

# OAKWOOD DINING ROOM

## ALL DINNERS INCLUDE ...

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

### Vegetarian Feature

An inspired daily creation, ask your server for details  
\$ 34.95 (p)

### Fish Feature

A freshly prepared fish or seafood creation.  
Ask your server for the days selection  
\$ 34.95 (p)

### Dinner Feature

Seasoned and cooked to your liking  
Ask your server for the days selection  
\$38.95

### Pan Fried Perch

8 oz of Lake Erie Perch pan fried and served with meuniere sauce  
\$34.95 (p)

*Wine suggestion ... Reisling*

### Lamb Tenderloin Ragout

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6 oz Lamb Tenderloin medallions in a rustic Italian tomato vegetable ragout served over mafalda pasta  
\$34.95 (p)

*Wine suggestion... Valpolicella*

### Chipotle Mango Rubbed Pork Tenderloin

8 oz pork tenderloin spice rubbed and pan seared served with a mango salsa  
\$36.95

*Wine suggestion... Gewurtaminer*

### Lamb Osso Bucco

Slow braised lamb shank in an Italian demi glace  
\$36.95

*Wine suggestion... Merlot*

### 12oz Prime Rib Steak

Garlic and peppercorn infused with forest mushroom saute  
\$35.95

*Wine suggestion... Cabernet Sauvignon*

### **Stilton NY Steak**

10 oz flame grilled AAA NY cooked to your specifications and topped with stilton cheese and drizzled with a red wine reduction sauce  
\$39.95

*Wine suggestion... Shiraz*

### **Chicken Supreme Porcini**

oven roasted breast of chicken filled with porcini mushrooms and fresh herbs  
\$34.95(p)

*Wine suggestion... Pinot Noir*

### **Oakwood Mixed Grill**

Lightly seasoned and grilled Petite Filet Mignone, Lamb tenderloin and Pork tenderloin drizzled with glace de viande  
\$34.95

*Wine suggestion... Cabernet Sauvignon*

### **Parma Beef Tenderloin Medallion**

6 oz Beef Tenderloin medallions prosciutto wrapped grilled to your liking with Peppercorn jus  
\$34.95

*Wine suggestion... Cabernet Franc*

### **Potato Crusted Atlantic Salmon**

6 oz grilled Atlantic Salmon topped with potato chive crust and herb butter  
\$34.95

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*Wine suggestion...Chablis*

### **Shrimps and Scallops Provencal**

Jumbo Black Tiger Shrimp and colossal Scallops sautéed with tomato, onion, garlic, peppers, white wine and herbs de provence.  
\$38.95

*Wine suggestion...Chardonnay*

### **Portobello mushroom ravioli**

Nested in roasted garlic cream sauce and topped with grilled Portobello mushrooms  
\$34.95 (p)

*Wine suggestion...Merlot*

### **PACKAGES (P) INCLUDE ...**

Any \$34.95 Entrée or pay the difference for other selections

Prices are per Person ~ Taxes & Gratuities are Extra

## FEATURED WINES

### ~ White ~

Chardonnay, Jackson-Triggs	\$ 26
By the Glass	\$ 6
Sauvignon Blanc, Jackson-Triggs	\$ 26
By the Glass	\$ 6
Pinot Grigio, Inniskillen	\$ 32
	\$ 8
Chardonnay, Fuzion	\$ 26
	\$ 6
Chardonnay, Astica	\$ 28
	\$ 7
Chardonnay, Mike Weir	\$ 34
	\$ 8
Chardonnay, Yellowtail	\$ 36
	\$ 8
Pinot Grigio, Mezzomando	\$ 29
	\$ 7
Pinot Grigio, Santa Margherita	\$ 38
	\$ 9
White Zinfandel, Beringer	\$ 30
	\$ 7

## FEATURED WINES

### ~ Red ~

Cabernet Sauvignon, Jackson-Triggs	\$ 26
By the Glass	\$ 6
Merlot, Jackson Triggs	\$ 26
By the Glass	\$ 6
Shiraz, Malbec-Fuzion Organic	\$ 34
	\$ 8
Pinot Noir, Pelee Island	\$ 28
	\$ 7
Shiraz, Yellowtail	\$ 36
	\$ 8
Merlot, Yellowtail	\$ 36
	\$ 9
Shiraz Malbec, Fuzion	\$ 26
	\$ 6
Merlot, Astica	\$ 26
	\$ 6
Valpolicella, Folonari	\$ 34
	\$ 8
Cabernet Sauvignon, Rothchild	\$ 31
	\$ 7