Black Oak Grill

Light Plates

WINGS – 10 jumbo wings, choose honey BBQ, buffalo herb, spicy Asian or mango habanero 14.49

PICKLES – Pickle slices buttermilk-battered and delicately fried. With ranch dressing 9.99

FRIED GOAT CHEESE – With pomodoro, fresh basil and toast points 10.99

MUSHROOMS – Fresh mushrooms buttermilk-battered and delicately fried. With ranch dressing 9.99

SPINACH & FIVE CHEESE DIP – Spinach folded into Parmesan, Mozzarella, Provolone, Asiago and Romano cheeses. Served with stone-ground corn tortilla chips 11.49

PRIME RIB SKINS – Potato skins filled with thin sliced prime rib, sour cream, a blend of Italian cheeses and green onions 13.49

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 12.29

Salads & Soups

TOMATO BASIL SOUP – Cup 5.99 Bowl 8.99

BLACK-EYED PEA SOUP – Cup 5.99 Bowl 8.99

DAILY SOUP – Cup 5.99 Bowl 8.99

SEARED AHI BLACK OAK* – Seared ahi tuna on mesculin greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette 15.79

CLASSIC CHICKEN CAESAR – Grilled chicken on Romaine hearts, with Parmesan, garlic-butter croutons and housemade dressing 13.79

CRISPY BUTTERMILK BATTERED CHICKEN – Tomatoes, avocado, smokehouse bacon, chopped egg and blue cheese crumbles on fresh greens with honey mustard dressing 14.49

SMOKED CHICKEN & SPINACH – Pinot-infused cranberries, smokehouse bacon, goat cheese, toasted pumpkin seeds and garlic-butter croutons on fresh spinach with warm bacon vinaigrette 15.29

Burgers & Sandwiches

Our hamburgers are made with Certified Angus Beef® brand 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 13.79

CHEESEBURGER* – With aged Cheddar, lettuce, tomato, onion, pickle, mustard and mayonnaise on brioche bun 11.79

PUB BURGER* – With smokehouse bacon, tomato, Hoffman's Pepper Jack Sauce and house pickled jalapeno on pretzel bun 13.49

REUBEN SANDWICH – Corned beef with melted Swiss, sauerkraut and housemade 1,000 island dressing on marble rye 14.99

CLUBHOUSE – Smoked chicken, ham, smokehouse bacon, aged Cheddar and Swiss with rosemary garlic spread, lettuce and tomato on multi-grain sliced bread 13.99

CHICKEN FRIED BLT – Fried chicken breast with smokehouse bacon, Swiss, lettuce, tomato, onion, pickle and chipotle mayo on brioche bun 15.99

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 16.99

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 16.49

ROSEMARY GRILLED CHICKEN – With seasonal vegetables and garlic smash potatoes 15.49

GRILLED MEATLOAF – With Mom's favorite tomato sauce served with seasonal vegetables and garlic smash potatoes 14.79

POT ROAST – Slow-roasted and fork-tender, topped with braised vegetables and natural jus with garlic smash potatoes and seasonal vegetables 16.49

CHICKEN FRIED STEAK – Certified Angus Beef® brand buttermilk- battered and topped with rich cream gravy, served with seasonal vegetables and garlic smash potatoes 17.49

RIBEYE* – Hand-cut 12 ounce with seasonal vegetables and garlic smash potatoes 32.99

CENTER-CUT SIRLOIN* – Thick, incredibly tender hand-cut 8 ounce Certified Angus Beef® brand steak cut to our specifications with seasonal vegetables and garlic smash potatoes 23.99
add beer-battered shrimp 5.50

BABY BACK RIBS – Slow-roasted Danish baby back ribs basted with our own BBQ sauce. With apple jicama slaw and savory fries 22.99

BBQ MAC & CHEESE – Topped with BBQ pulled pork, smokehouse bacon and green onions 15.79

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 24.49

GRILLED SALMON* – Brushed with saffron lemon butter, served with green onion basmati rice and seasonal vegetables 22.29

Desserts

SUGAR LEAF BAKERY RED VELVET CAKE 8.49 **NEW YORK CHEESECAKE** 7.99 **SUGAR LEAF BAKERY CARROT CAKE** 8.49

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.

Black Oak Grill

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 8.00

MAPLE OLD FASHIONED – Whistle Pig Piggyback Rye, Whistle Pig maple syrup. Bitters and a hint of orange twist served over cherry bitters 13.50

WHISTLIN' PIG – Whistle Pig 100 proof Bourbon, Whistle Pig Maple Syrup, sweet & sour, Luxardo Cherry 13.50

BLACK OAK PUNCH – Cruzan Tropical Fruit Rum and Voga Moscato with lemonade, ginger ale and a splash of cream 8.50

BLOODY MARY – Think of the best one you've ever had and then go one better, with Tito's Handmade Vodka 8.50

BLOOD ORANGE BERRY MOJITO – Blend of Bacardi Superior Rum, Monin Blood Orange Syrup and freshly muddled mint, strawberry and lime, dash of club soda 9.75

OZARK MARTINI – Tito's Handmade Vodka dirty martini 9.50

FLIP & SIP MARGARITA – Cabo Wabo Blanco Tequila with Cointreau Orange Liqueur and Monin Agave Nectar. And, a flipping lime 11.25

OZARK MULE – Ginger beer with (rî)1 Straight Rye Whiskey and fresh lime 9.50

Whites & Pink

LUNETTA PROSECCO (187 ML) – The crisp effervescence and acidity provides perfect balance to the richness of our Fried Goat Cheese 10

MARQUES DE CACERES ROSÉ – The bright and fruity notes of this Spanish rosé enjoys the company of the Spinach & Five Cheese Dip 7.5 / 27

RUFFINO LUMINA PINOT GRIGIO – All the way from Delle Venezie, Italy to complement your Smoked Chicken & Spinach Salad 9.5 / 35

CHATEAU STE. MICHELLE RIESLING – The Grilled Salmon is a good match for this Washington riesling 7.5 / 27

J LOHR ESTATES RIVERSTONE CHARDONNAY – Pairs perfectly with the Rosemary Grilled Chicken 9 / 33

SONOMA-CUTRER RUSSIAN RIVER RANCHES' CHARDONNAY – This Californian will make the Iron Skillet Trout sing 13.5 / 51

Reds

DECOY PINOT NOIR – A California wine, perfect with the BBQ Mac & Cheese 12.5 / 45

CATENA VISTA FLORES MALBEC – From Mendoza wine region of western Argentina, nice with Meatloaf 10 / 37

DECOY CABERNET SAUVIGNON – This robust Californian pairs well with our Ribeye 14.5 / 52

JOEL GOTT CABERNET SAUVIGNON – A hearty wine to match with the Center-Cut Sirloin 13.5 / 51

Beers

BOTTLES

Budweiser	Coors Light	Corona Extra	Guinness
Bud Light	Miller Lite	Heineken	Dos Equis Lager
Boulevard Wheat	Michelob Ultra	Stella Artois	

DRAFT

Ask about this week's local draft selection

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 10.99

FIVE GRILLED CHEESE – Mozzarella, Provolone, Asiago, Romano and aged Cheddar with smokehouse bacon and roasted red pepper on multi-grain sliced bread 9.99

Lunch version of your favorites

THE BLACK OAK SALAD & CUP OF SOUP – Mesculin greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette 9.99 Add Grilled Chicken 4.00

CLASSIC CAESAR & CUP OF SOUP – Romaine hearts, cold-smoked Parmesan, garlic-butter croutons and housemade dressing 9.99 Add Grilled Chicken 4.00

CRISPY BUTTERMILK BATTERED CHICKEN SALAD – Blue cheese crumbles, tomato, avocado, smokehouse bacon, chopped egg, with honey mustard dressing 11.29

SMOKED CHICKEN & SPINACH SALAD – Pinot-infused cranberries, smokehouse bacon, goat cheese, toasted pumpkin seeds and garlic-butter croutons with warm bacon vinaigrette 11.29

POT ROAST – Slow-roasted and fork-tender, topped with braised vegetables and natural jus with garlic smash potatoes and seasonal vegetables 12.29

GRILLED MEATLOAF – With Mom's favorite tomato sauce served with seasonal vegetables and garlic smash potatoes 12.29

BBQ MAC & CHEESE – Topped with BBQ pulled pork, smokehouse bacon and green onions 12.29

*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.