

Laurel Oak

DINNER

SOUPS + STARTERS

 ROASTED CARROT AND MISO BISQUE
Maple crema, chervil and almond dust

 CRISPY BRUSSELS SPROUTS
Spicy cashew butter, cherry gastrique, mint pesto and roasted cashews

SALT AND PEPPER CALAMARI
Crispy fried calamari with scallions, red chili, a lime wedge and Thai chili sauce

 LAUREL OAK SHRIMP COCKTAIL
Lemon scented poached shrimp, compressed celery, cocktail sauce and lemon-saffron curd

BLUE FIN TUNA SLIDERS
Togarashi spice, Roma tomatoes, avocado, lettuce, wasabi-lime crema

SALADS

LAUREL OAK CAESAR
Petite or entrée portion with crisp romaine, white anchovies, petite heirloom tomatoes, and parmesan crisps with a house-made Caesar dressing
Add chicken, shrimp, salmon or grouper

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

LAUREL OAK WEDGE SALAD 
Baby iceberg wedge, topped with candied house-made bacon, confit heirloom tomatoes, Oregon blue cheese crumbles, egg, fried shallots and Louis dressing

SUMMER SALAD 
Baby arugula, compressed watermelon, hearts of palm, orange supremes, pickled watermelon rind and feta, tossed in champagne vinaigrette and a 15 year balsamic glaze

DRESSINGS

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

PLANT BASED

  SUMMER SALAD
Baby arugula, compressed watermelon, hearts of palm, orange supremes, pickled watermelon rind and vegan feta, tossed in champagne vinaigrette and a 15 year balsamic glaze

  CRISPY TOFU STIR FRY
Sugar peas, peppers, pineapple, scallions, ginger, garlic, Tamari, cilantro and Soba noodles

 ROASTED VEGETABLE EMPANADAS
Lime, house salsa and sliced avocado

PENNE PRIMAVERA 
Sugar peas, asparagus, forest mushrooms, heirloom tomatoes, squash florentine, edamame, San Marzano tomatoes and vegan cheese

VEGETABLE RAVIOLI 
Roasted vegetables, vegan pasta, vegan pesto cream sauce and vegan cheese

 | 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

HANDHELDS

* LAUREL OAK STEAK BURGER

Topped with lettuce, tomato, onion, pickle and choice of cheese, served on a brioche bun

SHORT RIB GRILLED CHEESE

Spanish Mahón cheese, caramelized onions and short ribs on grilled panini bread

NASHVILLE HOT CHICKEN SANDWICH

Fried chicken breast topped with Hot Honey, dill pickles and mayonnaise, served on a brioche bun

CHEF'S SELECTIONS

HERITAGE PORK CHOP

Mashed potatoes, sugar peas, red pepper and yellow squash, cherry mustard and pickled mustard seeds

SALMON MARGARITA

Saffron rice pilaf, confit heirloom tomatoes, lime-agave glaze, arugula, orange supremes, tangerineolive salad

ROASTED BELL AND EVANS CHICKEN BREAST

Organic chicken, mashed potatoes, root vegetables, asparagus and lemon-thyme jus

LAMB PORTERHOUSE

Two or three chops with fingerling sweet potatoes, sugar peas, red pepper and yellow squash, mint and pistachio pesto and pincho sauce

FLORIDA GROUPEL

Sautéed black grouper, saffron rice pilaf, lemon beurre fondue, arugula, mango, marcona almonds and pickled onion salad

YANKEE POT ROAST

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

MAFALDE PRIMAVERA

Sugar peas, asparagus, forest mushrooms, heirloom tomatoes, squash, edamame and beurre fondue

LOBSTER CARBONARA

Maine lobster, pancetta, peppers, tomatoes, egg, cream, herbs and fresh Bucatini pasta

BUILD IT YOUR WAY

Select one protein, two sides and one sauce

PROTEINS

BONE-IN CHICKEN BREAST FLORIDA GROUPEL LAMB PORTERHOUSE 2 OR 3 BONES
SALMON HERITAGE PORK CHOP 8OZ FILET MIGNON 14OZ PRIME RIBEYE

SIDES

SAFFRON RICE PILAF | FINGERLING SWEET POTATOES | MASHED POTATOES | BAKED POTATO
FRENCH FRIES | SWEET POTATO FRIES | ONION RINGS

VEGETABLES

SUGAR PEAS | RED PEPPER AND YELLOW SQUASH | BABY RAINBOW CARROTS
ASPARAGUS | CREAMED SPINACH

SAUCES

BEARNAISE | LEMON BEURRE FONDUE | GARLIC-HERB BUTTER
HOUSE WORCESTERSHIRE | PINCHO

 All options are gluten free except for onion rings

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