

OAK TREE TAVERN



Welcome to Oak Tree Tavern and Connie's Pub! The original plantation home "South Bend" was constructed between 1846 and 1851 by Fielding B. Lewis. The Bruce family acquired the home in 1862 when Fielding and his wife moved to Mississippi. In 1907, E.B. Foote purchased the home along with 1,156 acres for \$17,500 in a public auction. Much of the original woodwork was provided by Thomas Day of Milton, one of the nations most prominent cabinet makers. For more details about the home, ask your server or pick up a sheet by the front door. Enjoy!

Appetizers

- SOUP OF DAY...\$6
- CAJUN GARLIC CHICKEN WINGS with bleu cheese...\$8
- MARYLAND CRAB CAKE with spicy remoulade...\$9
- SEARED AHI TUNA with soy and wasabi...\$9
- SHRIMP QUARTET — low country Carolina shrimp, grilled to perfection and served with spicy cocktail sauce...\$9
- STUFFED RIB — BBQ Baby Back Rib, stuffed with sausage, wrapped in applewood smoked bacon....\$8
- ASIAN POT STICKERS with soy and spicy mustard...\$7
- SOUTHWEST GRILLED AVOCADO with salsa on a bed of chips...\$7

Entrees

All entrees are served with our Tavern Salad your choice of two sides.



The Oak Tree Tavern proudly serves the *Certified Angus Beef*® brand, a cut above USDA Prime, Choice, and Select. Each Steak has just the right amount of finely textured marbling and is aged to perfection to provide you with the great American steak-eating experience—the tastiest, juiciest beef available. Enjoy the finest beef in the world at one of the most unique venues for dining.

RIBEYE

Enjoy a boneless, 11 ounce *Certified Angus Beef*® ribeye — our most succulent steak ...\$24

STEAK FRITES

Simply the best sirloin you will find. Enjoy the rich beef flavor and texture of a 10 ounce center-cut top sirloin steak accompanied by our famous crispy steak fries ...\$17

FILET MIGNON

The queen of steaks, the 6 ounce *Certified Angus Beef*® filet has unparalleled tenderness and a mild beef flavor ...\$22

STEAK SANDWICH

Grilled Steak Served on Toasted French Loaf with Lettuce, Tomato and Topped with Melted Brie Cheese ...\$13

TRACK SIDE BURGER

Bacon and Cheddar...\$9

Food is our common ground, a universal experience.

—James Beard

There is no love sincerer than the love of food.

—George Bernard Shaw



Entrees

All entrees are served with our Tavern Salad your choice of two sides.

VEAL MEATLOAF

A twist on a tradition, served with mushroom demi glace...\$20

PAN SEARED HALIBUT

Served over couscous and topped with mango chutney...\$22

PORK TENDERLOIN

Marinated pork tenderloin served over a bed of orzo...\$21

GNOCCHI PRIMAVERA

Served with fresh tomato sauce and topped with Parmesan...\$14

SLOW ROASTED BARBEQUE BABY BACK RIBS

"Fall-off-the-bone Tender" Half Rack...\$16 Full Rack...\$21

SHRIMP AND GRITS

Shrimp, bacon, tomato, mushrooms and scallions over cheese grits...\$19

MARYLAND CRAB CAKES

Pan roasted with spicy remoulade sauce...\$22

ROASTED CHICKEN BREAST "PICCATA"

Sautéed with lemon, white wine and capers...\$21

STUFFED ZUCCHINI

Fresh zucchini stuffed with spicey chicken sausage...\$17

"GRILLED" CAESAR SALAD

A fresh romaine wedge brushed with olive oil and lightly grilled! Finished with Caesar dressing and topped with pecorino romano cheese...\$10
Add grilled chicken...\$5, Grilled shrimp...\$6, Beef...\$7, or Blackened salmon...\$7

Desserts

Ask your server for the choice selections of the evening.
...\$6

Beverages

Cappuccino, Caffé Latte, Espresso, or Gourmet French Coffee.
Full line of Beer and Wines Available.

**One cannot think well,
love well, sleep well,
if one has not
dined well.**

—Virginia Woolf



**Part of the secret of
success in life is to
eat what you like
and let the food
fight it out inside.**

—Mark Twain