

Laurel Oak

DINNER MENU

STARTERS

FRIED CALAMARI

Crispy fried calamari, served with house-made banana peppers, sage and caper-herb remoulade

PORK BELLY BAO BUNS

Hoisin glazed pork belly on steamed buns, topped with pickled vegetables, cucumber and cilantro

NASHVILLE HOT CHICKEN SLIDERS

Three sliders stuffed with southern fried chicken breast, hot honey sauce, dill pickle and mayo on brioche buns

SMOKED FISH SPREAD

House-smoked fish served with assorted pickles and grilled bread

SOUPS & SALADS

CAULIFLOWER BISQUE

Topped with crispy chickpeas, Marcona almonds and harissa oil

ONION SOUP GRATIN

Made with caramelized onions, sherry wine, gratin with crouton, Gruyere and provolone cheese

LAUREL OAK WEDGE

Iceberg wedge topped with candied house bacon, confit cherry tomatoes, crumbled Oregon blue cheese, hard-boiled egg and fried shallots with Louis dressing

CLASSIC CAESAR SALAD

Side or entrée portions with crisp romaine lettuce, parmesan and croutons with a creamy Caesar dressing

Add chicken, shrimp, salmon or grouper for an additional cost

HOUSE SALAD

Side or entrée portions with mixed greens, cucumbers, tomatoes and carrots with choice of dressing

Add chicken, shrimp, salmon or grouper for an additional cost

 | Gluten Free

 | Vegan

Executive Chef Jeff Parson

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.

ENTRÉES

KING CRAB PAPPARDELLE

Red king crab, fresh corn, fennel, spinach, cherry tomatoes and herbs in a butter glaze

ROASTED HALF CHICKEN

Served with a lemon thyme jus, Yukon gold mashed potatoes and green beans

MUSHROOM FARRO RISOTTO

Roasted wild mushrooms, cipollini onions, spinach, farro and carnaroli rice

VEAL CHOP TOSCANA

Grilled rib chop topped with a veal demi-glaze, mushrooms and speck, served with fingerling potatoes and grilled asparagus

BONELESS BRAISED SHORT RIB

Served with braising sauce, parsnip chips, Yukon gold mashed potatoes and green beans

FLORIDA GROUPER

Pan-roasted grouper topped with cointreau glaze, served with fingerling potatoes, Swiss chard and tangerine olives

CEDAR PLANK SALMON

Faroe Island salmon topped with a bourbon mustard glaze, served with Yukon gold mashed potatoes and orange miso roasted baby carrots

FILET MIGNON

7 oz. filet topped with Bearnaise sauce and crispy onion straws, served with Yukon gold mashed potatoes and grilled asparagus

PRIME RIBEYE

Pastrami-chili rubbed ribeye grilled to perfection, served with Gorgonzola fondue, grilled asparagus and truffle fries

STEAK ADDITIONS

Sauces: Bearnaise, Au Poivre, Herb Butter, Gorgonzola Fondue, House-Made Worcestershire
Add roasted wild mushrooms or king crab for an additional cost

SIDES

Fries | Sweet Potato Fries | Truffle Fries | Onion Rings | House Chips | Orange Miso Roasted Baby Carrots
Green Beans | Grilled Asparagus | Swiss Chard | Fingerling Potatoes | Baked Potato | Mashed Potatoes

PIZZAS

MARGHERITA

Personal or large topped with pesto, Roma tomatoes, fresh mozzarella and basil

MEAT LOVERS

Personal or large topped with tomato sauce, hot Italian sausage, pepperoni, capicola, banana peppers and onions

BUILD YOUR OWN PIE

Personal or large, with choice of toppings:

TOPPINGS

Extra Cheese | Blue Cheese | Basil Pesto | Pepperoni | Sausage | Bacon | Capicola | Spinach | Banana Peppers
Mushrooms | Black Olives | Onions | Anchovies | Mixed Green & Red Peppers | Roma Tomatoes | Jalapeños

PREMIUM TOPPINGS

Goat Cheese | Feta Cheese | Artichokes | Shrimp

Gluten free crust available 

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