



Penn Oaks

STARTERS & SMALL PLATES

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

SOUPS & SALADS

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

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

SANDWICHES & HANDHELDS

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

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

TOASTED DELI SELECTIONS

All served with lettuce, tomato, and a side of chips. Choice of : white, wheat, or marbled rye toast. Wraps and Sarcone Rolls Available

Roasted Turkey Breast 12	Tuna Salad 12	Egg Salad 12	Club Sandwich 14
Baked Ham 12	Chicken Salad 12	Classic B.L.T. 12	<i>choice of: ham or turkey</i>

STANDARD SIDES

Chips | Fresh Fruit
Skinny Fries | Cole Slaw
Vegetable du Jour

PREMIUM SIDES

Onion Rings 4.5
Sweet Potato Fries 4.5

SIDES A LA CARTE

Chips 3 | Skinny Fries 3
Cole Slaw 3 | Fresh Fruit 3
Onion Rings 6 | Sweet Potato Fries 6

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

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

**Homemade Gravy contains beef and pork products*



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SIGNATURE COCKTAILS

MARTINIS & MANHATTANS

DiMarco Martini Olive~infused Stolli Vodka, Bleu Cheese Olives	13
Voodoo Orange & Jalapeno~Infused Reposado Tequila, Dom B&B, Lime Juice, Pineapple Juice, Agave	14
Hurricane Myers Dark Rum, Bacardi Light Rum, Passionfruit Juice, Orange Juice, Grenadine	14
French Quarters Beefeater Dry Gin, Lemon Juice, Simple Syrup, Champagne	13
Kentucky Grasshopper Creme de Menthe, Creme de Cacao, Old Grand Dad Bourbon, Whipped Cream	13

ROCKS

Spicy Mexican Mule Fiero Serrano Pepper Tequila, Pineapple Juice, Lime Juice, Ginger Beer	14
Spanish Sangria White Sangria Blend: White Wine, Fresh Fruit Juices, Sprite	13
Palomita Stateside Vodka, Grapefruit Juice, Lime Juice, Topo Chico Sparkling Water	13
Coconut Creamsicle 1800 Coconut Tequila, Coconut Cream, Lime Juice, Orange Juice, Vanilla Syrup, Coconut Shavings	14
Texas Ranch Water Garrison Brother's Texas Bourbon, Honey, Lemon Juice, Topo Chico Sparkling Water	14

WHITE WINE

Chardonnay		
Canyon Oaks California	9	
Kendall Jackson California	13	48
Sean Minor Signature Reserve California	15	56
Pinot Grigio / Pinot Gris		
Briganti Italy	9	
Pike Road Pinot Gris Willamette Valley	12	44
Ca' del Sarto Italy	13	48
Sauvignon Blanc / Sancerre		
Avia Slovenia	9	
Matanzas Creek California	11	40
Woolpack New Zealand	12	44
Mellot 'Sincerite' Sancerre Loire, FR	15	56
Sparkling - Other Whites		
Tartessos Sparkling Brut Spain	9	32
Nino Ardevi Prosecco Italy	12	44
Club 44 Rose Provence	12	44
Louis Guntram Riesling Germany	12	44
Casamaro Verdejo Spain	13	48
Copain 'Daybreak' Blend Sonoma County	14	52
Abellio Albarino Spain	15	56

RED WINE

Pinot Noir		
McManis Estates California	10	36
Browne Family Heritage Willamette Valley	14	52
Cabernet		
Canyon Oaks California	9	
Liberty School Paso Robles	13	48
Aviary Napa Valley California	15	56
Other Reds		
Briganti Montepulciano Italy	9	
Columbia Crest Merlot Washington	11	40
Catena Vista Flores Malbec Argentina	12	44
Silk & Spice Rt. 22 Red Blend Portugal	13	48
Bruni 'Poggio D'Elsa' Super Tuscan Tuscany	14	52



*Please note: BYOB (Wine Only) Corkage Fee \$25/bottle

BEER

Drafts: <i>Ask your server for rotating draft selections</i>	Domestics	Imports
Miller Lite	Bud Light 4.2% 4.25	Corona Extra 4.6% 5.50
Levante Cloudy & Cumbersome	Budweiser 5.0% 4.25	Corona Light 4.0% 5.50
Guinness 20oz	Coors Light 4.2% 4.25	Heineken 5.0% 5.50
Crafts/Specialty	Coors Edge N/A 4.25	Heineken 0.0 N/A 5.50
Blue Moon 5.4% 6	Miller Lite 4.2% 4.25	Stella Artois 5.0% 5.50
Victory DirtWolf Double IPA 8.7% 8	Michelob Ultra 4.1% 4.25	
Daura Damm GF 5.4% 5	Yuengling 4.5% 4.25	
Athletic Brewing N/A (12oz Can) N/A 6	Domestic Bucket : 6 Bottles \$24	Import Bucket : 6 Bottles \$30
Stateside Seltzers / Teas GF 4.5% 9		
<i>Stateside flavors subject to availability</i>		

BEVERAGES

Specialty Cold 4	Cold 2	Hot 2	Espresso Bar
Blueberry Lemonade	Coke, Diet Coke, Coke Zero,	Coffee - Decaf or Reg	Espresso.....3
Raspberry Iced Tea	Sprite, Ginger Ale,	Tea - Green or Black	Double.....4
Shirley Temple	Minute Maid Lemonade,	Hot Chocolate	Cappuccino.....5
Red Bull (<i>assorted flavors</i>)	Fresh Brewed Iced Tea		