

Dinner Menu

5pm-9pm

Oaks Club & Cedar Bar

STARTERS

Georgia Shrimp Cocktail-15

Jumbo Shrimp Poached in Court-Bouillon,
Chilled & Served with House Cocktail

*Black & Blue Bites – 12

Tender Beef Tips Blackened Cajun Style,
Blue Cheese Crostini, Diced Tomato, Scallions

Cheese Louise – 10

Burrata Cheese, Apricot-Fennel Jam,
Toasted Almonds, Arugula, Balsamic, Baguette

Neptune Avocado – 21

Sauteed Local Caught Shrimp, Bay Scallop,
Chardonnay, Avocado, Cajun Cream

Cauliflower Wings – 8

Buttermilk Fried Cauliflower Florets, House Wing Sauce,
Carrots, Celery, Herb Ranch

SOUP

Onion Soup Gratinee – 10

Caramelized Vidalia Onions, House Stock, Red Wine,
Crouton, Melted Fontina Cheese

Georgia Shrimp Gumbo – Cup 7 | Bowl 12

Wild Caught Local Shrimp, Tasso Ham, Holy Trinity, Corn,
Okra, Rice, Roasted Tomato Broth

SALAD

Add: Grilled Chicken-6|Grilled Shrimp or Smoked Salmon-9|Grilled Salmon-13

Oaks Club Salad– side 6 | entrée 10

Mixed Greens, Arugula, Basil, Peaches, Feta Cheese, Candied
Pecans, Local Honey-Mustard Vinaigrette

New Inverness – side 7 | entrée 11

Roasted Beets, Smoked Blue Cheese, Oranges, Baby Spinach,
Toasted Almonds, Orange Vinaigrette

Marcus Brutus Salad – side 8 | entrée 12

Seasonal Greens, Tomato, Peppers, Carrots, Corn, Cucumber,
Sweet Onion, Bacon, Gorgonzola Dressing

VEGETARIAN

Fried Portabella – 23

Black Pepper Gravy, Green Beans, Yukon Gold Potatoes

HOUSE SPECIALTIES

O.C. Shrimp & Grits – 25

Georgia Shrimp, Tasso Ham, andouille, Holy Trinity, Roasted Corn,
Tomato, Scallions, Creole Gravy, Organic White Grits

Chimichurri Chicken – 20

Sauteed Boneless Breast of Chicken, Cilantro-Orange
Chimichurri, Saffron Rice Pilaf, Fresh Vegetable Medley

*Scottish Salmon – 29

Grilled Fresh Salmon Fillet, Honey-Mustard Glazed,
Toasted Peanuts, Saffron Rice Pilaf, Charred Broccoli

Braised Beef Short Rib – 25

Boneless Short Rib, Natural Jus, Smoked Moody Blue Cheese,
Yukon Gold Potatoes, Fresh Green Beans

Georgia Shrimp-24

Fried, Blackened or Broiled, Served with Fries & Slaw or
Rice & Vegetable Medley

*HAND CUT STEAKS

Served with Yukon Gold Potatoes & Fresh Green Beans

12oz. New York Strip -36

8oz. Picanha Sirloin -28

6oz. Filet Mignon -32

STEAKS ENHANCEMENTS-5

Hoisin-Garlic Mushrooms

Sauteed Wild Mushrooms

Cajun Black & Blue

Brandy- Peppercorn Sauce

SANDWICHES

Served with House Cut Sea Salt Fries or Slaw

*Cedar Bar Burger – 18

Fresh Ground Chuck Burger, White Cheddar, Bacon,
Lettuce, Tomato, Pickle, Onion, Brioche

French Connection – 20

Shaved Slow Roasted Prime Rib of Beef, Shallots, Fontina,
Natural Jus, Horseradish Cream, Baguette

Thai Fried Chicken Sandwich – 16

Buttermilk-Sriracha Fried Chicken Breast, Asian Pickled Cucumbers,
Sweet Chili Aioli, Brioche

20% gratuity will be added to all parties of 6 or more

*We take pride in preparing our food from scratch every day. Some items will have limited availability.

We are concerned for your well-being. If you have special dietary requirements or food allergies, please communicate with us, not all ingredients are listed!
It is our responsibility to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

Thank you for dining with us.