

OAKRIDGE

steak & pub

STARTERS

Escargot En Croute	10
<i>Roasted Fennel and Garlic Butter, Whole Grain Mustard Cream</i>	
Chardonnay Steamed Sapelo Island Clams	15
<i>Dozen Clams, Garlic Broth, Shaved Radishes</i>	
Wild Mushroom Ravioli	9
<i>Mélange of Mushrooms, Port Wine Demi Glace</i>	
<i>Truffle Essence, Local Greens</i>	
Jumbo Shrimp Cocktail "Martini"	14
GF - <i>Vodka Cocktail Sauce, Arugula, Lemon Wedge</i>	
Jumbo Lump Blue Crab Cocktail	17
<i>Marie Rose Sauce, Red Pepper Brunoise, Lemon Wedge, Crostini</i>	

SOUPS & SALADS

Soup du Jour	4.5
Oakridge French Onion Soup	7
<i>Slowly Caramelized Onions, Focaccia Crouton, Gruyere Cheese</i>	
Peach Fritter & Burrata Mozzarella Composition	8
GF - <i>Watermelon Radishes, Candied Pecans, Quinoa, Wild Arugula</i>	
<i>Bourbon Maple Syrup</i>	
Iceberg Wedge	6/9
GF - <i>Pickled Cherry Tomatoes, Scallions, Applewood Smoked Bacon</i>	
<i>Sliced Egg, Buttermilk Bleu Cheese Dressing</i>	
Oakridge Salad	7/10
GF - <i>Romaine, Tomatoes, Carrots, Cucumbers, Olives, Avocado</i>	
<i>Local Egg, Oakridge Dressing</i>	
Caesar Salad	6/9
<i>Romaine, Parmesan, Anchovies, Lemon, Focaccia Croutons</i>	
Beef Steak Tomatoes	7.5
GF - <i>Shaved Red Onion, Buttermilk Bleu Crumbles, Wild Arugula</i>	
<i>Vidalia Onion Vinaigrette, Almond Dust</i>	

SIDES 4.5




Sautéed Spinach	Asparagus & Béarnaise
Loaded Baked Potato	Pan Roasted Brussel Sprouts
Smashed Potatoes	Green Beans
Fried Black Bean Cake	Steamed Brown Rice
Roasted Tomatoes	Sautéed Mushrooms

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LAND

Served with Steakhouse Macaire Potato & Roasted Plum Tomato

 GF Meyers All Natural Filet Mignon 6oz/8oz	26/32
 GF Meyers All Natural N.Y. Strip Loin 12oz	36
 GF Meyers Bone-in Ribeye 16oz	42
GF Lamb T-Bones (2)	26
GF Locally Harvested Bone-In Pork Chop 10oz	19

SEA

Fresh Daily Catch 	MKT
<i>Choice of Sauce & Side</i>	
Faroe Island Salmon 8oz	21
<i>Steamed Brown Rice, Ginger Glaze, Caramelized Shallots</i>	
Jumbo Lump Crab Cake 6oz 	28
<i>Choice of Side, Mustard Beurre Blanc, Lemon Wedge</i>	
GF Cajun Style Jumbo Sautéed Shrimp (9)	27
<i>Garlic, Shallots, Butter, Creole Brown Rice</i>	

SIGNATURES

GF Steak Frite	24
<i>Pepper Crusted Hanger Steak, Béarnaise, Crispy House Cut Potatoes</i>	
Vegan Farro "Risotto"	18
<i>Crispy Mushrooms, Farro, Leeks, Asparagus Tips, Sweet Peas Cashew Cream, Truffle Scented Spinach Puree</i>	
GF Sweet Tea Braised 1/2 Chicken	19
<i>Smashed Potatoes, Baby Carrots</i>	
Veal Scaloppini	18/25
<i>Veal Jus, Capers, Tomatoes, Angel Hair Pasta, Red wine, Parmesan</i>	
Sliced Beef Tenderloin Salad	18
<i>Bibb Lettuce, Spring Mix, Cherry Tomatoes Crispy Onion Rings, Bleu Cheese Vinaigrette</i>	
Create Your Own Vegetarian Plate	12.5
<i>Choice of any 3 Sides</i>	

Entrée Enhancements 16

3oz Crab Cake - 2oz Foie Gras - 5oz Lobster tail

Complements

Port Wine- Au Poivre- Mango Pineapple Salsa- Bacon Jus

Béarnaise - Mustard Beurre Blanc - Herb Butter

Steak Temperatures

Rare - Cool Red Center

Medium Rare - Warm Red Center

Medium - Pink Center

Medium Well - Barely Pink Center

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.
For our guests with allergies, please inquire with your server on available options prepared by the Chef.



GF - denotes menu items that are Gluten Free as listed.

LEAF promotes whole and plant based foods that are nutrient dense, dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.