



OAKWOOD STYLE BRAZILIAN STEAKHOUSE

Tapas Bar

A literal translation of the word "tapas" would be akin to "small bites".
You will start your meal by sampling a wide variety of tapas offerings created by our Chef on a daily basis.
These may include items such as ...

*Terrines ~ Assorted Patés ~ Imported Cheese & Fruit ~ Crostini and Dips
Antipasti ... Cured Meats, Pickles & Olives, Grilled Vegetables, Marinated Vegetables
Seasonal Greens ~ Marinated Meat or Seafood Skewers ~ Smoked Fish*

Main Course Selections

Honey Merlot Grilled Quail ~ \$ 41.95

*Garlic and Peppercorn infused Quail
Pan seared and served with a Honey Merlot Reduction Sauce
Wine Suggestion ... Merlot*

Seafood Cefalu ~ \$ 39.95

*Grilled Shrimps, Scallops and Lobster Claw with a Pink Peppercorn Sauce
Wine Suggestion ... Gewurtaminer*

Pan Fried Perch ~ \$ 34.95 (P)

*8 oz of Lake Erie Perch pan fried and served with Meuniere Sauce
Wine Suggestion ... Reisling*

Pepper Crusted Lamb Tenderloin ~ \$ 39.95

*6 oz Lamb Tenderloin crusted with Garlic and a Five Peppercorn Blend of Spices
Pan seared and dressed with a Minted Onion Jus
Wine Suggestion ... Cabernet Franc*

Frenched Pork Loin Chop ~ \$ 34.95 (P)

*8 oz Wiltshire Farms Pork Loin Chop accompanied by Calvados Cream Sauce
Wine Suggestion ... Late Harvest Reisling*

Osso Bucco Venitian ~ \$ 34.95 (P)

*Slow braised Veal Shank in an Italian Demi Glace
Wine Suggestion ... Valpolicella*

Venison Medallions ~ \$ 39.95

*6 oz Farm Raised Venison pan seared with a Madagascar Peppercorn Sauce
Wine Suggestion ... Cabernet Sauvignon*

Ranchers Steak ~ \$ 46.95

14 oz Bone-in Angus Rib Steak grilled to Your Liking with Forest Mushroom Sautee
Wine Suggestion ... Shiraz

AAA Angus Filet Mignon ~ \$ 48.95

8 oz Bone-in Filet seasoned with Garlic and Peppercorn cooked to Your Liking,
Napped with Forest Mushroom Sauté
Wine Suggestion ... Pinot Noir

Angus New York Steak ~ \$ 47.95

10 oz Flame Grilled AAA New York cooked to Your Specifications
Topped with Balsamic Grilled Portobello Mushrooms and Caramelized Bermuda Onions
Wine Suggestion ... Shiraz

Chicken Supreme Caprese ~ \$ 34.95 (P)

Oven roasted Breast of Chicken larded with Prosciutto
Pocketed with Grilled Roma Tomato, Baby Spinach, Basil Leaves and Bocconcini Cheese
Wine Suggestion ... Chardonnay

Lobster Ravioli ~ \$ 34.95 (P)

Rainbow striped Ravioli stuffed with Lobster and Cheese
Dressed with a Camembert Cream Sauce, Chef's selection of Vegetables and Fresh Herbs
Wine Suggestion ... Sauvignon Blanc

Chicken Mafalda Florentine ~ \$ 34.95 (P)

Wavy Mafalda Pasta tossed with Garlic Cream Sauce and Baby Spinach
Topped with roasted Chicken Breast Supreme, Parmesan Shavings and Fresh Herbs
Wine Suggestion ... Chablis

Oakwood Mixed Grill ~ \$ 36.95

Lightly seasoned and grilled Petite Filet Mignon, Lamb Chop and Provimì Veal Chop,
Drizzled with Glace de Viande
Wine Suggestion ... Cabernet Sauvignon

Beef Tenderloin Cambazola ~ \$ 37.95

3 Medallions of Beef Tenderloin grilled to Your Liking
Garnished with a Creamy Blue Veined Camembert Cheese
Wine Suggestion ... Pinot Noir

Atlantic Salmon Tower ~ \$ 37.95

6 oz Grilled Atlantic Salmon nested on a Potato Zucchini Tower with Pesto Cream Sauce
And Chef's selection of Vegetables
Wine Suggestion ... Pinot Noir

ALL DINNERS INCLUDE ...

Tapas Bar ~ Chef's Selection of Potato & Vegetable ~ Decadent Dessert Station

Prices are per Person ~ Taxes & Gratuities are Extra

PACKAGES (P) INCLUDE ...

Any \$34.95 Entrée or Pay the Difference for Other Selections