

# OAKWOOD STEAKHOUSE

ALL DINNERS INCLUDE ...

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

*Prices are per Person ~ Taxes & Gratuities are Extra*

## **Main Course Selections**

*Vegetarian Feature ~ \$ 34.95 (P)*

*Ask your server for our daily vegetarian feature*

*Daily Fish Feature ~ \$ 34.95 (P)*

*A freshly prepared fish or seafood creation.*

*Ask your server for today's selection*

*Daily Dinner Feature ~ \$ 36.95*

*Seasoned and cooked to your liking.*

*Ask your server for today's selection*

*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*

*Angus New York Steak*  
*8 oz ~ \$ 34.95 (P)*  
*A 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*

*PACKAGES (P) INCLUDE ...*  
*Any \$34.95 Entrée or Pay the Difference for Other Selections*