maple roasted butternut squash and wilted arugula salad, with a pine nut and bourbon glaze

FROM THE GRILL

Served with bearnaise sauce, petite farm vegetables, and pommes purée

LINE-CAUGHT SWORDFISH

CENTER-CUT PRIME BEEF FILET

HAND-CUT PRIME NEW YORK STRIP

GULF COAST BLACK GROUPER

SIDES

French Fries | Sweet Potato Fries | Onion Rings | House-Made Chips
Roasted Rainbow Carrots | Broccoli | Grilled Asparagus | Saffron Rice
Red Skinned Smashed Potatoes | Baked Potato | Pave Potatoes

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