

## Light Plates

**WINGS** – 10 jumbo wings, choose honey BBQ, buffalo herb, spicy Asian or mango habanero 12.75

**PICKLES** – Pickle slices buttermilk-battered and delicately fried. With ranch dressing 8.25

**FRIED GOAT CHEESE** – With pomodoro, fresh basil and toast points 10.25

**SPINACH & FIVE CHEESE DIP** – Spinach folded into Parmesan, Mozzarella, Provolone, Asiago and Romano cheeses. Served with stone-ground corn tortilla chips 10.50

**PRIME RIB SKINS** – Potato skins filled with thin sliced prime rib, sour cream, a blend of Italian cheeses and green onions 11.95

**BBQ NACHOS** – Choice of smoked BBQ chicken or pulled pork with Jack cheese, black beans, roasted red pepper, red onion, sour cream and house-pickled jalapeños 10.50

**MUSHROOMS** – Fresh mushrooms buttermilk-battered and delicately fried. With ranch dressing 8.50

## Salads & Soups

**SEARED AHI BLACK OAK\*** – Seared ahi tuna on mesclun greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette 14.99

**CRISPY BUTTERMILK BATTERED CHICKEN** – Tomatoes, avocado, smokehouse bacon, chopped egg and blue cheese crumbles on fresh greens with honey mustard dressing 12.75

**SMOKED CHICKEN & SPINACH** – Pinot-infused cranberries, smokehouse bacon, goat cheese, toasted pumpkin seeds and garlic-butter croutons on fresh spinach with warm bacon vinaigrette 13.75

**CLASSIC CHICKEN CAESAR** – Grilled chicken on Romaine hearts, with Parmesan, garlic-butter croutons and housemade dressing 12.75

**TOMATO BASIL SOUP** – Cup 5.99 Bowl 7.99

**DAILY SOUP** – Cup 5.99 Bowl 7.99

## Burgers & Sandwiches

Our hamburgers are made with Certified Angus Beef® and served with savory fries

**OZARK BURGER\*** – Aged Cheddar, smokehouse bacon, and fried egg with lettuce, tomato, onion, pickle, mustard and mayonnaise on brioche bun 12.95

**CHEESEBURGER\*** – With aged Cheddar, lettuce, tomato, onion, pickle, mustard and mayonnaise on brioche bun 10.95

**PUB BURGER\*** – With smokehouse bacon, tomato, Hoffman's Pepper Jack Sauce and house pickled jalapeno on pretzel bun 12.95

**CLUBHOUSE** – Smoked chicken, ham, smokehouse bacon, aged Cheddar and Swiss with rosemary garlic spread, lettuce and tomato on multi-grain sliced bread 12.50

**CHICKEN FRIED BLT** – Fried chicken breast with smokehouse bacon, Swiss, lettuce, tomato, onion, pickle and chipotle mayo on brioche bun 14.25

**REUBEN SANDWICH** – Corned beef with melted Swiss, sauerkraut and housemade 1,000 island dressing on marble rye 13.25

**PRIME RIB DIP\*** – Thin sliced prime rib served on hoagie roll topped with sautéed onions, Swiss and our house horseradish sauce. Served with au jus for dipping 15.95

## Specialties

**CHICKEN FRIED CHICKEN** – Seasoned chicken breast, hand-battered, deep-fried and topped with rich cream gravy, served with seasonal vegetables and garlic smash potatoes 14.75

**ROSEMARY GRILLED CHICKEN** – With seasonal vegetables and garlic smash potatoes 13.50

**GRILLED MEATLOAF** – With Mom's favorite tomato sauce served with seasonal vegetables and garlic smash potatoes 12.95

**POT ROAST** – Slow-roasted and fork-tender, topped with braised vegetables and natural jus with garlic smash potatoes and seasonal vegetables 15.50

**CHICKEN FRIED STEAK** – Certified Angus Beef® buttermilk-battered and topped with rich cream gravy, served with seasonal vegetables and garlic smash potatoes 15.75

**RIBEYE\*** – Hand-cut 12 ounce with seasonal vegetables and garlic smash potatoes 29.25

**CENTER-CUT SIRLOIN\*** – Thick, incredibly tender hand-cut 8 ounce Certified Angus Beef® steak cut to our specifications with seasonal vegetables and garlic smash potatoes 21.50  
add beer-battered shrimp 5.50

**BABY BACK RIBS** – Slow-roasted Danish baby back ribs basted with our own BBQ sauce. With apple jicama slaw and savory fries 20.75

**BBQ MAC & CHEESE** – Topped with BBQ pulled pork, smokehouse bacon and green onions 14.50

**IRON SKILLET TROUT** – Smoked almond crust served with a blend of green onion basmati rice, pinot-infused cranberries and smoked almonds. Topped with saffron lemon butter 23.95

**GRILLED SALMON\*** – Brushed with saffron lemon butter, served with green onion basmati rice and seasonal vegetables 20.75

## Desserts

**MASON JAR BROWNIE** 6.95

**NEW YORK CHEESECAKE** 7.50

**SUGAR LEAF BAKERY CARROT CAKE** 7.25

Our local bread maker, Neighbor's Mill, delivers daily all-natural handcrafted breads baked fresh by the master baker from whole-grain flour milled on site. Beef is provided by Harter House Quality Meats, the Bettlach family has been perfecting meat cutting techniques in Missouri since the late 1800's.

## Fresh Cocktails

- FROZEN JACK 'N COKE** – Frozen version of the classic, you'll feel like you're sitting under an oak tree on a sunny day 6.50
- BLACK OAK PUNCH** – Cruzan Tropical Fruit Rum and Voga Moscato with lemonade, ginger ale and a splash of cream 7.50
- BLOODY MARY** – Think of the best one you've ever had and then go one better, with Stoli Vodka 6.75
- BLOOD ORANGE BERRY MOJITO** – Blend of Bacardi Superior Rum, Monin Blood Orange Syrup and freshly muddled mint, strawberry and lime, dash of club soda 9.25
- RASPBERRY COSMOPOLITAN** – Grey Goose Vodka, Cointreau Orange Liqueur, Chambord and white cranberry juice, garnished with a lovely orange twist 9.00
- FLIP & SIP MARGARITA** – Cabo Wabo Blanco Tequila with Cointreau Orange Liqueur and Monin Agave Nectar. And, a flipping lime 9.75
- OZARK MULE** – Ginger beer with (r)1 Straight Rye Whiskey and fresh lime 9.25

## Whites & Pink

- VOGA MOSCATO** – It sparkles with the Fried Goat Cheese 6.99 / 25.99
- MOUTON CADET ROSÉ** – This fresh and round French rosé enjoys the company of the Spinach & Five Cheese Dip 6.79 / 24.99
- RUFFINO LUMINA PINOT GRIGIO** – All the way from Venezia Giulia, Italy to compliment your Smoked Chicken & Spinach Salad 6.99 / 25.99
- SCHMITT SÖHNE RELAX RIESLING** – The Grilled Salmon is a good match for this German 6.99 / 25.99
- CELLAR No 8 CHARDONNAY** – This Californian will make the Iron Skillet Trout sing 6.99 / 25.99

## Reds

- MEIOMI PINOT NOIR** – A California wine, perfect with the Ribeye 12.99 / 49.99
- ALAMOS MALBEC** – From Mendoza wine region of western Argentina, nice with Grilled Meatloaf 6.99 / 25.99
- RAVENSWOOD MERLOT** – Baby Back Ribs are perfect with this spicy and flavorful Californian 8.49 / 31.99
- 14 HANDS CABERNET SAUVIGNON** – Get the Chicken Fried Steak to complement this Washington wine 9.99 / 37.99
- LOUIS MARTINI SONOMA CABERNET SAUVIGNON** – A hearty wine to match with the Center-Cut Sirloin 9.99 / 37.99

## Beers

### BOTTLES

Budweiser	Coors Light	Corona Extra	Guinness
Bud Light	Miller Lite	Heineken	Dos Equis Lager
Boulevard Wheat	Michelob Ultra	Stella Artois	

### DRAFT

Bud Light  
Samuel Adams  
\*ask about the local brew

## Lunch served until 3 p.m.

Sandwiches with choice of The Black Oak salad, Classic Caesar salad or a cup of soup

**CLUBHOUSE** – 1/2 sandwich of smoked chicken, ham, smokehouse bacon, aged Cheddar and Swiss with rosemary garlic spread, lettuce and tomato on multi-grain sliced bread 11.00

**FIVE GRILLED CHEESE** – Mozzarella, Provolone, Asiago, Romano and aged Cheddar with smokehouse bacon and roasted red pepper on multi-grain sliced bread 9.75

Lunch version of your favorites

**THE BLACK OAK SALAD & CUP OF SOUP** – Mesclun greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette 9.50 Add Grilled Chicken 3

**POT ROAST** – Slow-roasted and fork-tender, topped with braised vegetables and natural jus with garlic smash potatoes and seasonal vegetables 10.95

**CLASSIC CAESAR & CUP OF SOUP** – Romaine hearts, cold-smoked Parmesan, garlic-butter croutons and housemade dressing 9.50 Add Grilled Chicken 3

**GRILLED MEATLOAF** – With Mom's favorite tomato sauce served with seasonal vegetables and garlic smash potatoes 10.95

**CRISPY BUTTERMILK BATTERED CHICKEN SALAD**  
Tomatoes, avocado, smokehouse bacon, chopped egg, blue cheese crumbles with honey mustard dressing 10.50

**BBQ MAC & CHEESE** – Topped with BBQ pulled pork, smokehouse bacon and green onions 10.95

**SMOKED CHICKEN & SPINACH SALAD** – Pinot-infused cranberries, smokehouse bacon, goat cheese, toasted pumpkin seeds and garlic-butter croutons with warm bacon vinaigrette 10.95