



## Starters

### MOROCCAN CHICK PEA SOUP

Hearty vegetarian soup with Moroccan spices, tomato, lentils, and chickpeas c/4 b/6

### LOBSTER BISQUE

Classic creamy lobster soup with sherry c/7 b/10

### GARDEN SALAD

Seasonal greens, marinated mushrooms, garden vegetables, choice of dressing 4

### FATTOUSH

Syrian bread salad, farmers market lettuce, vegetables, herbs and toasted pita, zesty lemon-mint dressing 6

### ACAI PALM SALAD

Latin hearts of palm, black eye peas, sweet potatoes, avocado and pepitas, acai-lime vinaigrette 10

### KALE CAESAR SALAD

Tuscan baby kale, rustic croutons, anchovy-garlic dressing 8

### TAPAS FLATBREAD

Warm flatbread with Merguez sausage, shaved Manchego, quince marmalade 10

### ARTISANAL CHEESE PLATE

Selection of local crafted cheeses, pickled seasonal vegetables, chutney, jam, flatbread 14

### THAI CALAMARI

Marinated with fresh basil & fish sauce, fried crisp, spicy peanut sauce and Thai dipping sauce 10

### MEXICAN SHRIMP & CRABMEAT COCKTAIL

Chilled jumbo gulf shrimp, lump crabmeat, avocado roasted poblano cocktail sauce 18

### MEZZE PLATTER

Lamb grape leaves, winter greens ouzo pie, fried eggplant with pomegranate sauce, hummus, and assorted olives 14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



## Main Course

### MEDITERRANEAN CHICKEN

Olive-smothered "fresh air" chicken, braised with fresh ginger, saffron, and toasted cumin, mint couscous 22

### PORTERHOUSE PORK CHOP\*

Balsamic-glazed and char-grilled pork chop, rosemary, honey, creamy mascarpone polenta 18

### PORK STEW

Local "fresh-air" pork shoulder, stewed with toasted chilies and winter squash, pickled jalapeno grits 16

### NEW YORK STRIP STEAK\*

Grilled local grass-fed sirloin, cabernet whipped potatoes 30

### FILET MIGNON\*

Char-grilled, wild mushroom fricassee, umami butter 32

### WALLEYE\*

Lightly breaded fresh Great Lakes walleye, lemon wine sauce 24

### DAYBOAT SCALLOPS\*

Pan-seared and nori-crusting scallops, sticky lime rice, Kaffir lime syrup 26

### SWORDFISH PICCATA\*

Pan-seared, lemon-caper wine sauce, mascarpone polenta 24

### VEGATARIAN GENERAL TSO'S

Crispy cauliflower and jackfruit, Chinese brown sauce, sticky lime rice 18

### PAPPARDELLE BOLOGNESE

Wide, flat, long pasta, beef, veal and tomato ragu 18

### CAVATELLI WITH TWO PESTOS

House-made ricotta Cavatelli, roasted pepper almond pesto, arugula pesto, tomato confit 18

### VEAL RAVIOLI

House-made ravioli, braised veal, tomato filling, walnut ricotta sauce 22

*The Terrace at Oxford Club is proud to feature quality items from the following farms; McElhaney family farms, Jubilee Hilltop Ranch, Gerber farms, Cunningham Meats, Goat Rodeo Farm & Dairy, Thoma Meats, Hidden Hills Dairy, Clover Creek Cheese Cellar, Brunton Dairy, Turner Dairy, Kistaco Farms, Millie's Homemade Ice Cream*