

Light Plates

WINGS – 10 jumbo wings, choose honey BBQ, buffalo herb, spicy Asian or mango habanero 11.99

PICKLES – Pickle slices buttermilk-battered and delicately fried. With ranch dressing 7.49

FRIED GOAT CHEESE – With pomodoro, fresh basil and toast points 9.79

SPINACH & FIVE CHEESE DIP – Spinach folded into Parmesan, Mozzarella, Provolone, Asiago and Romano cheeses. Served with stone-ground corn tortilla chips 9.99

PRIME RIB SKINS – Potato skins filled with thin sliced prime rib, sour cream, a blend of Italian cheeses and green onions. 11.29

BBQ NACHOS – Choice of smoked BBQ chicken or pulled pork with Jack cheese, black beans, roasted red pepper, red onion, sour cream and house-pickled jalapeños 9.79

MUSHROOMS – Fresh mushrooms buttermilk-battered and delicately fried. With ranch dressing 7.49

Salads & Soups

SEARED AHI BLACK OAK* – Seared ahi tuna on mesclun greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette 13.99

CRISPY BUTTERMILK BATTERED CHICKEN – Tomatoes, avocado, smokehouse bacon, chopped egg and blue cheese crumbles on fresh greens with honey mustard dressing 11.79

SMOKED CHICKEN & SPINACH – Pinot-infused cranberries, smokehouse bacon, goat cheese, toasted pumpkin seeds and garlic-butter croutons on fresh spinach with warm bacon vinaigrette 12.79

CLASSIC CHICKEN CAESAR – Grilled chicken on Romaine hearts, with Parmesan, garlic-butter croutons and housemade dressing 11.79

TOMATO BASIL SOUP – Cup 5.79 Bowl 7.49

DAILY SOUP – Cup 5.79 Bowl 7.49

Burgers & Sandwiches

Our hamburgers are made with Certified Angus Beef® and served with savory fries

OZARK BURGER* – Aged Cheddar, smokehouse bacon, and fried egg with lettuce, tomato, onion, pickle, mustard and mayonnaise on brioche bun 11.49

CHEESEBURGER* – With aged Cheddar, lettuce, tomato, onion, pickle, mustard and mayonnaise on brioche bun 9.99

PUB BURGER* – With smokehouse bacon, tomato, Hoffman's Pepper Jack Sauce and house pickled jalapeno on pretzel bun 11.79

CLUBHOUSE – Smoked chicken, ham, smokehouse bacon, aged Cheddar and Swiss with rosemary garlic spread, lettuce and tomato on multi-grain sliced bread 10.99

CHICKEN FRIED BLT – Fried chicken breast with smokehouse bacon, Swiss, lettuce, tomato, onion, pickle and chipotle mayo on brioche bun 12.49

REUBEN SANDWICH – Corned beef with melted Swiss, sauerkraut and housemade 1,000 island dressing on marble rye 11.99

PRIME RIB DIP* – Thin sliced prime rib served on hoagie roll topped with sautéed onions, Swiss and our house horseradish sauce. Served with au jus for dipping 13.49

Specialties

CHICKEN FRIED CHICKEN – Seasoned chicken breast, hand-battered, deep-fried and topped with rich cream gravy, served with seasonal vegetables and garlic smash potatoes 11.99

ROSEMARY GRILLED CHICKEN – With seasonal vegetables and garlic smash potatoes 11.79

GRILLED MEATLOAF – With Mom's favorite tomato sauce served with seasonal vegetables and garlic smash potatoes 11.79

POT ROAST – Slow-roasted and fork-tender, topped with braised vegetables and natural jus with garlic smash potatoes and seasonal vegetables 13.59

CHICKEN FRIED STEAK – Certified Angus Beef® buttermilk-battered and topped with rich cream gravy, served with seasonal vegetables and garlic smash potatoes 13.49

RIBEYE* – Hand-cut 12 ounce with seasonal vegetables and garlic smash potatoes 26.99

CENTER-CUT SIRLOIN* – Thick, incredibly tender hand-cut 8 ounce Certified Angus Beef® steak cut to our specifications with seasonal vegetables and garlic smash potatoes 18.29
add beer-battered shrimp 4.99

BABY BACK RIBS – Slow-roasted Danish baby back ribs basted with our own BBQ sauce. With apple jicama slaw and savory fries 18.99

BBQ MAC & CHEESE – Topped with BBQ pulled pork, smokehouse bacon and green onions 13.29

IRON SKILLET TROUT – Smoked almond crust served with a blend of green onion basmati rice, pinot-infused cranberries and smoked almonds. Topped with saffron lemon butter 22.99

GRILLED SALMON* – Brushed with saffron lemon butter, served with green onion basmati rice and seasonal vegetables 18.79

Desserts

MASON JAR BROWNIE 6.49

NEW YORK CHEESECAKE 6.99

SUGAR LEAF BAKERY CARROT CAKE 6.79

Our local bread maker, Neighbor's Mill, delivers daily all-natural handcrafted breads baked fresh by the master baker from whole-grain flour milled on site. Beef is provided by Harter House Quality Meats, the Bettlach family has been perfecting meat cutting techniques in Missouri since the late 1800's.

Fresh Cocktails

- FROZEN JACK 'N COKE** – Frozen version of the classic, you'll feel like you're sitting under an oak tree on a sunny day 6.19
- BLACK OAK PUNCH** – Cruzan Tropical Fruit Rum and Voga Moscato with lemonade, ginger ale and a splash of cream 6.99
- BLOODY MARY** – Think of the best one you've ever had and then go one better, with Stolli Vodka 6.49
- BLOOD ORANGE BERRY MOJITO** – Blend of Bacardi Superior Rum, Monin Blood Orange Syrup and freshly muddled mint, strawberry and lime, dash of club soda 9.19
- RASPBERRY COSMOPOLITAN** – Grey Goose Vodka, Cointreau Orange Liqueur, Chambord and white cranberry juice, garnished with a lovely orange twist 8.99
- FLIP & SIP MARGARITA** – Cabo Wabo Blanco Tequila with Cointreau Orange Liqueur and Monin agave nectar. And, a flipping lime 9.69
- OZARK MULE** – Ginger beer with (ri)1 Straight Rye Whiskey and fresh lime 8.99

Whites & Pink

- VOGA MOSCATO** – It sparkles with the Fried Goat Cheese 6.99 / 25.99
- MOUTON CADET ROSÉ** – This fresh and round French rosé enjoys the company of the Spinach & Five Cheese Dip 6.79 / 24.99
- RUFFINO LUMINA PINOT GRIGIO** – All the way from Venezia Giulia, Italy to compliment your Smoked Chicken & Spinach Salad 6.99 / 25.99
- SCHMITT SÖHNE RELAX RIESLING** – The Fish 'N Chips is a good match for this German 6.99 / 25.99
- CELLAR No 8 CHARDONNAY** – This Californian will make that Smoked Chicken & Avocado Club sing 6.99 / 25.99

Reds

- MEIOMI PINOT NOIR** – A California wine, perfect with the Iron Skillet Trout 12.99 / 49.99
- ALAMOS MALBEC** – From Mendoza wine region of western Argentina, nice with Grilled Meatloaf 6.99 / 25.99
- RAVENSWOOD MERLOT** – Baby Back Ribs are perfect with this spicy and flavorful Californian 8.49 / 31.99
- 14 HANDS CABERNET SAUVIGNON** – Get the Chicken Fried Steak to complement this Washington wine 9.99 / 37.99
- LOUIS MARTINI SONOMA CABERNET SAUVIGNON** – A hearty wine to match with the Center-Cut Sirloin 9.99 / 37.99

Beers

BOTTLES

Budweiser
Bud Light
Boulevard Wheat

Coors Light
Miller Lite
Michelob Ultra

Corona Extra
Heineken
Stella Artois

Guinness
Dos Equis Lager

DRAFT

Bud Light
Samuel Adams
*ask about the local brew

LUNCH served until 3 p.m.

Sandwiches with choice of The Black Oak salad, Classic Caesar salad or a cup of soup

CLUBHOUSE – 1/2 sandwich of smoked chicken, ham, smokehouse bacon, aged Cheddar and Swiss with rosemary garlic spread, lettuce and tomato on multi-grain sliced bread 9.79

FIVE GRILLED CHEESE – Mozzarella, Provolone, Asiago, Romano and aged Cheddar with smokehouse bacon and roasted red pepper on multi-grain sliced bread 8.79

Lunch version of your favorites

THE BLACK OAK SALAD & CUP OF SOUP – Mesculin greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette 8.79 Add Grilled Chicken 3

POT ROAST – Slow-roasted and fork-tender, topped with braised vegetables and natural jus with garlic smash potatoes and seasonal vegetables 9.99

CLASSIC CAESAR & CUP OF SOUP – Romaine hearts, cold-smoked Parmesan, garlic-butter croutons and housemade dressing 8.79 Add Grilled Chicken 3

GRILLED MEATLOAF – With Mom's favorite tomato sauce served with seasonal vegetables and garlic smash potatoes 9.99

CRISPY BUTTERMILK BATTERED CHICKEN SALAD
Tomatoes, avocado, smokehouse bacon, chopped egg, blue cheese crumbles with honey mustard dressing 9.99

BBQ MAC & CHEESE – Topped with BBQ pulled pork, smokehouse bacon and green onions. 9.99

SMOKED CHICKEN & SPINACH SALAD – Pinot-infused cranberries, smokehouse bacon, goat cheese, toasted pumpkin seeds and garlic-butter croutons with warm bacon vinaigrette 9.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy questions to the manager prior to placing your order.