



Pub & Grille Menu

STARTERS

- MINI VEGETABLE WELLINGTON \$7.95
Smoked tomatoes, sautéed onions, spinach, feta cheese, grilled zucchini and squash wrapped in puff pastry and served with a roasted pepper coulis.
- GRILLED CHICKEN QUESADILLA \$9.95
Grilled flour tortilla stuffed with freshly grilled chicken, tomato, onion and mixed shredded cheese. Served with fire roasted salsa and sour cream.
- QUESO CHEESE DIP \$8.95
A cup of creamy, melted and savory cheddar & Monterey Jack cheese served with our hand cut nacho chips.
- FRIED SHRIMP \$11.95
Eight jumbo shrimp dredged in Kentucky Kernel seasoned flour mix and served with a remoulade sauce.
- WINGS \$7.95 for 6 / \$13.95 for 12
Fresh wings in hot, mild, plain, or with our culinary team's "Zesty" sauce, served with House-made Blue Cheese or Ranch and fresh celery sticks.
- BBQ PORK NACHOS \$8.95
House smoked pork butt served on top of our fresh tortilla chips with tomatoes, onion, cole slaw and mixed in with Memphis BBQ sauce.

SOUPS & SALADS

- HOUSE-MADE DRESSINGS: GlenOaks Vinaigrette, Zippy (lemon/honey), Caesar, Honey Mustard, Blue Cheese, Chipotle Honey Vinaigrette, and our Member Favorite; House-Made Ranch
- ADD TO ANY SALAD
4oz Chicken \$2.95 or 4oz Salmon \$5.95
- SOUP D' JOUR \$4.95 cup / \$6.95 bowl
That sounds good...I'll have that :-). Our team takes pride in these daily House-made selections.
- CUP OF SOUP & HALF SANDWICH \$8.95
Self explanatory! Ask your Server for today's Soup & Sandwich choices.
- WINNING CHILI \$4.95 cup / \$6.95 bowl
Winning recipe from our Annual Member Chili Cookoff made with turkey, beans and seasonings that bring a little heat!
- CHOPPED COBB SALAD \$7.95
Chopped Romaine and Iceberg lettuce with tomatoes, onion, cucumber, bacon and hardboiled egg with the dressing of your choice.
- SPINACH SALAD \$11.95
Bacon jam, feta cheese, candied pecans and sliced apples served atop baby spinach and served with a cranberry vinaigrette.
- CLASSIC CAESAR SALAD \$5.95 SMALL / \$7.95 LARGE
Fresh romaine lettuce with House-made croutons, shaved Parmesan cheese, cherry tomatoes served with classic Caesar Dressing.
- SOUTHWEST CHICKEN SALAD \$9.95
Fried chicken tenders served on top of iceberg lettuce with mixed shredded cheese, tomatoes, onion, jalapenos and fried tortilla chips and served with a chipotle honey vinaigrette.

LUNCH

- GRILLED PERSONAL PIZZA \$7.95
Our house made pizza dough grilled with garlic butter and served one of three ways: Chesse, Pepperoni, or Vegetable with tomatoes, peppers and onion.
- SMOKED PORK SLIDERS \$9.95
House Smoked Pork Butt seasoned with our House-made Pork Rub gently pulled onto three toasted slider buns paired with our cilantro cole slaw. Served with our hand cut fries and choose between our four House-made BBQ Sauces.
- WHITE FISH SANDWICH \$8.95
A Louisville Tradition! Golden fried 6oz white fish on Marble Rye with lettuce, tomato and onion. Served with House-made tartar sauce and our hand cut fries. Do you have to ask?
- CHICKEN SALAD SANDWICH \$7.95
Classic chicken salad with a twist. Featuring fresh chicken breast, mayonnaise, salt and pepper, garlic, celery and grapes. Yes, grapes! Served on your choice of Marble Rye, Honeyberry Wheat or Sourdough White bread dressed with lettuce, tomato and onion. Served with kettle chips.
- HAND BATTERED CHICKEN TENDERS \$8.95
Four 3oz tenders hand battered and dipped in our own blend for Southern Fried Comfort! Served with a side of our hand cut fries along with your choice of Honey Mustard or our House-made BBQ Sauces (Sauce choices on backside).
- GLENOAKS CLUB \$8.95
Slices of Ham and Turkey layered between three slices of wheat bread with lettuce, tomato, peppered bacon American cheese and Zesty mayo. Served with kettle chips.
- OAKS BURGER OR BLACK BEAN BURGER \$10.95
Our number one seller! 8oz Black Angus Ground Chuck lightly seasoned and grilled to order. Topped with a locally made Burger Bun dressed with lettuce, tomato and onion. Served with our hand cut fries. Add your choice of American, Pepper Jack, Cheddar or Swiss cheese for \$.50.
- CHIPOTLE CHICKEN WRAP \$9.95
Tomato basil tortilla wrap with grilled chicken, spinach, sautéed onion, mixed shredded cheese and a chipotle honey vinaigrette. Served with your choice of chips or hand cut fries.
- POT ROAST SANDWICH \$10.95
House smoked Pot Roast finished with fresh vegetables and au jus piled high on a locally made Burger Bun and served with our hand cut fries



DINNER

- VEGETABLE WELLINGTON** \$9.95
Smoked tomatoes, sauteed onions, spinach, feta cheese, grilled zucchini and squash are wrapped up in puff pastry and served with a roasted pepper coulis and broccoli.
- PASTA OF THE WEEK** \$12.95
Our culinary staff will create a house made pasta each week along with a sauce to accompany it. Served with garlic bread.
- CHICKEN SCHNITZEL** \$15.95
Hand breaded thinly chicken tenders fried and topped with traditional sauce. Served with handmade spaetzel.
- SAUTEED HALIBUT** \$19.95
Seared Halibut served with a lemon butter sauce atop a fresh vegetable succotash.
- 12OZ NEW YORK STRIP** \$24.95
Hand cut and house seasoned choice strip steak grilled to order, served with a baked potato, mushrooms & onions, and topped with Maître D Butter.
- BBQ BABY BACK RIBS** \$16.95 half / \$25.95 whole
Our House-made dry rub, smoked for 4 hours and served with our hand cut fries and our cole slaw. Served dry (as the big boys do) so make sure to choose a BBQ sauce from our selections.

HOUSE MADE BBQ SAUCES

- MEMPHIS STYLE BBQ SAUCE** Ketchup based sauce more typical of the great BBQ venues in Memphis, perfect blend of slightly sweet with a tangy finish.
- YELLOW DOG BBQ SAUCE** Inspired by South Carolina sauces, mild mustard flavor with a little spicy kick.
- APPLE JALAPENO BBQ SAUCE** Tastes just as it sounds - little sweet on the front little kick on the back.
- KENTUCKY BOURBON INFUSED BBQ SAUCE** Aged Kentucky Bourbon married into this interesting ketchup based sauce.

KIDS MENU

- \$4.95 each
- MINI OAKS BURGER
 - FISH & FRIES
 - MINI CHICKEN TENDERS
 - GRILLED CHEESE
 - SPAGHETTI W/ MARINARA



DRINKS

- JUICE** \$2.00 Orange, Apple, Pineapple, Cranberry **COFFEE** \$2.00
ICED TEA \$2.50 **FOUNTAIN** \$2.50 Pepsi, Diet Pepsi, Mist Twist, Mt. Dew, Dr. Pepper, Lemonade, Ginger Ale, Club Soda
- CANNED BEER** Miller Lite, Coors Light, Budweiser, Bud Light, Michelob Ultra - \$3.00, Yuengling \$3.50, Corona Premier \$4.00, Guinness \$6.00
- DRAFT BEER** Miller Lite, Yuengling \$4.00, Leinenkugel Seasonal \$5.00
- LOCAL DRAFT CRAFT BEER** Country Boy Cougar Bait (Blonde Ale) \$5.50, West 6th IPA \$5.75
- BOURBON** Bulleit Bourbon \$6.50, Old Forester \$6.50, Makers Mark \$7.50, Makers 46 \$8.00, Woodford Reserve \$8.50 **CRAFT BOURBON** Old Forester 1870 \$7.50, Old Forester 1897 \$7.50, Old Forester 1920 \$8.75, Angels Envy \$8.50, Rabbit Hole \$10.00
- WHISKEY** Seagram's 7 \$6.00, Jack Daniels Black \$7.00, Crown Royal \$8.25, Jack Daniels Fire \$6.00, Jack Daniels Honey \$6.00, Fireball Cinnamon \$6.00
- SCOTCH** Dewars (Blended) \$7.00, Dalmore (Single Malt 12 Year) \$9.00
- RUM** Bacardi Silver \$6.50, Captain Morgan Spiced \$7.00
- GIN** New Amsterdam \$6.50, Tanqueray \$7.00
- VODKA** Bartons \$6.00, Kettle One \$6.00, Kettle One Citron \$6.00, Titos \$6.50, Absolute \$6.50, Absolute Mandarin \$6.50, Absolute Raspberry \$6.50, Grey Goose \$8.00
- TEQUILA** El Jimador Silver \$6.50, El Jimador Reposado \$6.50
- HOUSE WINE BY THE GLASS** \$5.50 / \$20 Coastal Vines White Zinfandel (2015), Pinot Grigio (2015), Chardonnay (2015), Merlot (2014), Pinot Noir (2014), Cabernet Sauvignon (2014) **PINOT NOIR** Meiomi \$10.00 / \$38.00
- CABERNET SAUVIGNON** Silver Oak, Alexander Valley 2014, \$25.00 & \$15.00 for Full Members
- REISLING** Jekel (2014) \$7.00 / \$26.00
- CHAMPAGNE** Wycliffe Brut \$7.50
- SAUVIGNON BLANC** Murphy Goode (2014) \$7.00/\$26.00
- CHARDONNAY** Noble Vines 446 \$7.50 / \$28.00
Cakebread, Napa Valley 2016, \$19.00 & \$9.00 for Full Members
- ## SPECIALTY COCKTAILS
- CLASSIC OLD FASHIONED** A Louisville original. Old Forester, Simple Syrup, Orange Bitters, Orange Slice, Maraschino Cherry \$8.50
- MOSCOW MULE** Tito's American Vodka, Ginger Beer, fresh Lime Juice \$8.50
- KENTUCKY MULE** Bulleit Bourbon, Ginger Beer, Agave Nectar, fresh Lime Juice \$8.75
- LEMON DROP** Tito's American Vodka, Triple Sec, fresh Lemon Juice and Lemon Twist \$8.50
- THE FINAL SAY** GlenOaks signature Cocktail featuring Rye Whiskey, Old Forester Bourbon, Cloosterbitter, Maraschino Liqueur, Lime Tincture \$9.00