

# Laurel Oak

## LUNCH

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### HOUSE-MADE SOUPS

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SOUP DU JOUR 5 | 7

LAUREL OAK CHILI 5 | 7

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### LUNCH FAVORITES

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❖ CHICKEN WINGS

Twelve large wings tossed in choice of sauce:  
garlic parmesan, teriyaki, Buffalo or hot sauce,  
served with carrots, celery, and blue cheese or ranch

CHEESE QUESADILLA

Sautéed peppers, onions and Cheddar-Jack cheese  
*Add grilled chicken or shrimp for an additional cost*

BOOM BOOM SHRIMP

Crispy fried shrimp, tossed in a  
sweet and spicy chili sauce

MOJO PORK CARNITAS TACOS

Two or three tacos loaded with mojo pork carnitas,  
pico de gallo, Baja aioli, pickled onions, avocado-  
tomato salad, and queso fresco

BAJA SHRIMP TACOS

Two or three Baja shrimp tacos with crispy fried  
shrimp and tossed with sweet and spicy chili sauce

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### GREENS

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❖ LAUREL OAK SALAD

Butter lettuce, smoked ham, Swiss cheese,  
green olives, tomatoes, onion and parmesan cheese  
with Laurel Oak's signature vinaigrette

CLASSIC CAESAR

Crisp romaine, parmesan cheese and croutons  
with a house-made Caesar dressing  
*Add chicken, shrimp, salmon or grouper for an additional cost*

❖ SOUTHERN COBB

Butter lettuce topped with grilled chicken, bacon,  
corn, avocado, tomato, hard-boiled eggs, and blue cheese  
crumbles with an original brown derby vinaigrette

AUTUMN SALAD

Butter lettuce topped with roasted golden beets,  
shaved rainbow carrots, cranberries, fried goat cheese,  
and pumpkin seeds with a miso vinaigrette

FRIED GREEN TOMATO SALAD

Baby iceberg lettuce topped with fried green tomatoes, candied house-made bacon,  
and pimento cheese with a green goddess dressing

❖ | Gluten Free    Ø | Vegan    \* | Gluten Free or Vegan Option Available

*Vegan/Plant-Based Substitutions Available Upon Request*

*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

# Laurel Oak

LUNCH

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## CHEF'S DELI

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*Served with a side of house-made chips, coleslaw or fresh fruit.  
Substitute fries, sweet potato fries or onion rings for an additional cost*

### DELI BOARD

Ham, turkey, corned beef, pastrami or liverwurst, served on choice of white, multi-grain, or rye bread, or wrapped in a warm flour tortilla

### SIGNATURE SALAD SANDWICH

Egg salad, tuna salad, chicken salad or curry chicken salad, served on choice of white, multi-grain, or rye bread, or wrapped in a warm flour tortilla

### SIDE BY SIDE

Choose two of the following:

Half Sandwich: Deli Board Sandwich, Classic Reuben, Signature Salad Sandwich or Club Sandwich

Petite Salad: Laurel Oak Salad or Classic Caesar Salad

Cup of Soup: Soup du Jour

*Gluten free bread available upon request* 

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## PLANT BASED

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### AUTUMN SALAD

Butter lettuce topped with roasted golden beets, shaved rainbow carrots, cranberries and pumpkin seeds with a miso vinaigrette

### GREEN GODDESS SANDWICH

Vegan mozzarella, avocado, cucumber, bibb lettuce, broccoli sprouts and green goddess aioli on whole wheat bread

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EXECUTIVE CHEF JEFF PARSON

# *Laurel Oak*

## LUNCH

### H A N D H E L D S

*Served on choice of white, multi-grain, rye bread or a wrap, with a side of house-made chips, coleslaw or fresh fruit.  
Substitute fries, sweet potato fries or onion rings for an additional cost*

#### CHICKEN AVOCADO WRAP

Grilled chicken, avocado, tomato, spinach, bacon and Cheddar-Jack cheese with green goddess dressing

#### TURKEY & BRIE PANINI

Sliced turkey breast, brie cheese, and cranberry relish, pressed on rustic panini bread

#### CURRY CHICKEN WRAP

Laurel Oak curry chicken salad, Napa cabbage and vegetable slaw

#### MEATLOAF GRILLED CHEESE

Layers of Mamma's meatloaf, American cheese and spicy BBQ sauce, grilled on white bread

#### CLASSIC REUBEN

Shaved corned beef, melted Swiss cheese, house-made sauerkraut and Thousand Island dressing, served on grilled rye bread

#### GROUPER SANDWICH

Grilled, blackened or fried, topped with lettuce, onion and tomato, served on a brioche bun and a house-made remoulade

#### \* LAUREL OAK STEAK BURGER

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

*Black bean patty substitute available*

*Add sautéed onions, bacon or mushrooms for an additional cost*

#### NASHVILLE HOT CHICKEN SANDWICH

Southern fried chicken breast, topped with a hot honey sauce, dill pickles, and mayonnaise, served on a brioche bun

#### WAGYU BEEF SMOKED SAUSAGE

Jalapeño-cheddar sausage, Jimmy's BBQ sauce and onion jam served on a pretzel roll

#### GREEN GODDESS SANDWICH

Fresh mozzarella, avocado, cucumber, bibb lettuce, broccoli sprouts and green goddess aioli, served on whole wheat bread

#### ROASTED VEGETABLE FLATBREAD

Lemon oil, creamed spinach, roasted broccoli, provolone, parmesan and mozzarella cheese

### E N T R É E S

#### GRILLED SALMON

Served with Autumn rice, Chef's vegetables and tangerine-olive relish

#### PUMPKIN-SAGE GNOCHI

Pumpkin gnocchi and fresh sage tossed in a pumpkin sauce, topped with parmesan cheese



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| Vegan



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