

# Starters

- Escargot a la Bourguignon - herbal garlic butter sauce, grilled ciabatta 15
- Grilled Portobello Mushroom - blue cheese, field greens salad 12
- Chicken Teriyaki Dumplings 12      Shrimp Dumplings 14
- Red Rooster Wings 14                      Fried Shrimp 14
- PEI Mussels or Little Neck Clams — white wine, garlic or marinara sauce 15
- Red Rooster Salad - organic field greens, tomatoes, cucumber, red onions, walnuts, 10  
goat cheese, raspberry vinaigrette
- Shopska Salad – tomatoes, cucumbers, roasted red peppers, red onions,  
parsley, shredded feta 10
- Beets Salad — organic field greens, roasted almonds, orange segment, 10  
citrus vinaigrette
- Add to any salad - roasted Chicken 9 sautéed jumbo Shrimp 12

# Seconds

- Chicken Quesadilla 18  
choice of two fillings; mushrooms, roasted red peppers, bacon, onions or jalapenos
- \*Black Angus Burger 16  
all burgers served with French fries, lettuce, tomato, raw onion and pickle;  
add Bacon, Mushrooms, American, Swiss, Habanero Jack, Cheddar, Blue - 2.00 each
- Classic BLT Wrap - French fries 16
- Grilled Ham and Brie, Tomato Sandwich - Ciabatta, French fries 16
- Fish Tacos - Four soft flour tortillas loaded with flaky white fish, chipotle mayo, 19  
lettuce, salsa Fresca & sour cream
- Fried Chicken - French fries 21
- Fish & Chips 21
- Chicken / Shrimp Parmigiana — spaghetti marinara 24 / 26
- Penne ala Vodka – Chicken 24    Shrimp 26
- Spaghetti Bolognese 24
- Rigatoni with Broccoli Rabe Sausage / Chicken - garlic and olive oil 24
- Pan Roasted Pork Tenderloin 26  
mustard crème sauce, mashed potato and vegetables
- Chicken Milanese 25  
panko pan-fried, topped with Mediterranean salad w/feta
- Maple leaf farms Duck 29  
mashed potato & vegetables, red wine reduction
- Boeuf Bourguignon 28  
tender pot roast, vegetables & mashed potatoes
- Fresh Tagliatelle 28  
jumbo shrimp, roasted red peppers, spinach, cream sauce
- Faroe Islands Salmon 29  
mashed potatoes, vegetables, beurre blanc sauce
- MD Blue Crab Ravioli 24  
ricotta, red pepper, tomato cream sauce
- \*Boneless Ribeye Steak au Poivre 36  
mashed potatoes, vegetables, green peppercorn sauce
- Eggplant Rollatini 25  
ricotta, spinach, melted cheese, tomato sauce, spaghetti

Before placing your order, please inform your server if a person in your party has a food allergy.  
\*This menu item can be cooked to you liking.    \*Consuming raw or undercooked meat, fish,  
shellfish or fresh shell eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.

Cocktails 10

Oaks Lily  
Tito’s Vodka, Orange liqueur, cranberry juice,  
lemon juice, simple syrup, wedge of lemon

Sparkling Cucumber Mint Gin  
Hendrick's Gin, lime juice, mint syrup, sparkling  
water, sliced cucumbers, sliced limes

Absinthe Daiquiri  
Bacardi Rum, lime juice, simple syrup, dash of  
Absinthe, wedge of lime

Spicy Jalapeño Margarita  
Hornitos blanco Jalapeño-Infused Tequila,  
simple syrup, fresh lime juice, Elderflower  
liquor, slices jalapeno and lime

Bourbon Spritz  
Kentucky Bourbon, Aperol, fresh lemon juice,  
splash of simple syrup, Prosecco, orange peel

White Wine Sangria  
White Sangria stems from a Sauvignon Blanc  
and balances out the crisp and refreshing citrus  
flavors of lemon, lime, orange and splash of  
soda

Full bar available

Beer

Tap - 7  
Yuengling Lager  
Sierra Nevada Pale Ale

Bottle  
Domestic - 5    Imported - 6  
Miller Light    Corona Extra  
Coors Light    Heineken  
Michelob Ultra    Becks  
Bud Light    Peroni  
Budweiser    Stella

Can 16oz - 8:  
Guinness Stout

Desserts 10

Flourless Chocolate Cake

Chocolate Bourbon Pecan Pie

Chocolate Strawberry Crepes

Vanilla & Chocolate Ice  
Cream Tartufo

White Chocolate Almond  
Amaretto Cheesecake