

APPETIZERS

BRUSCHETTA

Fresh grilled garlic bread, topped with diced vine-ripe tomatoes, basil, infused olive oil and aged parmesan cheese, served with our balsamic vinaigrette dressing 7.9

OAK GRILLED SHRIMP CF

Six large black tiger shrimp, herb basted on our Oak Grill, served with an avocado basil dipping sauce and fresh garlic bread 9.5

FALCON'S FIRE WINGS

Mild or hot, with our fresh bleu cheese dressing, crisp celery and carrot sticks 8.2

HERITAGE ONION SOUP

Topped with a toasted crouton and melted Swiss cheese 5.5

EMERALD BAY CRAB CAKES

Maryland style crab cakes, blended spices, pan seared, served with remoulade sauce and homemade corn relish 10

SEARED AHI TUNA

Sushi grade tuna, seared rare, served with fresh mixed greens and our sesame ginger dressing
Double Portion 15
Single Portion 9

HOUSE SMOKED SALMON

Glazed with whole grain mustard and dill, served with chive aioli and crusty baguette slices 8.9

VINE-RIPE TOMATOES & FRESH MOZZARELLA

Thick sliced vine-ripe tomatoes and fresh mozzarella nestled in a bed of crisp field greens drizzled with balsamic reduction.
Half Portion 5
Full Portion 10

OAK GRILLED QUESADILLAS

with Oak Grilled chicken breast, tomato salsa, corn 10
with Oak Grilled steak and sautéed mushrooms 11

BAKED BRIE

French Brie, topped with fire roasted red peppers, fresh basil and infused olive oil, served with seedless grapes and a fresh baked baguette 9.5

CLAM CHOWDER

Rich and creamy New England clam chowder loaded with ocean clams, farm fresh potatoes, and served with oyster crackers.
Cup 3.5
Bowl 4.5

GARDEN FRESH ENTREE SALADS

OAK GRILLED STEAK SALAD CF

Oak Grilled tender choice steak, sliced thin, fresh field greens, red peppers, grilled marinated portobello mushrooms and walnut pieces, finished with bleu cheese crumbles and raspberry balsamic vinaigrette dressing 11.9

CLUBHOUSE SALAD

Oak Grilled chicken breast over fresh mixed greens, marinated artichoke hearts, smoked bacon, tomato, egg, colby and pepper jack cheese 11.9

MEDITERRANEAN SALAD

A Mediterranean blend of kalamata olives, French beans, grape tomatoes, cucumbers, mushrooms, pine nuts and feta cheese, served over a bed of fresh baby field greens and spinach tossed with herb-vinaigrette

Half Portion 5

Full Portion 10

with an herb basted Oak Grilled chicken breast 12.5

with herb basted Oak Grilled black tiger shrimp, grilled or blackened mahi-mahi or salmon 16.5

GRILLED ASPARAGUS AND BRIE SALAD

Grilled asparagus, brie cheese and proscuitto ham served on a bed of fresh field greens accented with grape tomatoes and finished with our house vinaigrette dressing and flash fried, thinly sliced onion rings

Half Portion 5

Full Portion 10

with an herb basted Oak Grilled chicken breast 12.5

with herb basted Oak Grilled black tiger shrimp or mahi-mahi or salmon 16.5

STONEWOOD CAESAR

Crisp romaine lettuce, tossed with our signature eggless caesar dressing, homemade croutons and fresh grated parmesan cheese

8.5

with an herb basted Oak Grilled chicken breast 11

with herb basted Oak Grilled black tiger shrimp 15

FROM THE OAK GRILL

Oak Grill entrees are served with house or caesar salad, creamed spinach or fresh steamed seasonal vegetables and your choice of baked potato, French fries or garlic mashed potatoes. Our steaks are aged, hand cut, corn-fed, mid-western beef.

FILET MIGNON

Closely trimmed, tender center cut.

9 oz. 28.5

6 oz. 24.5

PORK CHOPS

Thick, center cut boneless pork chops marinated in a blend of citrus infused olive oil, honey, soy and spices 19.5

SIRLOIN

Thick, center cut, seasoned and seared. 10 oz. 22.5

NEW YORK STRIP

Aged for tenderness and flavor.

16 oz. 29.5

Oscar any steak with steamed asparagus, tender crab meat and fresh hollandaise 4

SURF AND TURF

6 oz. filet and a steamed Maine lobster tail Market Price

Add herb basted shrimp to any entrée

Add sautéed button mushrooms to any entrée

SEAFOOD & MARKET FRESH FISH

Served with house or caesar salad or cup of clam chowder, fresh steamed seasonal vegetables and your choice of savory rice pilaf or red beans & rice. Our Market Fresh Fish is a 9 oz. portion that can be oak grilled or blackened.

SALMON

Fresh, cold water Atlantic salmon 19

TROUT

Boneless rainbow trout filet. 19

MAHI-MAHI

Tropical waters, mild flavor 21

STEAMED MAINE LOBSTER TAILS CF

Single or double tail dinner Market Price

GROUPEL

Line caught, black grouper 24

EMERALD BAY CRAB CAKE PLATTER

Maryland style crab cakes, blended spices, pan seared, served with remoulade sauce and homemade corn relish. 21

Oscar any market fresh fish with steamed asparagus, tender crab meat and fresh hollandaise.

We are dedicated to serving the freshest fish available. Consequently during specific times of the year certain species may not be available. Please ask your server for fresh fish availability and nightly features.

FISH & SEAFOOD SPECIALTIES

HERB ENCRUSTED GROUPER

Oven roasted, fresh black grouper glazed with balsamic vinaigrette and dusted with herb bread crumbs. Served with savory rice pilaf, fresh steamed asparagus and finished with a balsamic reduction. 19

OAK GRILLED CITRUS SALMON

Fresh Atlantic salmon, marinated in a light caper citrus vinaigrette, served with a sautéed medley of new potatoes, kalamata olives, French green beans, mushrooms and grape tomatoes 17

OAK GRILLED SHRIMP AND SCALLOP SKEWER

Fresh Atlantic salmon, marinated in a light caper citrus vinaigrette, served with a sauteed medley of new potatoes, kalamata olives, French green beans, mushrooms and grape tomatoes. A lighter, 6.5 oz. portion of market fresh fish. 17

SEARED AHI TUNA

A dinner portion of sushi grade tuna, seared rare, served with fresh mixed greens and our sesame ginger dressing. 21

Add a house or caesar salad

Add a Grilled Asparagus and Brie or Mediterranean Salad

CHEF'S FAVORITES

Chef's favorite entrées are served with your choice of house or caesar salad

SADDLEBROOK CHICKEN

Sautéed breast of chicken, mushroom and shallot wine sauce, garlic mashed potatoes and fresh steamed seasonal vegetables 19

PORK ADIRONDACK

Sautéed pork tenderloin, white wine mushroom and shallot sauce, garlic mashed potatoes and fresh steamed seasonal vegetables 19

PACIFIC CLIFFS SALMON

Almond dusted salmon filet, brandied blueberry compote served with rice pilaf and asparagus 20

HERB ENCRUSTED LAMB

French cut, slow roasted rack of lamb, whole grain mustard mint sauce, garlic mashed potatoes and fresh steamed asparagus 28

HOUSE SELECTS

OAK GRILLED HAMBURGER

Fresh hand packed, choice ground chuck with American, Swiss, colby or bleu cheese. Sandwich platters served with French fries and pickle spear. 9.7

BLACKENED CHICKEN PASTA

Bowtie pasta, fresh baby spinach, asparagus and sundried tomatoes in a chardonnay cream. 14.4

OAK GRILLED TENDERLOIN SKEWER

Beef tenderloin pieces skewered with Portobello mushrooms, zucchini wedges, red and yellow bell peppers and Bermuda onions then marinated to accent the flavors of the Oak Grill. Served over rice pilaf.

Single skewer 14

Double skewer 21

CRESCENT CITY JAMBALAYA 15.5

Fresh chicken, shrimp and andouille sausage, sautéed with traditional creole spices, served with classic red beans & rice.

SCAMPI SHRIMP WITH SPINACH AND PASTA

Large black tiger shrimp, field fresh baby spinach, button mushrooms and Bermuda onions, sautéed in a light scampi sauce, tossed with imported linguini.

15.5

CHICKEN POT PIE

Tender white chicken, fresh carrots, onions, mushrooms and peas, in a supreme sauce, topped with a baked puff pastry

12.9

POT ROAST PLATTER

Moist and tender pot roast with garlic mashed potatoes and fresh steamed seasonal vegetables

13.5

LEMON CHARDONNAY CHICKEN FLORENTINE

Tender breasts of chicken sautéed in a delicate citrus-caper chardonnay sauce served over wilted spinach. Dusted with fresh grated mozzarella.

14.4

Add a house or caesar salad

Add a Grilled Asparagus and Brie or Mediterranean Salad