



STARTERS

Fried Green Tomatoes 12.00

Arugula, Gorgonzola, Marinara

Bang Bang Shrimp 14.00

Asian Noodle Salad

Sesame Crusted Ahi Tuna 16.00

Garlic Crostini, Ponzu, & Wasabi Ginger Cream

Chicken Quesadillas 14.00

Roasted Red Pepper & Onion, Sour Cream, & Salsa

WRAPS A LA CARTE

Buffalo Fried Chicken Caesar Wrap 10.00

Romaine, Parmesan, Buffalo Spun Tenders

Cheesy Steak and Sidewinder Wrap 10.00

Southwestern Style with Pico de Gallo and Salsa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WINGS & TENDERS

Pork Shank Wing Drummies 16.00

Your Choice of Sauce

Oak Smoked Chicken Wings 14.00

Celery, Your Choice of Sauce, Ranch or Bleu Cheese

Fried Chicken Tenders 12.00

Served with Sidewinder Fries

Select a Sauce

Carolina BBQ, Apricot-Habanero, Sriracha, Bang Bang Sauce, Blueberry Thai, or Buffalo Sauce

STAY FIT WITH MACKENZIE

Salmon and Sauteed Squash 16.00

Baby Kale, Gorgonzola, Lemon Vinaigrette

Ahi Tuna Noodle Salad 18.00

Toasted Peanuts, Scallions, Sesame Toasted Chow Mein, Sriracha Vinaigrette

Classic Caesar Salad 10.00

Fresh Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Add Chicken Breast \$5, Salmon \$6, or Shrimp \$5

SIGNATURE BURGERS

Caprese Burger 14.00

Fresh Mozzarella, Tomato, Basil Pesto, Balsamic

Gorgonzola Bacon Burger 14.00

Caramelized Onion, Tomato, & Lettuce

Surf N Turf Burger 16.00

Fried Shrimp, Arugula, Bang Bang Sauce

Pizza Burger 14.00

*Mozzarella Cheese, Pepperoni,
Pizza Sauce*

Fried Green Tomato Burger 14.00

Baby Kale, Parmesan Cheese, Sriracha Mayo

Horseradish Cabernet Burger 13.00

Caramelized Onion, Cheddar Cheese

Sliced Andouille Burger 16.00

Asiago Cheese, Lettuce, Tomato, Onion, Dijonaise

Steakhouse Cheeseburger 13.00

*Lettuce, Tomato, Onion, Steakhouse Seasoning
Swiss, Cheddar, American, or Bleu Cheese*

SIDES

*Sidewinder Fries, Caesar Salad,
Bag of Chips*

TACO TIME!

Blackened Shrimp Taco 14.00

Pico de Gallo, Sriracha Mayo, Lettuce, Cheese

Ahi Tuna Taco 16.00

*Toasted Peanuts, Scallions, Sesame Toasted
Chow Mein, Sprouts, Sriracha Vinaigrette*

**Cilantro Lime Marinated
Beef Taco 14.00**

Pico de Gallo, Lettuce, Cheddar, Sriracha Mayo

Blackened Salmon Taco 16.00

Ranch Spun Slaw, Pico, Lettuce, Cheese

Fried Chicken Tendency Taco 14.00

*Buffalo Sauce, American Cheese, Pico de Gallo
Spicy Mayo*

OAKS 148 FAVORITES

Portobello Pappardelle Pasta 18.00

Parmesan Cheese, Pesto Butter-Wine Sauce

Pesto Chicken Sandwich 14.00

*Roasted Tomato, Wilted Kale, Mozzarella, Ciabatta
Served with Sidewinder Fries*

Salmon BLT 16.00

*Maple Pepper Bacon, Crisp Lettuce, Tomato,
Dijonaise, Served with Sidewinder Fries*

Steak & Cheese Sandwich 16.00

*Caramelized Onion, Roasted Red Peppers,
Gold Sauce, Ciabatta, Sidewinder Fries*

Short Rib Ravioli 28.00

Asiago, Marinara, Sauteed Squash

**Chimney Oaks Shrimp &
Andouille Sausage 26.00**

Parmesan Grit Cakes, Smoked Tomato Sauce

Atlantic Salmon 24.00

*Pappardelle Pasta, Portobello Mushrooms,
Pesto Butter-Wine Sauce*



HANDCRAFTED COCKTAILS

Moscow Mule

Tito's Handcrafted Vodka, Fresh Lime, Ginger Beer

Georgia Peach Margarita

Lunazul Blanco Tequila, Peach, Triple Sec

Transfusion

Tito's Handcrafted Vodka, Grape Juice, Ginger Ale, Lime Juice

Homer Old Fashioned

Chicken Cock Whiskey, Simple Syrup, Bitters
Garnished with Orange and Cherry

Sparkling Sangria

Pinot Grigio, Grand Marnier, Muddled Fruits, Sprite

French 148

Bombay Gin, Lemon Juice, Sparkling Wine, Simple Syrup

Sunset Martini

Tito's Handcrafted Vodka, Malibu Coconut Rum, Triple Sec, Pineapple Juice

Bloody Mary

Tito's Handcrafted Vodka, Daily's Bloody Mary Mix,
Lemon and Lime Juice, Garnished with Olives

BEER BY THE CAN

Domestic

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light
Yuengling Lager

Imported

Stella Artois
Heineken

Seltzers

High Noon
White Claw

Ask your server about
our draft selections

Craft Beer

Creature Comforts Tropicalia
Terrapin Depth Perception
Shock Top

OTHER SELECTIONS

Dos Equis Margarita in a Can
Crown Royal and Coke Can

WINE SELECTIONS

White Wine

Coastal Vines Pinot Grigio	\$6	\$22
Coastal Vines Sauvignon Blanc	\$6	\$22
Coastal Vines Chardonnay	\$6	\$22
Oberon Chardonnay	\$13	\$40
Freixenet Sparkling Split	\$8	
Crane Lake Moscato	\$6	

Red Wine

Coastal Vines Pinot Noir	\$6	\$22
Coastal Vines Merlot	\$6	\$22
Coastal Vines Cabernet Sauvignon	\$6	\$22
Oberon Cabernet Sauvignon		\$50
Oberon Merlot		\$50

