



## STARTERS

FRIED GREEN TOMATOES \$9.95  
Farm to table green tomatoes fried to a golden brown with roasted corn, onion and avocado relish. Drizzled with zesty aioli.

Glen Oaks Cheese Board \$9.95  
A rotating assortment of cheeses selected by Chef Matthew and served with bread, pickled peppers (possibly picked by Peter Piper) and apple slaw, candied walnuts and grapes.

GRILLED CHICKEN QUESADILLA \$9.95  
Grilled flour tortilla stuffed with grilled chicken, tomatoes, onions and mixed shredded cheese. Served with pico de gallo and sour cream.

BBQ NACHOS \$8.95  
House smoked brisket served over tortilla chips with tomatoes, onions, coleslaw and BBQ sauce.

QUESO CHEESE DIP \$8.95  
A cup of savory cheese sauce with diced green chilies and red peppers. Served with our hand cut tortilla chips.

FRIED SHRIMP \$11.95  
Eight jumbo shrimp dredged in House Cajun flour mix and served with a remoulade sauce.

JUMBO WINGS \$7.95 for 6 / \$13.95 for 12  
Breaded chicken wings tossed in hot, mild, BBQ or zesty sauce. Served with bleu cheese or ranch and celery sticks.

## SOUPS & SALADS

HOUSE-MADE DRESSINGS: GlenOaks Vinaigrette, Ranch, Caesar, Honey Mustard, Bleu Cheese, Chipotle Vinaigrette, 1000 Island, Lavender Honey Vinaigrette, and Avocado Ranch

ADD TO ANY SALAD  
Chicken \$2.95      Shrimp \$5.95

SOUP D' JOUR \$4.95 cup / \$6.95 bowl  
That sounds good...I'll have that :-). Our team takes pride in these House-made selections.

CUP OF SOUP & HALF SANDWICH \$8.95  
Enjoy a cup of soup or chili with a half of chicken salad, BLT, or Club sandwich on your choice of bread.

WINNING CHILI \$4.95 cup / \$6.95 bowl  
Winning recipe from our Annual Member Chili Cookoff.

CHOPPED COBB SALAD \$10.95  
Chopped Romaine and Iceberg lettuces mixed with tomatoes, onions, cucumbers, avocados, bacon, grilled chicken and hardboiled eggs. Served with the dressing of your choice.

TOMATO NAPOLEAN \$11.95  
Hand pulled mozzarella slices and locally grown tomatoes drizzled with extra virgin olive oil and balsamic glaze.

CLASSIC CAESAR SALAD \$5.95 SMALL / \$7.95 LARGE  
Romaine lettuce with House-made croutons and Parmesan crisp, cherry tomatoes and tossed in Caesar Dressing.

MIXED GREEN SALAD \$9.95  
Iceberg, romaine, and radish leaves topped with thinly sliced carrots, radishes, feta cheese, sunflower seeds and lavender honey vinaigrette.

## LUNCH

OAKS BURGER \$10.95  
A half-pound 80/20 Black Angus patty lightly seasoned and grilled to order. Dressed with lettuce, tomato, onion, pickle and served with hand cut fries. Add your choice of American, pepper jack, cheddar or swiss cheese for \$.75.

BLACK HAWK FARMS BURGER \$12.95  
A half-pound Wagyu Beef patty lightly seasoned and grilled to order. Dressed with lettuce, tomato, onion, pickle and served with hand cut fries. Add your choice of American, pepper jack, cheddar or swiss cheese for \$.75.

GRILLED PERSONAL PIZZA \$7.95  
Grilled pizza dough served one of three ways: Cheese, Pepperoni, or Vegetarian (tomatoes, peppers and onions).

CHICKEN TENDERS \$8.95  
Four tenders hand battered and fried. Served with hand cut fries and honey mustard or BBQ sauce.

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 kettle chips or hand cut fries.

BLACKENED CHICKEN CAESAR WRAP \$10.95  
Blackened chicken tossed in romaine lettuce, parmesan cheese, avocado, Caesar dressing and rolled in a sun dried tomato tortilla. Served with a cup of fruit.

WHITE FISH SANDWICH \$8.95  
A GlenOaks favorite! Golden fried white fish on marble rye with lettuce, tomato, onion, and pickle. Served with hand cut fries and tartar sauce.

BEEF BRISKET MELT \$9.95  
House smoked Prime brisket piled high on thick cut Texas toast and topped with smoked gouda cheese sauce and caramelized onions. Served with kettle chips.

CHICKEN SALAD SANDWICH \$7.95  
Classic chicken salad with a twist! Seasoned chicken breast mixed with mayonnaise, celery and grapes. Yes, grapes! Served on your choice of marble rye, honeyberry wheat or sourdough white bread. Served with kettle chips.

GLENOAKS CLUB \$10.95  
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.

GRILLED CHICKEN SANDWICH \$10.95  
Seasoned chicken tenders topped with cheddar cheese, bacon and onion straws. Served with hand cut fries.



*At GlenOaks, we are committed to using the freshest ingredients available during each growing season.  
To achieve this we partner with local purveyors to create house-made items across our menu.*

*Executive Chef Matthew Purzycki*

**DINNER**

- ZUCCHINI PASTA \$12.95  
Blistered tomatoes, broccoli, corn, cauliflower, red peppers, and carrots tossed in our zucchini pasta and rose' primavera sauce. Served with garlic bread.
- CHICKEN ALFREDO \$12.95  
Fettuccine Noodles tossed in house made Alfredo sauce with grilled chicken. Served with garlic bread.
- SHREDDED CHICKEN TACOS \$12.95  
House smoked chicken inside three mini flour tortillas and topped with lettuce, pickled peppers and cilantro lime aioli.
- FIRECRACKER SALMON \$19.95  
Asian glazed salmon served with rice and vegetable of the day.
- BLACK HAWK FARMS NY STRIP \$24.95  
Locally sourced 10-oz Wagyu beef lightly seasoned and grilled to your liking. Served with hand cut fries and vegetable of the day.
- BBQ BABY BACK RIBS \$16.95 half / \$25.95 whole  
We dry rub our ribs and smoke them for 4 hours and serve them with our hand cut fries and coleslaw. Choose a side of BBQ sauce from our selections.
- SMOKED PORK CHOP \$18.95  
Bone in grilled pork chop served with vegetable of the day and baked potato. Topped with a apple, ginger and pepper slaw.
- BEEF BRISKET \$17.95  
House smoked Prime beef brisket served with baked potato and coleslaw. Choose a side of your favorite BBQ sauce.

**HOUSE MADE BBQ SAUCES**

- SOLDA SAUCE- Chef Matthew's creation named from the Polish word Solda, which means balanced. This BBQ sauce is designed to please all areas of the palette.
- YELLOW DOG- Inspired by South Carolina sauces with mild mustard flavor and a spicy kick.
- APPLE JALAPENO- This one tastes just like it sounds - little sweet on the front little kick on the back.
- KENTUCKY BOURBON- Aged Kentucky Bourbon married into this interesting ketchup based sauce.

**AND we carry one of the Best BBQ Sauces in the World!**

JOE'S WORLD FAMOUS - This Kansas City BBQ sauce was chosen by our membership in a blind taste test.

**The Best Ice Cream in the United States!**

**Graeter's Ice Cream --- All \$3.95 per Scoop**

Black Raspberry Chocolate Chip

Peanut Butter Chocolate Chip

Madagascar Vanilla Bean

**\*\*All of our dressings and House made BBQ sauces are available by the pint with one days notice. Ask your server for prices.**

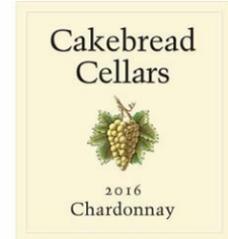
**Membership Matters!**

It matters to be a Member at GlenOaks. Our Members receive great values on some of the best Food & Beverage Brands in the United States! And these prices are ONLY offered to our Members!

Check out these Best of the Best Brands carried for our Members at Incredible Prices



*Served at 50 degrees & by the Glass for \$15 for Members! Absolutely one of the best Cabs in Napa Valley*



*Served at proper temperature & by the Glass for \$9 for Members! Absolutely one of the best Chardonnay's in Napa Valley*



*The ONLY Local Farm serving Wagyu Beef! Our Hamburger and New York Strip feature this Wagyu Beef which is considered the World's best Beef!*



*Prime Beef is the Best Cut of Beef and it is used for our House Smoked Brisket. We think we have the Texas boys beat!*



*We love our House Made Sauces but Joe's is generally considered one of the very best BBQ Sauces in the Country. Try it with our House Smoked Ribs, Brisket, and Pulled Pork!*



*Cincinnati's Own since 1870 and Black Raspberry Chocolate Chip is rated as one of the Best Flavors in the Country!*

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Executive Chef Matthew Purzycki