

Appetizers

Classic Crab Cakes

Two Lump Crab Cakes, Lightly Seared and Served over Creamy Remoulade 19.99

Boom Boom Shrimp

Fried Shrimp Tossed in Chef's Signature Sweet Thai Chili Sauce 13.99

Calamari

Market Fresh, Hand Breaded and Lightly Fried, Served with House-made Peppadew Aioli 15.99

Fig & Goat Cheese Flatbread

Mozzarella Cheese, Dried Figs, and Goat Cheese, Drizzled with Balsamic Reduction 16.99

Beef Wellington Tarts

Slow Braised Short Rib in a Wild Mushroom Sauce atop Buttery Fresh Baked Puff Pastry Squares 14.99

Escargot

Burgundy Snails Roasted in Rich Garlic Herb Butter, Served with House-made Baguette Crostini 16.99

Stuffed Mushrooms

Crispy Mushrooms Stuffed with Boursin Cheese and Herbs, Served with Porcini Cream Sauce 13.99

Jumbo Shrimp Cocktail 🍷

Old Bay Seasoned Jumbo Shrimp, Served with Bloody Mary Cocktail Sauce 14.99

Soups & Salads

House Soup

Lobster Bisque • Mushroom Brie • Roasted Red Pepper Gouda 8.5

Woodfire Steak Salad*

Grilled Steak atop Romaine Lettuce, Roasted Corn, Cherry Tomatoes, and Red Onion Tossed in Chili Lime Dressing, Finished with Crispy Tortilla Strips and Charred Scallion Cilantro Crema 21.99

Peach & Goat Cheese Salad 🍷

Fresh Peaches, Toasted Almonds, Cherry Tomatoes, Red Onion, and Mixed Greens Tossed in Truffle Honey Vinaigrette, Topped with Crispy Ham and Creamy Goat Cheese Crumbles 15.99

Cran-Apple Chicken Salad 🍷

Tender Grilled Chicken atop Mixed Greens, Fresh Apples, Dried Cranberries, Tossed in Raspberry Vinaigrette, Topped with Gorgonzola Cheese and Toasted Walnuts 16.99

Grilled Salmon Salad 🍷

Grilled Salmon atop Romaine Lettuce, Cherry Tomatoes, Red Onions, and Roasted Red Peppers, Tossed with Mediterranean Dressing, Topped with Fresh Mint and Walnuts 21.99

Blueberry Citrus Salad 🍷

Blueberries, Mandarin Oranges, Cherry Tomatoes, Cucumbers, and Mixed Greens Tossed in Raspberry Vinaigrette, Topped with Candied Pecans and Creamy Goat Cheese Crumbles 15.99

Garden Salad 🍷

Cherry Tomatoes, Red Onion, and Cucumbers over a Bed of Mixed Greens, with Choice of Dressing 9.99

Salad Additions:

Chicken 6 • Shrimp 7 • Steak 9 • Salmon 10

Pick Two

Choose Any Two Items
Below For 14.99

Side Salads

House

Caesar

Potato Salad

Soups

Lobster Bisque

Mushroom Brie

Red Pepper Gouda

Sandwiches

½ Chicken Salad
On Rye Bread

½ Classic Reuben

½ French Dip

½ Tuna Salad

Grilled Cheese
With Crispy Bacon,
Asiago, and Boursin

🍷 = Gluten Free

* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

House Favorites

Coconut Curry Shrimp Bowl 🍤

Shrimp with Onions and Peppers,
Sautéed in Coconut Curry Sauce,
Paired with Herbed Rice,
Finished with Toasted Coconut 15.99

Maple Pecan Salmon

Pecan Encrusted Salmon Finished with
Maple Glaze, Paired with Herbed Rice
and Seasonal Vegetables 24.99

Fish & Chips

Yuengling Beer Battered Haddock Paired with
Tartar Sauce, Seasoned Fries, and Coleslaw 23.99

Chicken Pot Pie

Slow-Simmered Chicken, Peas, Corn, Carrots, and
Onions in a Creamy Sauce, Topped with a Flaky Pastry
Crust and Paired with Seasonal Vegetables 17.99

Red & White Chicken Parmesan

Breaded Chicken Topped with Marinara Sauce
and Melted Mozzarella Cheese, Paired
with Fettuccine Alfredo 23.99

Woodfire Steak Bowl*

Grilled Brown Sugar Chili Rubbed Steak
over Herbed Rice, with Roasted Corn,
Sautéed Spinach, and Sweet Spiced Tomato Jam 16.99

Burgers

Paired with Choice of House Chips, Seasoned Fries, Potato Salad, or Cole Slaw
Gluten Free Bun +1.99

Classic Burger*

USDA Prime Burger Topped with Lettuce, Tomato, Red Onion, and Mayo 13.99

Maker's Mark Burger*

USDA Prime Burger Topped with Crispy Bacon, Aged Cheddar Cheese,
Maker's Mark Bourbon Glaze, and Golden Onion Straws 14.99

Mushroom Swiss Wagyu Burger*

Half-Pound Wagyu Burger Topped with Swiss Cheese, Sautéed Wild Mushrooms,
Lettuce, Tomato, Red Onion, and Truffle Aioli 19.99

Handhelds

Paired with Choice of House Chips, Seasoned Fries, Potato Salad, or Cole Slaw
Gluten Free Bun +1.99

Legacy Club

Oakwood Fire Grilled Chicken, Applewood Smoked Bacon,
Swiss Cheese, and Peppadew Aioli, Served on White Toast 15.99

Classic Reuben

Sliced Corned Beef, Thousand Island Dressing, Swiss Cheese,
and House-made Sauerkraut, Served Pressed on Marbled Rye 15.99

Fish Tacos

Two Yuengling Beer Battered White Fish Tacos, Topped with House-made Coleslaw
and House-made Chipotle Aioli, Wrapped in Soft Flour Tortillas 14.99

Orchard Chicken Wrap

Grilled Chicken, Fresh Apples, Applewood Smoked Bacon, Aged Cheddar Cheese,
Lettuce, Tomato, and Dijon Aioli, Wrapped in a Soft Flour Tortilla 15.99

Meatloaf Sandwich

House-made Veal and Pork Meatloaf, Served Open-Faced on Texas Toast,
Drizzled with Port Wine Reduction and Piled High with Crispy Onion Straws 14.99

Famous French Dip

Thinly Shaved Roast Beef Topped with Swiss Cheese on a Freshly Baked Hoagie Roll, Served with Au Jus 16.99

Haddock Sandwich

Yuengling Beer Battered Haddock Topped with Lettuce, Tomato, Onion,
Coleslaw, and Peppadew Aioli on a Brioche Bun 16.99

Chicken Salad Croissant

House-made Chicken Salad with Pecans, Dried Cranberries, and Celery on a Buttery Croissant 14.99