

Laurel Oak

DINNER MENU

STARTERS

SIDE CAESAR SALAD

Romaine, parmesan cheese and croutons with a house-made Caesar dressing

GRILLED OCTOPUS

Spanish octopus, house-made 1-13 sauce, roasted shallots, fried garlic, fresh herbs, beluga lentils and pickled green beans with lima beans

SHRIMP COCKTAIL

Poached Gulf shrimp, cocktail sauce and lemon

SIDE HOUSE SALAD

Mixed greens, cucumbers, tomatoes and carrots with choice of dressing

NASHVILLE HOT CHICKEN SLIDERS

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

MUSHROOM BISQUE

Porcini, shiitake and portobello mushrooms with thyme, sherry wine and cream

BOOM BOOM SHRIMP

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

ENTRÉES

ROASTED CHICKEN BREAST

Chicken breast topped with pimento cheese fondue, served with Carolina rice grits and grilled asparagus

SEARED DIVER SCALLOPS

Four large scallops, served with succotash, citrus-lardon frisée salad and peppadew jam

FAROE ISLAND SALMON

Pan-seared and topped with garlic-herb butter, served with charred lemon, Carolina rice grits and green beans

FILET MIGNON

6 or 8 oz. filet topped with Bearnaise sauce and crispy onion straws, served with Yukon gold mashed potatoes and grilled asparagus

LAMB CHOPS

Served with roasted carrots, parsnips, wilted kale, Yukon gold mashed potatoes and a pistachio mint pesto

LINGUINE BOLOGNESE

A ragu of beef, pork and veal, served with fresh herbs, parmesan cheese and garlic bread

VEGAN LINGUINE

Made with lentils, caramelized onions, kale, roasted eggplant, poblano chilis and olive oil

HANDHELDS & PIZZA

GROUPEL SANDWICH

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

LAUREL OAK STEAK BURGER

Topped with lettuce, tomato, onion, pickle and choice of cheese, served on a brioche bun | *Portobello mushroom substitute available*
Add sautéed onions, bacon or mushrooms for an additional cost

BUILD YOUR OWN PIE

Personal or large pizza, 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

 | 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.