

THE WHITE OAK

All entrees include fresh house salad and assorted dinner rolls & butter

Please select up to 3 options

Plated Entree Choices

Vegetarian entrees available upon request

Plated Dinner

SERVED WITH THE FOLLOWING:

DC House Salad

Caesar Salad \$2.50 pp

Orchard Harvest Salad \$2.50 pp

Bleu Cheese Wedge \$2.50 pp

Dinner Breads and Butter

Our chef will expertly pair your entree selection with a starch and a vegetable based upon complimentary flavors and presentation values

MADEIRA CHICKEN

Sauteed chicken simmered in a rich madeira wine sauce and sliced portabella mushrooms **\$23**

STUFFED CHICKEN MARSALA

Boneless breast stuffed with mushrooms traditional stuffing finished with a Marsala wine reduction **\$25**

APPLE ORCHARD CHICKEN

Chicken breast stuffed with apples and currants finished with savory cider glaze and toasted pecans **\$25**

CIDER MILL CHICKEN

Chicken breast wrapped in applewood smoked bacon and topped with a hard cider beurre blanc sauce **\$28**

NORTHWOODS SALMON

Hand cut North Atlantic Salmon baked and topped with homemade alpine butter **\$27**

ICELANDIC COD CHARDONNAY

Broiled Icelandic fillet served in a chardonnay cream sauce with toasted almonds **\$24**

APPLE BOURBON

PORK TENDERLOIN

Slow roasted pork tenderloin sliced then served with a fresh apple bourbon reduction **\$25**

BREWED PORK STRIP LOIN

Strip loin of white marbled pork grilled and finished with dark espresso and whisky demi-glaze **\$27**

PRIME RIB OF BEEF

Hand seasoned and roasted to perfection served with a creamy horseradish sauce **\$30**

NY STRIP

Tender, juicy beef broiled to perfection and served with alpine herbed butter **\$32**

FILET MIGNON

Center cut beef served with au jus and mushrooms **\$33**

MEADOW & POND DUO

Filet Mignon with Button Mushrooms

New York Strip with Alpine Butter
or
Prime Rib of Beef

Paired with your choice of:

Salmon with Maitre D' Hotel Butter
or
Petit Apple Orchard Chicken **\$39**

