

Laurel Oak

DINNER

SOUPS + STARTERS

ONION SOUP GRATIN

Caramelized onions, sherry wine, gratin with crouton, Gruyère and provolone cheese

POZOLE

Pork, hominy, Napa cabbage and radishes, garnished with tortilla strips and lime

CALAMARI MISTO

Crisp fried calamari, house-made banana peppers, and zucchini, served with a caper-herb remoulade

SMOKED BRISKET SLIDERS

Three sliders stuffed with brisket, coleslaw and a dill pickle, served on brioche buns

SALADS

CLASSIC CAESAR

Petite or entrée portion with crisp romaine, parmesan cheese and croutons with a house-made Caesar dressing

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

HOUSE SALAD

Petite or entrée portion with fresh mixed greens, cucumbers, tomatoes, carrots and choice of dressing

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

TUNA WONTON SALAD

Bluefin tuna, wakame salad, and pickled watermelon rind, served on a wonton with a sweet soy and wasabi crema

LYONNAISE SALAD

Frisée topped with a poached farm egg, bacon lardons and brioche croutons, served with a hot bacon dressing

LAUREL OAK WEDGE

Baby iceberg wedge, topped with candied house bacon, confit cherry tomatoes, Oregon blue cheese crumbles, hard-boiled egg and fried shallots, served with a Louis dressing

DRESSINGS

Blue Cheese | Balsamic Vinaigrette | Italian | Raspberry Vinaigrette | 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

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

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ENTRÉES

CANDIED SALMON WRAP

House-smoked salmon with spinach, tomato, cucumbers, radishes, and a mustard aioli, wrapped in a grilled tortilla

HOT HONEY CHICKEN SANDWICH

Southern fried chicken breast, topped with hot honey, dill pickle and mayo, served on a brioche bun

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

EGGPLANT CAPONATA

Roasted eggplant, Greek olives, capers, raisins, tomatoes, and penne pasta, smothered in pomodoro sauce with basil and ricotta salata

SHRIMP SCAMPI LINGUINE

Sautéed shrimp with garlic, fennel, spinach, cherry tomatoes, herbs and a butter glaze, tossed with linguine pasta

BRUSCHETTA SALMON

Grilled salmon, served with confit tomatoes, cipollini, basil, preserved lemon, balsamic, crostini, coconut jasmine rice and grilled asparagus



MISO GLAZED SEA BASS

Served with orange-miso beurre blanc, orange supremes, coconut jasmine rice and broccoli



APRICOT GLAZED CHICKEN

Served with tangerine-chili olives, apricot sauce, coconut rice and grilled asparagus



KENTUCKY BOURBON CHOP

Berkshire pork chop with bourbon glaze, served with spiced peach chutney, pave potatoes and broccoli



KOREAN SHORT RIB

Marinated and grilled Korean short ribs, served with Korean BBQ sauce, coconut jasmine rice and broccoli

7oz FILET MIGNON | MARKET PRICE

Served with bearnaise sauce, onion straws, pave potatoes and grilled asparagus



14oz PRIME RIBEYE

Pastrami rubbed ribeye au poivre sauce, served with grilled asparagus and truffle fries

SIDES

French Fries | Sweet Potato Fries | Onion Rings | House-Made Chips

Orange Miso Baby Carrots | Broccoli | Grilled Asparagus

Fingerling Potatoes | Truffle Fries | Baked Potato | Pave Potatoes



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