

The Oaks Dining

8-7 p.m.

Hand Crafted Desserts:

Lemon Lavender Ice Cream - \$4.5

Chocolate Peanut Butter Mousse Cake - \$6

Cream Cheese Apple Crumble - \$6

Mango Ice Cream - \$3 (1 scoop) \$4.5 (3 scoops)

Beverages:

Coffee (Regular or Decaf) - \$2.5

Tea (Red Rose, Earl Grey, Green Tea) - \$2.5

Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale) - \$2.5

Iced Tea / Lemonade - \$3

Orange / Apple Juice - \$2.5 (small) – \$3.5 (large)

Breakfast (served 8-11) – substitute toast & hash browns with fruit cup. *Ask us about our gluten free options.*

Breakfast Sandwich – Ham, cheese, 1 fried egg & tomato on a toasted English muffin - \$9

Sunrise Omelet - A flavorful medley of fresh garden vegetables & our 4 cheese blend in a 3 egg omelets. Served with hash browns & toast -\$12.5

Early Eagle – 2 eggs any style, 2 pieces of bacon & 2 breakfast sausages. Served with hash browns, toast & coffee or tea - \$11

Cinnamon French Toast – 2 slices of tasty cinnamon bread served with bacon or breakfast sausage & syrup - \$9.5

Add Ons:

Bacon or Sausage - \$2.5 1 Egg - \$1.5

Sides:

Toast & Jam - \$2.5 Home Baked Muffin - \$3

Fresh Fruit Cup - \$4 Hash Browns - \$2.5

1 Piece French Toast & Syrup - \$4

Lunch (served 11-4):

Soup – Ask your server about the Soup of the Day!

Small Bowl - \$6.25 Large Bowl & savory biscuit - \$9.5

Savory Biscuit - \$1.50

Salads:

Texas Taco Salad - Mixed greens, seasoned beef, corn niblets, black beans, diced tomatoes, 4 cheese blend, red onion in our fresh tortillas served with *Chef Laurie's Cilantro Lime Dressing* - \$15

Fairway Greens Salad- Mixed greens, cherry tomatoes, spring onions, shredded carrots cucumber served with choice of dressing & savory biscuit - \$10

The Oaks Salad - Combination of mixed greens, red onion, fresh apple slices, Mandarin oranges, dried cranberries, Feta cheese, roasted pumpkin seeds & drizzled with *Chef Laurie's Orange Poppy Seed Dressing* & savory biscuit - \$14

Chicken Caesar Salad - Fresh romaine lettuce, seasoned grilled chicken, bacon bits, parmesan cheese & croutons topped with *Chef Laurie's Caesar Dressing* - \$13

Asian Spring Rolls – 2 rice wraps packed with fresh veggies served with *Chef Laurie's Indonesian Peanut Sauce* - \$8

All items served with fries – substitute Fairway Greens salad or small soup -add \$1

The Wasta Burger - House made 5oz pork patty infused with a blend of Asian spices, topped with slaw, spicy kimchi mayo & *Chef Laurie's Indonesian Glaze* - \$16

Bacon Cheeseburger - Flavorful house made patty topped with cheddar cheese, bacon, onion, lettuce & tomato on a brioche bun - \$13

The Impossible Burger (*A meatless delight!*) Served with lettuce, tomato, cheddar cheese, red onion & spiced mayo on a brioche bun - \$17

Candied Bacon Wrapped Smokey – Zesty smokey wrapped in our own candied bacon & broiled to perfection & served on a fresh roll - \$14 (Add hot peppers or sauerkraut for \$1)

Egg Salad Sandwich - Locally sourced eggs combined with our blend of herbs & spices served on marble rye - \$12

Candied Bacon Poutine - Crispy fries topped with cheese curds, house made gravy & crispy candied bacon - \$10.00

Sides:

Fries - \$6 Spicy Mayo - \$1 Hot peppers - \$1

Pickle Fries served with Ranch Dip - \$10

Fairways Greens Salad - \$6