

# THE OAKS BAR GRILLE

## Prime Rib Night

### Appetizers

#### Soup: Cream of Mushroom

cup; 2.99 bowl 3.75

#### Conch Fritters

Caribbean style conch fritter, chipotle cream

9

#### Lobster Wontons

Fried wontons with Maine lobster cream cheese filling, ginger teriyaki, Asian slaw

11

#### Mushroom and Brie Flat Bread

Hearth baked crust, brie cheese, spinach and caramelized onions

10

### Entrée Specials

#### Prime Rib

Slow roasted prime rib of beef finished with natural beef au jus, horseradish sauce, baked potato & seasonal vegetables

Chef's Cut 20.99 King Cut 26.99

#### Miso Glazed Salmon

Pan roasted Atlantic salmon, honey miso glaze, edamame fried rice, Steamed broccoli, ginger teriyaki broth

24

#### Veal Boursin

Sautéed veal medallions, spinach, roasted cipollini onion, creamy Boursin cheese, sherry demi glace, whipped potato & seasonal vegetables

22

#### Grilled Mako

Grilled Atlantic mako shark, topped with Sweet Corn and Alaskan Crab butter  
Rice pilaf

27