STARTERS

Homemade Soup cup \$7 | bowl \$11

SALADS

Garden

small \$9 | large \$15

Fresh spring mix, cucumbers, julienne carrots, julienne red onions and cherry tomatoes served with your choice of dressing.

Classic Caesar

small \$10 | large \$16

Romaine lettuce, crispy bacon bits, homemade croutons tossed in our signature Caesar dressing, loaded with fresh parmesan cheese and a lemon wedge.

Greek

small \$10 | large \$16

Romaine lettuce, cucumbers, tomatoes, peppers, red onions, Kalamata olives and feta cheese tossed in your choice of creamy or oil based Greek vinaigrette.

Veggie Greek

small \$12 | large \$18

Cucumbers, tomatoes, peppers, red onions, Kalamata olives and feta cheese tossed in your choice of creamy or oil based Greek vinaigrette.

Asian Chicken Crunch

large \$23

A vibrant mix of green & purple cabbage, edamame beans, peanuts, peppers, carrots, red onions, and fresh cilantro. Topped with crispy chicken pieces and fried noodles, all tossed in a rich peanut dressing.

Chop Salad

large \$20

Baby arugula and crisp iceberg lettuce tossed with red onion, banana peppers, cherry tomatoes, cucumber, crispy salami, and mortadella in a creamy red wine vinaigrette. Finished with crumbled chèvre, fresh parsley, crunchy croutons, and a balsamic reduction drizzle.

ADD ONS

6oz grilled or crispy chicken \$7 | shrimp \$8 | 6oz steak \$12 | 6oz salmon \$12 | Tofu \$5

SHAREABLES

Wings By The Pound

\$18

Breaded or non breaded

Sauces: mild, medium, hot, honey garlic, fire & ice, hot & honey BBQ Louisiana, smokey BBQ and garlic parmesan.

Dry rub: cajun, salt & pepper, honey habanero &

lemon pepper

Served with carrots, celery and your choice of blue cheese or ranch dressing.

Prosciutto Wrapped Burrata \$18

Burrata ball infused with pesto and wrapped in prosciutto, served on a bed of fresh arugula with cherry tomatoes, a balsamic reduction, and a drizzle of olive oil. Accompanied by toasted focaccia bread.

Calamari Fritti

\$17

Fresh calamari and hot peppers, lightly dusted and fried to golden perfection, tossed with fresh herbs and marinated pineapple. Served with a zesty lemon, garlic, and dill aioli on the side.

Chicken Fingers

\$20

Five fresh chicken tenders breaded in-house and made to order.

Tossed in sauce for an additional \$2.

Nachos

small \$16 | large \$30

Fresh in house corn chips smothered with loads of cheese, pico de gallo, peppers and hot peppers.

Topped with avocado/lime crema & iceberg lettuce.

Served with fire roasted salsa and sour cream. Add beef or chicken for an additional \$7.

BBQ Pork Belly Sliders

\$18

Three sliders stacked with crispy pork belly glazed in homemade Korean BBQ sauce, topped with tangy kimchi slaw, fresh red onion, a drizzle of sriracha mayo, and a sprinkle of cilantro.

Sweet Chili Chicken Bites

\$15

Tender, hand-breaded fried chicken tossed in our house-made sweet chili sauce, served with sautéed carrots, onions, and peppers over a bed of vibrant purple cabbage slaw.

Quesadilla

\$15

Crispy sun dried tomato tortilla filled with a Monterey Jack cheddar cheese blend, pico de gallo, bell peppers and hot peppers.

Add beef or chicken for an additional \$7.

PIZZA

Hot Honey Pizza

\$22

Tomato sauce and mozzarella topped with Genoa salami, pepperoni, a drizzle of hot honey, freshly grated Parmigiano Reggiano, and finished with fresh basil.

Build Your Own Pizza

\$16 | \$1.50 per topping

Toppings: pepperoni, peppers, hot peppers, tomatoes, bacon, mushrooms, olives, ham and onions.

Classic Hawaiian

\$22

Tomato sauce and mozzarella topped with bacon, ham & pineapple

Prosciutto Arugula Pizza

\$22

Freshly baked pizza with tomato sauce and mozzarella, topped with prosciutto, arugula, a drizzle of olive oil, and shaved parmesan cheese.

SANDWICHES

All sandwiches come with your choice of either garden salad, French fries or a cup of soup.

Smash Burger

\$22

Two smashed handmade seasoned ground beef patties, sweet onion jam, topped with cheddar cheese, lettuce, pickles and Oak's secret sauce on a potato bun.

Classic Cheeseburger

\$22

Two homemade seasoned ground beef patties with cheese, lettuce, tomatoes, onions, pickles and garlic mayo on a toasted potato bun.

Add bacon for an additional \$2.

Fish or Shrimp Tacos

\$22

Two grilled flour tortillas stuffed with dredged pan seared haddock, fresh coleslaw, avocado, pico de gallo and chipotle tartar sauce. Topped with fresh mango salsa and cilantro .

Tuscan Chicken Club

\$24

Layers of sliced mortadella, salami and grilled chicken topped with roasted red peppers, goat cheese, arugula, basil, balsamic reduction and sun dried tomato aioli on a toasted schiacciata bun.

Buffalo Crunch Wrap

\$20

Fresh and crispy chicken tossed in buffalo sauce with shredded lettuce, diced tomatoes, grated tex mex cheese and ranch dressing wrapped in a grilled flour tortilla.

Beef Dip

\$24

Shaved slow roasted beef sirloin, crispy onions, smoked horseradish aioli, and Swiss cheese on a toasted onion Vienna roll.

Sausage on a Bun

\$14

Smoked Debrecziner sausage topped with sautéed peppers and onions, served on a toasted hot dog bun.

Steak Sandwich

\$25

6oz striploin grilled to your liking on a toasted onion Vienna roll. Topped with sautéed peppers, onions, chimichurri sauce and smoked cheddar cheese.

Mediterranean Wrap

\$22

Grilled tortilla wrap with grilled chicken, hummus, romaine lettuce, cucumbers, red onions, peppers, tomatoes, feta cheese, fresh tzatziki and pomegranate molasses.

Additional \$3 for caesar salad, greek salad, sweet potato fries or onion rings.

ENTRÉES

Tofu substitution available upon request. Ask your server.

Roman Shrimp Linguini \$26

Pan-seared shrimp tossed with crispy prosciutto, sautéed onions, and garlic in a rich Sambuca rosé sauce, served over linguini noodles. Finished with fresh Parmigiano and basil, and served with warm garlic bread.

Chicken Souvlaki

\$28

Fresh grilled chicken, cherry tomatoes, red onions, cucumbers, roasted red peppers, zucchini, feta cheese and fresh tzatziki. Served on a bed of rice with warm mini naan bread.

California Salmon Bowl \$28

A 7-ounce seared salmon fillet served over spring rice, accompanied by red cabbage, avocado, edamame, mango, peppers, and cucumbers. Finished with unagi dressing, a drizzle of Sriracha mayo, and topped with shredded seaweed paper.

Steak Frites

\$40

A 10 oz striploin cooked to your preference, panseared to a perfect crust and finished with a luscious truffle and black garlic compound butter. Accompanied by crispy truffle Parmesan fries.

Marry Me Chicken Rigatoni \$26

Grilled chicken breast, pancetta and roasted red peppers in a rich sun dried tomato cream sauce with fresh basil and parmesan reggiano. Served with garlic bread.

Thai Peanut Noodle Bowl

\$26

Your choice of chicken, steak or shrimp and spice level mild, medium or hot. Onions, carrots, peppers and Shanghai noodles tossed in a Thai peanut sauce. Topped with green onions, chopped peanuts, fresh bean sprouts and cilantro.

Curry Bowl

\$26

Your choice of chicken, steak, or shrimp and spice level mild medium or hot. Stir fried vegetables and chick peas in a rich coconut curry sauce spiced with Kashmiri Chili powder topped with yogurt, fresh cilantro and mini naan bread.

Perch & Chips

\$23

Five pieces of locally sourced perch, lightly breaded and fried to a golden crisp. Served with lemon, house-made coleslaw, and our signature tartar sauce.

DESSERT

Lavender Cheesecake

\$8

White chocolate lemon cheesecake topped with lavender-infused cream, finished with a delicate white Chocolate ribbon and a drizzle of purple-hued white chocolate.

Warm Sticky Toffee Pudding

\$9

Rich and moist sticky toffee pudding served warm with vanilla ice cream, drizzled with caramel and chocolate sauce.

Funnel Cake Fries

\$9

Basket of cinnamon sugar funnel cake fries with caramel and vanilla sauce.

BREAKFAST

All breakfast items are served with home fries and fresh fruit.

Big Breakfast

\$16

Two eggs any way with your choice of bacon or sausage. As well as your choice of white, whole wheat or rye toast.

Breakfast Sandwich

\$14

Two fried eggs with bacon, cheese and mayo on a toasted potato bun.

Steak And Eggs

\$22

6oz Striploin steak served with eggs your way. As well as your choice of white, whole wheat or rye toast.

Three Egg Omelette

\$14

Peppers, onions, tomatoes, cilantro and feta cheese with your choice of white, whole wheat or rye toast.

Breakfast Tacos

\$15

Two grilled flour tortillas filled with scrambled eggs, chopped bacon, shredded cheese, fresh pico de gallo and chipotle aioli.



JULY 2025

Tuesday, July 1: Happy Canada Day

Wednesday, July 2: Lucy's Golf Tournament (the course & clubhouse are closed this day)

Monday, July 7-11: Junior Golf Camp

Saturday, July 12: Men's Member Member (the course & clubhouse are closed this day)

Monday, July 14: Women's Member Member

Wednesday, July 16: McNeil Golf Tournament

Wednesday, July 23: Ellis Don Golf Tournament

Wednesday, July 30: Sr. Member Guest