



Southern Oaks

Served Dinner Menus

Additional menus, substitutions, and services are available. Please contact us at **296-0446** for additional information or to set up an appointment. All food and beverage items on this menu are subject to 18% gratuity and 9% sales tax. All prices are subject to change.

INFORMATION

Served Dinners Consist of:

- Choice of Salad
- Choice of Entrée
- Choice of Vegetable I and II
- Choice of Dessert
- Choice of Bread
- Tea and Coffee

Served Dinners Include:

- China
- Stemmed Glassware
- Stainless Flatware
- Wait staff

SALADS

(choice of one)

Mixed Green Salad

Romaine, Leaf Lettuce and Spring Mix topped with tomato slices, croutons and shredded cheese.
Served with Ranch and our House Comeback Dressing.

Caesar Salad

Romaine Lettuce, parmesan cheese and croutons tossed in Caesar dressing.

Caramelized Walnut Salad

Romaine, Leaf Lettuce and Spring Mix topped with grapes, caramelized walnuts and vinaigrette dressing.

ENTRÉES

(choice of one)

Grilled Marinated Chicken Breast

Boneless chicken breast, marinated and grilled.

Pecan Chicken

Boneless chicken breast, dipped in Dijon Sauce, encrusted in pecans and baked.

Monterey Chicken Breast

Marinated chicken breast topped with sautéed vegetables and Monterey Jack Cheese then garnished with diced tomatoes.

Sliced Beef Brisket

Slow roasted, marinated Beef Brisket served with Au Jus.

Chicken Cordon Bleu

Skinless Chicken Breast with topped with Smoked Ham, Mozzarella Cheese and Bread Crumbs, and finished off with a cream sauce.

Roasted Pork Loin

Pork Loin seasoned and roasted, cut into medallions and covered with a fresh Rosemary Sauce.

Steamship Round of Beef

Slow roasted, herb crusted steamship round of beef served with Au Jus.

Pork Wellington

A Delicate Portion of Pork Loin seasoned and seared, then wrapped in flaky puff
pasty and covered with a fresh mushroom duxelle.

Grouper Citron

Fried Grouper with a Citron Sauce.

Grilled Salmon

Rich, flaky salmon broiled and seared with dill hollandaise.

Filet of Beef

USDA Choice Filet

Beef Wellington

Petite Fillet of Beef seasoned and seared, then wrapped in pastry and
covered with a fresh mushroom duxelle.

Roast Prime Rib of Beef

Slow roasted to perfection and served with horseradish sauce.

Duo of Petite Fillet of Beef and Crab Cake

Petite Fillet of Beef accompanied by a Crab Cake with Remoulade Sauce.

Duo of Petite Fillet of Beef & Stuffed Shrimp

Petite Fillet of Beef accompanied by two stuffed shrimp.

VEGETABLE I

(choice of one)

Green Beans Almondine
Asparagus Bundles
Vegetable Medley
Whole Kernel Corn

Green Bean Casserole
Glazed Baby Carrots
Fresh Broccoli Spears
Carrot Soufflé

VEGETABLE II

(Choice of one)

Roasted New Potatoes
Wild Rice
Garlic Whipped Potatoes
Risotto

Baked Potato
Broccoli and Rice Casserole
Rice Pilaf

BREAD

(choice of one)

Fresh Baked Dutch Yeast Rolls

Fresh Baked French Bread

DESSERT

(choice of one)

Southern Pecan Pie
Chocolate Chocolate Cake
Cheesecake
Caramel Cake
Chocolate Pie

Red Velvet Cake
Lemon Pie
Chocolate Tart
New Orleans Bread Pudding
Fruit Cup

BEVERAGE

Tea and Coffee