



## STARTERS & SMALL PLATES

|   |           |  |           |
|---|-----------|--|-----------|
| <b>PENN OAKS WINGS</b>  | <b>15</b> | <b>TUNA TOSTADA</b> <sup>GF</sup>  | <b>16</b> |
| 1 lb. tossed in your choice of sauce, celery, ranch or bleu cheese  |           | Crispy tostada, diced tuna, avocado, jalapenos, cilantro-lime salsa  |           |
| <b>Sauces: Buffalo, Nashville Hot, Brown Sugar Bourbon, Honey BBQ, Jamaican Jerk (dry rub), Stingin' Honey Garlic</b> |           |  |           |
| <b>SESAME TUNA</b> <sup>GF</sup>  | <b>17</b> | <b>SOUTHERN STYLE MEATBALLS</b>  | <b>15</b> |
| Sushi-grade Ahi Tuna, sesame coating, seared rare, sliced thin, pickled ginger, wasabi, ponzu sauce                   |           | Four (4) homemade meatballs, gold BBQ sauce, smoked parmesan   |           |
| <b>SPINACH ARTICHOKE EGG ROLLS</b> <sup>VEG</sup>   | <b>15</b> | <b>PHILLY STEAK SPRING ROLLS</b>   | <b>16</b> |
| Spinach, artichoke hearts, melted cream cheese, crispy shell, side hot honey fig jam                                  |           | Two (2) spring rolls, shaved steak, onions, cheese sauce, spicy ketchup  |           |
| <b>MOZZARELLA MEZZALUNA</b> <sup>VEG</sup>  | <b>15</b> | <b>MEXICAN TRIO</b> <sup>GF   VEG</sup>  | <b>13</b> |
| Hand breaded mozzarella, Italian-style seasoning, side homemade gravy*  |           | Homemade corn tortilla chips, guacamole, fresh salsa, hatch chili queso  |           |
| <b>SMOKED ANDOUILLE SAUSAGE</b>   | <b>14</b> | <b>SOUTHWEST ELOTE DIP</b> <sup>GF   VEG</sup>   | <b>13</b> |
| Smoked andouille sausage, charred peppers, onions, stone ground mustard   |           | Roasted corn, onion, cajun seasoning, cotija cheese, cream cheese<br>Served with homemade corn tortilla chips            |           |
|   |           | <b>QUESADILLA</b>  | <b>14</b> |
|   |           | Shredded cheddar cheese, butter-toasted tortilla<br><b>ADD:</b> Chicken 1   Shrimp 3   Brisket 4   Lump Crab 5   Steak 9 |           |

## SOUPS & SALADS

Add to any salad unless otherwise specified : **Chicken 6 | Salmon 8 | Shrimp 9 | Brisket 10 | Lump Crabmeat 11 | Steak 15**

|  |              |  |           |  |           |
|--|--------------|--|-----------|--|-----------|
| <b>SOUP DU JOUR</b>  | Cup 3 Bowl 4 | <b>PENN OAKS SIGNATURE SALAD</b> <sup>GF</sup>   | <b>16</b> | <b>PO' BOY SALAD</b>   | <b>14</b> |
|  |              | Grilled chicken, mixed greens, red onions, walnuts, sun-dried cranberries, tomatoes, gorgonzola, balsamic vinaigrette              |           | Chopped romaine, battered and fried oysters, onions, tomato, side caper remoulade  |           |
| <b>HOMESTYLE CHILI</b>   | <b>8</b>     | <b>SOUTHWEST CHICKEN SALAD</b>   | <b>16</b> | <b>CLASSIC CAESAR SALAD</b> <sup>VEG</sup>   | <b>9</b>  |
| Crock of homemade chili, melted cheddar, toasted corn muffin                     |              | Blackened chicken, mixed greens, black beans, corn, tomato, shredded cheddar cheese, tortilla strips, creamy avocado lime dressing |           | Chopped romaine, parmesan cheese, croutons, house caesar dressing<br>{ <i>dressing includes anchovies &amp; raw eggs</i> } |           |
| <b>CAJUN ANDOUILLE CHOWDER</b>   | <b>5</b>     | <b>PAR 3</b>   | <b>13</b> | <b>ICEBERG WEDGE</b> <sup>GF</sup>   | <b>9</b>  |
| Mirepoix mix with smoked andouille sausage, corn, rice, chicken broth, & tabasco |              | Chicken Salad, Tuna Salad, Egg Salad, toasted crostini, bed of romaine   |           | Iceberg lettuce, bleu cheese crumbles, carrots, chopped bacon, tomatoes, bleu cheese dressing, balsamic reduction          |           |

## SANDWICHES & HANDHELDS

All served with side of Skinny Fries unless otherwise specified. { Upgrade to Onion Rings 3 or Sweet Potato Fries 3 }

|   |           |   |           |
|---|-----------|---|-----------|
| <b>ANGUS BURGER</b>   | <b>15</b> | <b>TEXAS SMASH</b>  | <b>17</b> |
| Angus beef patty, lettuce, tomato, choice of: cooper sharp, provolone, swiss, cheddar, or pepperjack cheese, toasted brioche                |           | Grilled & smashed angus patty, yellow american, spicy bbq sauce, onion ring, toasted potato bun   |           |
| <b>CHEESESTEAK</b>  | <b>17</b> | <b>CHICKEN CHEESESTEAK</b>  | <b>17</b> |
| Marinated ribeye steak, choice of: cooper sharp, provolone, swiss, cheddar, or pepperjack cheese, seeded long roll                          |           | Chopped chicken breast, choice of: cooper sharp, provolone, swiss, cheddar, or pepperjack cheese, seeded long roll                                    |           |
| <b>CHIPOTLE CHICKEN WRAP</b>  | <b>15</b> | <b>PORK BIRRIA TACOS</b>  | <b>16</b> |
| Choice of crispy or blackened chicken, cheddar cheese, black beans, shredded lettuce, sauteed peppers & onions, spicy ranch, flour tortilla |           | Braised shredded pork, queso fresco, cilantro, sliced lime, corn tortilla shells, dipped in birria jus  |           |
| <b>PO TEXAS TOMMY</b>   | <b>15</b> | <b>BROILED CRABCAKE SANDWICH</b>  | <b>17</b> |
| Hot link sausage, chopped bacon, hatch chili queso, pretzel bun   |           | Broiled crabcake, lettuce, tomato, cocktail or tartar sauce, toasted brioche  |           |
| <b>SMOKED BRISKET SANDWICH</b>  | <b>16</b> | <b>CRISPY CHICKEN TENDERS</b>   | <b>12</b> |
| House smoked brisket, melted cheddar, bbq sauce, toasted brioche  |           | Four (4) chicken tenders, plain or tossed in choice of sauce:<br><i>Buffalo, Nashville Hot, Brown Sugar Bourbon, Honey BBQ, Stingin' Honey Garlic</i> |           |
| <b>PASTRAMI REUBEN</b>  | <b>17</b> |   |           |
| Thin-sliced pastrami, sauerkraut, swiss cheese, russian dressing, grilled marble rye  |           |   |           |



## STEAK & CHOPS

served with Garden Salad, Caesar Salad, Wedge Salad, or Cup of Soup, and two (2) standard sides

|   |           |
|---|-----------|
| <b>CARNE ASADA</b><br>10oz carne asada marinated grilled skirt steak - prepared medium<br><i>Recommended Sauce/Style : Salsa Verde</i><br><i>Recommended Wine Pairing : Catena Vista Flores Malbec</i>                  | <b>29</b> |
| <b>PORK CHOP MIGNON</b><br>12oz pork chop with choice of sauce or style<br><i>Recommended Sauce/Style : Caramelized Apples</i><br><i>Recommended Wine Pairing : Browne Family Heritage Pinot Noir</i>                   | <b>34</b> |
| <b>FILET MIGNON</b><br>8oz center cut filet with choice of sauce or style<br><i>Recommended Sauce/Style : Bourbon Sauce</i><br><i>Recommended Wine Pairing : Austin Hope Cabernet Sauvignon (bottle only selection)</i> | <b>48</b> |

## SEAFOOD

served with Garden Salad, Caesar Salad, Wedge Salad, or Cup of Soup, and two (2) standard sides

|  |           |
|--|-----------|
| <b>PENN OAKS CRAB CAKES</b><br>Two house-made crab cakes with cocktail or tartar sauce<br><i>Recommended Wine Pairing : Kendall Jackson Chardonnay</i>   | <b>33</b> |
| <b>RED SNAPPER</b><br>8oz skin on, pan seared Snapper, choice of sauce or style<br><i>Recommended Sauce/Style : Poblano Mole</i><br><i>Recommended Wine Pairing : Woolpack Sauvignon Blanc</i>         | <b>29</b> |
| <b>ALASKAN KING SALMON</b><br>8oz pan seared, skin on, king salmon, choice of sauce or style<br><i>Recommended Sauce/Style : Lemon Herb Butter</i><br><i>Recommended Wine Pairing : Casamaro Rueda</i> | <b>36</b> |

### SAUCES - STYLES

Lemon Herb Butter  
Bourbon Sauce

Cowboy Butter  
Cajun Style

Caramelized Apples  
Poblano Mole

Garlic Herb Demi-Glace  
Salsa Verde

## CHEF'S SELECTIONS & HOMEMADE PASTA

Served with Garden Salad, Caesar Salad, Wedge Salad, or Cup of Soup

|   |           |  |           |
|---|-----------|--|-----------|
| <b>CATFISH</b><br>10oz catfish, served grilled or blackened, creamy grits, side salsa verde | <b>25</b> | <b>GUMBO</b><br>Mixture of chicken, okra, shrimp, & andouille sausage, white rice, brown cajun gravy | <b>28</b> |
| <b>ARROZ CON POLLO</b><br>Cajun style chicken, salsa verde, dirty rice, refried beans       | <b>22</b> | <b>CHICKEN PARMESAN</b><br>House breaded chicken breast, mozzarella, spaghetti, homemade gravy*      | <b>24</b> |
| <b>BRISKET PLATTER</b><br>House smoked brisket, bbq sauce, mac & cheese, onion rings        | <b>25</b> | <b>RASTA PASTA</b><br>Cajun style shrimp, homemade penne, spicy alfredo cream sauce                  | <b>29</b> |

## ADDITIONAL VEGAN OPTIONS

|   |           |   |           |
|---|-----------|---|-----------|
| <b>RATATOUILLE TART</b> <small>VEGAN</small><br>Eggplant, mixed squash, peppers, tomato, pastry crust, marinara | <b>22</b> | <b>VEGAN STIR FRY</b> <small>GF   VEGAN</small><br>Rice noodles, asian style vegetables, ginger garlic soy sesame sauce | <b>23</b> |
|---|-----------|---|-----------|

**\*ALL SALADS CAN BE PREPARED GLUTEN FREE AND VEGAN\***

**\*WE CAN ACCOMODATE ANY ALLERGY OR SPECIAL REQUEST WITH PRIOR NOTICE\***

### STANDARD SIDES

Mashed Potatoes, Jasmine Rice, Spanish Rice, Au Gratin Potatoes, Vegetable Medley, Green Beans, Broccoli, Cole Slaw, Skinny Fries, Fresh Fruit

### PREMIUM SIDES

Onion Rings 3  
Cajun Cheese Fries 3  
Loaded Sprouts 5  
Baked Mac & Cheese 5

### SIDES A LA CARTE

Mashed Potatoes 3 | Jasmine Rice 3 | Spanish Rice 3 | Au Gratin Potatoes 3 | Green Beans 3 | Broccoli 3 | Vegetable Medley 3  
Cole Slaw 3 | Fresh Fruit 3 | Skinny Fries 3 | Cajun Cheese Fries 6 | Onion Rings 6 | Loaded Sprouts 8 | Baked Mac & Cheese 8

EXECUTIVE CHEF: **MATT HAMERSKY**

EXECUTIVE SOUS CHEF: **JOSEPH ZALETA** | SOUS CHEF: **CHRISTOPHER EIERMANN**

*\*Homemade Gravy contains beef and pork products*

*Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase risk of food born illness. All items are subject to availability*