

# Laurel Oak

## DINNER MENU

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### STARTERS

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#### 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

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### SOUPS & SALADS

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#### 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.*

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## ENTRÉES

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### 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

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## SIDES

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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

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## PIZZAS

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### 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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