



Three Oaks Restaurant & Lounge

Dinner Hours 5:00PM to 9:00PM MONDAY TO SATURDAY



Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$16.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$15.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$15.00
Add Grilled Chicken. \$17.00 / 187 CAL

Mozzarella Sticks / 720 CAL

Crispy deep fried mozzarella sticks served with marinara sauce \$15.00

Bruschetta / 300 CAL

Fresh tomato basil and asiago served over grilled flatbread with tangy balsamic glaze \$15.00



Entrees

All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$35.00

Tuscan Chicken Penne / 1570 CAL

Char-broiled chicken, penne pasta, mushrooms and charred tomatoes tossed with a light Parmesan pesto cream and served with ciabatta. \$22.00
Add Bacon 1.50

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$39.00

Monterey Grilled Chicken / CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$22.00
Add Bacon 1.50



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$18.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$19.00

Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$18.00
Add Bacon 1.00

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$16.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$16.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$13.00
Add Grilled Chicken. \$4.00 / 187 CAL
Add Shrimp or Steak. \$6.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$17.00

Pick-up Service
Dial Ext. 275

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For parties of 6 or more, a 18 gratuity charge will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

Desserts

Brownie Sundae \$8.00 / 1010 CAL

NY Cheesecake \$10.00 / 800 CAL

Sides

French Fries \$5.00 / 280 CAL

Red Skin Mashed Potatoes \$5.00 / 200 CAL

Rice Pilaf \$5.00 / 210 CAL

Pub Chips \$5.00 / 540 CAL

Seasonal Vegetables \$5.00 / 30 CAL



Handcrafted Cocktails

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$10.00
Add Bacon 2.00

Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$10.00
Add Shot 1.00

Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$10.00
Add Shot 1.00

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$10.00
Add Shot 1.00

Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$10.00
Add Shot 1.00

Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$10.00
Add Shot 1.00

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$10.00
Add Shot 1.00

Old Fashioned / 155 CAL

Whiskey, Sugar cube, Angostura bitters \$10.00
Add Shot 1.00



Beers

Craft

Blue Moon \$7.00 / 228 CAL

Goose Island IPA \$7.00 / 240 CAL

Sam Adams \$7.00 / 170 CAL

Corona \$7.00 / 139 CAL

White Claw \$6.00 / 100 CAL

Import

Modelo Especial \$7.00 / 143 CAL

Heineken \$7.00 / 149 CAL

Stella Artois \$7.00 / 150 CAL

Domestic

Michelob Ultra \$7.00 / 128 CAL

Miller Lite \$6.00 / 110 CAL

Budweiser \$6.00 / 192 CAL

Coors \$6.00 / 149 CAL

Draft

Anti-Hero \$7.00 / 290 CAL

CLB \$7.00 / 150 CAL

Drinks

Coffee \$2.50 / 0 CAL

Tea \$2.50 / 0 CAL

Milk \$2.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon 30 Degrees, CA	\$9.00	\$37.00
Cabernet Sauvignon Kendall-Jackson, CA	\$9.00	\$37.00
Pinot Noir 30 Degrees, CA	\$9.00	\$37.00
Coppola Merlot Featuring well-balanced fruit, with flavors of caramel	\$9.00	\$37.00
Chateau Ste. Michelle Sauvignon Blanc A Columbia Valley Cabernet crafted	\$9.00	\$37.00



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay 30 Degrees, CA	\$9.00	\$37.00
Chardonnay Chateau Ste. Michelle, WA	\$9.00	\$37.00
Pinot Gris J. Vineyards, CA	\$9.00	\$37.00
Sauvignon Blanc Bonterra, CA	\$9.00	\$37.00
Prosecco La Marca, Italy	\$9.00	\$37.00