Appetizers

FAMOUS MEATBALLS
House-made Meatballs Marinara, Baked with Mozzarella Cheese,
Served with Garlic Crostinis 12.99

PROSCIUTTO BOCCONCINI
Imported Mozzarella Wrapped with Prosciutto, Pan-Seared and
Served with Sautéed Spinach and Balsamic Infused Tomatoes 14.99

SHORT RIB ARANCINI
Crispy Risotto Croquettes Filled with Slow-braised Short Rib, Fresh Mozzarella
and Parmesan Cheeses, Served with House-made Veal Demi Glace 16.99

STUFFED MUSHROOMS
Baked Mushrooms Filled with Creamy Spinach, Parmesan Cheese and Crispy Bacon 15.99

FIG & GOAT CHEESE BRUSCHETTA
Sweet Fig Jam and Creamy Goat Cheese Served Atop Baguette Slices
Topped with Prosciutto and Sweet Balsamic Reduction 12.99

CRAB & LOBSTER CAKES
Golden Lump Crab and Lobster Cakes Paired with House-made Lemon Saffron Aioli 19.99

CALAMARI
Hand Battered Tentacles and Rings, Gently Fried, Topped with Capers,
Served with Peppadew Aioli 16.99

Soup & Salad

Salad Additions... Chicken 7, Shrimp 8 , Salmon 11, Steak 12

HOUSE-MADE SOUP
Roasted Red Pepper Gouda or Soup of the Day 7.99

HOUSE
Spring Mix, Red Onion, Cherry Tomatoes, Cucumber and Pepperoncini,
Served with Garlic Parmesan Dressing 9.99

CAESAR
Chopped Romaine Tossed with House-made Croutons,
Caesar Dressing and Parmesan Cheese 10.99

WEDGE
Iceberg Wedge Topped with Bacon, Gorgonzola Crumbles, Cherry Tomatoes
and Red Onion, Finished with Bleu Cheese Dressing 13.99

BLACKBERRY & FIG SALAD
Dried Figs, Fresh Blackberries, and Candied Pecans, Atop Spring Mix,
with Honey Balsamic Vinaigrette and Goat Cheese 14.99

BEET SALAD
Spring Mix Tossed with Beets, Tomatoes, and Almonds and Balsamic Vinaigrette,
Topped with Goat Cheese Crumbles and Dried Cranberries 13.99

Gluten Free

From the Grill

All of Our Oakwood Fire-Grilled Steaks are Hand-Cut in House.
We Proudly Serve Only the Finest Cuts of 28-Day Aged Beef.

FILET MIGNON*

Center Cut Filet, Paired with Roasted Garlic Mashed Potatoes,
Candied Bacon, and Seasonal Vegetables 6oz... 39.99 8oz... 49.99

DELMONICO RIBEYE*

14oz Ribeye, Paired with a Baked Potato and Seasonal Vegetables mkt

NEW YORK STRIP*

12oz New York Strip, Finished with Garlic Butter,
Paired with a Baked Potato and Seasonal Vegetables 43.99

20oz COWBOY RIBEYE*

Finished with Cowboy Butter, Served Atop
Creamy Mashed Potatoes and Seasonal Vegetables mkt

PORK RIBEYE*

Finished with Prosecco Cream Sauce and Demi Glace, Paired with
Roasted Garlic Mashed Potatoes and Seasonal Vegetables 25.99

PORTERHOUSE LAMB CHOPS*

Herb-Crusted and Finished with Port Wine Demi Glace, Served with
Roasted Garlic Mashed Potatoes and Seasonal Vegetables 39.99

Enhancements

Brandy Peppercorn Sauce 2
Bleu Cheese Crumbles 3
Cremini Mushrooms 3
Oscar Style 10
Cold Water Lobster Tail mkt

Sea

SALMON OSCAR*

Grilled Salmon, Topped with Crab Meat, Asparagus and Creamy Hollandaise Sauce
served atop Parmesan Risotto 26.99

SEAFOOD PASTA

6oz Cold Water Lobster Tail, Pan-Seared Sea Scallops & Shrimp, Served Atop Fettuccine
with Sweet Peas & Blistered Cherry Tomatoes, Tossed in a Roasted Garlic Cream Sauce 46.99

PARMESAN-CRUSTED GROUPER

Finished with Florentine Sauce, served atop Hand-made Ricotta Gnocchi with Spinach,
Mushrooms, and Sun-dried Tomatoes Sautéed in a Rich Tomato Cream Sauce 29.99

LOBSTER CANNELLONI

Cannelloni Stuffed with Lobster, Crab Meat and Mascarpone Cheese
Topped with Lobster Cream Sauce, served with a 6oz Cold Water Lobster Tail 38.99

Gluten Free Pasta & More Available Upon Request

Chicken & Veal

CHICKEN ALFREDO
Creamy House-made Fettuccine Alfredo, Tossed with Oakwood Fire-Grilled Chicken 19.99
Substitute Shrimp + 3.00

CHICKEN MARSALA
Pan-Seared Chicken, Simmered in Rich Marsala Wine Sauce and Mushrooms,
Paired with Roasted Garlic Mashed Potatoes and Seasonal Vegetables 22.99

CHICKEN PARMESAN
Tender Breaded Chicken, Topped with House-made Marinara Sauce
and Mozzarella Cheese, Served Over Spaghetti 21.99

VEAL PARMESAN
Tender Breaded Veal, Topped with House-made Marinara Sauce
and Mozzarella Cheese, Served Over Spaghetti 22.99

VEAL PICCATA
Pan-Seared Veal in White Wine and Lemon Butter Sauce
with Capers, Served Over Capellini, Paired with Seasonal Vegetables 24.99

Pasta

SHORT RIB TORTELLINI
Tender Short Rib, Sautéed with Cheese Tortellini and Porcini Mushrooms,
in Rosemary Demi Glace 27.99

SPAGHETTI BOLOGNESE
Italian Sausage and Beef Bolognese, Finished with Ricotta Salata Cheese 19.99

LASAGNA AL FORNO
Layers of Pasta, Rich Imported Cheese and Meats,
Finished with Bechamel and Marinara Sauces 21.99

EGGPLANT ROLLATINI
Gently Fried Eggplant, Rolled with Ricotta Cheese,
Baked with House-made Marinara and Mozzarella Cheese,
Served Over Capellini, Topped with Fresh Basil 17.99

SPAGHETTI & MEATBALLS
House-made Italian Meatballs in Our Signature Marinara Sauce, atop Spaghetti 17.99

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Brick Oven Pizza & More

All 10" Brick Oven Pizzas are Made with Grande 100% Whole Milk Mozzarella Cheese
Substitute 13" Gluten-Free Cauliflower Crust +3.00

PIZZA DI MEATS
Pepperoni, Sausage, Bacon, Ham, and Meatballs with Marinara and Mozzarella 16.99

MARGHERITA
Tomato, Fresh Mozzarella, Garlic, Basil, and Olive Oil 14.99

VEGGIE
Onions, Mushrooms, Green Peppers, Black Olives, Fresh Tomatoes and Mozzarella 14.99

NEW YORK
Marinara and Mozzarella 13.99

CAULIFLOWER CRUST CHICKEN FLORENTINE
Alfredo Cream Sauce, Grilled Chicken, Spinach, Sun-Dried Tomatoes and Mozzarella 16.99

STROMBOLI
Mozzarella, Imported Salami, Served with House Marinara 15.99

CALZONE
Mozzarella and Ricotta, Served with Marinara 14.99
Add Your Choice of Additional Toppings From Below

Pizza Toppings

1.00...Onions, Green Peppers, Banana Peppers, Mushrooms, Black Olives, Fresh Tomatoes, Fresh Garlic, Fresh Basil, Fresh Spinach

Specialty Toppings

1.99...Ricotta, Fresh Mozzarella, Anchovies, Chicken, Eggplant, Prosciutto, Gorgonzola, Meatballs, Sausage, Pepperoni, Ham

Handhelds

Substitute Gluten Free Bun +3

GORGONZOLA MUSHROOM BURGER*
Steakhouse Burger, Gorgonzola Cheese, Sautéed Mushrooms, Lettuce, Tomato and Onion, Paired with Seasoned Fries 16.99

PRIME RIB DIP
Thinly Sliced Prime Rib, Topped with Provolone Cheese and Onion Bacon Jam, served on a Garlic Buttered Hoagie Roll, Served with House-made Au Jus and Seasoned Fries 16.99