



*The Mighty Red Oak was once a nut...  
That simply held its ground.*

## *Appetizers*

Sausage and Cheese Stuffed Portabella Mushroom Caps ~ 10

Garlic, Spinach and Artichoke Dip ~ 10

Bacon Wrapped BBQ Shrimp ~ 13

Tender Bites ~ 14

Jim Beam Chicken Wings ~ 12

Blackened Walleye Strips ~ 13

Maryland Style Crab Cakes ~ 18

*Best in the Twin Cities!*

## *Soups and Salads*

House Soup ~ 6

*Award Winning - Cherry Stone Bison Chili*

Soup of the Day ~ 6

*Ask your server for today's soup selection*

Red Oak Signature House Salad ~ 9

*Fresh tossed maple vinaigrette salad. Topped with sliced pears, roasted almonds and a hint of crumbled Bleu cheese*

Spinach Salad with a Bacon Dressing ~ 7

Caesar Salad ~ 7

Garden Salad ~ 5

*Add grilled chicken for an additional \$4 or shrimp for an additional \$5*

## *Sandwiches*

Filet Burger ~ 9

*Served with toppings of your choice*

French Dip ~ 8

Cajun Chicken ~ 8

*Sandwiches served with Waffle Fries or a Garden Salad*

# ENTREES

*Our entrees are served with vegetable, choice of potato and fresh dinner rolls.*

## *Red Oak Specialty*

**Wild Game Feature ~ Market Value**

*Each week our chef will feature a special Wild Game Dinner.*

*Ask your server for details.*

**Fresh Fish ~ Market Value**

*Available Friday and Saturday, ask your server for details*

## *Amazing Steaks*

*Our chef hand cuts our steaks. Then we charbroil our steaks and chops over burning hickory.*

**10 oz. Red Oak Sirloin ~ 26**

*Served with sautéed onions and mushrooms*

**Filet Mignon 10 oz. ~ 32**

**16 oz. Blackened Ribeye ~ 27**

**18 oz. Bone-In Kansas City Strip ~ 34**

**14 oz. TK's Marinade - House Steak ~ 23**



## *Other Favorites of Land and Sea*

**Half Roasted Chicken ~ 16**

**Double Bone in Pork Chops ~ 24**

*Served with a pecan maple dipping sauce*

**Wild Boar Ribs ~ 23**

*Served with a tangy mandarin glaze*

**8 oz. Walleye Filets ~ 21**

*Pan fried or Broiled, served with a white wine lemon beurre blanc, topped with toasted almonds*

**8 oz. Salmon Fillet ~ 22**

**Roasted Half Duck ~ 26**

*Served with a cranberry port wine reduction*

**Rosewood Pasta ~ 19**

*Penne pasta, tossed in a zesty primavera sauce, with onions, mushrooms and spinach  
with chicken ~ 22 with shrimp ~ 25*



## **TO ACCOMPANY YOUR MEAL, MAY WE SUGGEST**

### ***Toppers***

Sautéed Mushrooms ~ 4

Béarnaise Sauce ~ 3

Caramelized Onions ~ 3

Crumbled Bleu Cheese ~ 3

**GREAT STEAKS TAKE TIME TO PREPARE,  
SO RELAX WITH A GLASS OF WINE. YOU'RE HOME.**

*For parties of eight or more people, an 18% gratuity will be added.*

*There is a \$5 plate charge for split entrees.*

# BY THE GLASS & BOTTLE

## WHITE

	GLASS	BOTTLE
Beringer, White Zinfandel, California	6.5	26
Bridgeview, "Blue Moon" Riesling, Oregon	7	28
Santa di Terrossa, Pinot Grigio, Italy	7.5	30
Alexander Valley Vineyard, Chardonnay, Alexander Valley	8.5	33
Overgaauw, Sauvignon Blanc, South Africa	8.5	33
Sterling, Chardonnay, Napa	9	37

## RED

Cono Sur, Merlot, Chile	6.5	26
Maankloof, Cabernet, South Africa	7.5	27
Rosemount, Shiraz, Australia	8	28
Rosenblum, "Vintner's Cuvee" Zinfandel, California	8	30
Montes, Pinot Noir, Chile	9	35
Louis M. Martini, Cabernet, Napa	10	37
Sterling, "Vintner's Collection" Merlot, California	10	37

## CHAMPANGE/SPARKLING

Freixenet, Brut, Spain (187 ml)	7.5
Veuve Clicquot, Brut, France	79

## CHARDONNAY

Chateau St. Jean, Sonoma	31
Calera, Central Coast, California	36
Cambria, Santa Maria Valley	39
Red Oak, Mendocino	40
Sonoma Cutrer, Russian River	46
Landmark "Overlook," Sonoma	52
Rijk's, Private Cellar, South Africa	56
Artesa Reserve, Carneros	60
Far Niente, Napa Valley	115

## SAUVIGNON BLANC

Chateau St. Jean, Sonoma	31
Charles Krug, Napa Valley	33
Villa Maria "Private Bin," Marlborough, New Zealand	35
St. Pierre, Sancerre, Loire, France	40

## ALTERNATIVE WHITES

Anthony Road, Pinot Gris	30
Anthony Road, Semi-Dry Riesling	30
Stone Cap, Riesling, Columbia Valley	32
New Gewurz, Gewurztraminer, North Coast	36
Dragon Stone, Riesling, Rheingay	36
Santa Margherita, Pinot Grigio, Italy	52

*Please note that vintages are subject to change based upon the whims and arbitrary nature of life, love and business in general.*

**CABERNET SAUVIGNON**

BOTTLE

Beaulieu Vineyards, Napa	38
Clos du Bois, Sonoma	40
Alexander Valley Vineyards, Alexander Valley	41
Murphy-Goode, Claret "Wild Card," California	41
Dynamite, North Coast	43
Cain Cuvee, Napa Valley	44
B.R. Cohn "Silver Label," Sonoma	46
Chateau Souverain, Sonoma	49
Charles Krug, Napa Valley	51
<b>Red Oak, Mendocino</b>	<b>52</b>
Simi, Alexander Valley	54
Black Smith, Alexander Valley	62
Mt. Veeder, Napa	74
Artesa, Napa Valley	76
Hess Collections, Mt. Veeder	93
Silver Oak, Alexander Valley	114
Silver Oak, Napa	154

**MERLOT**

Robert Mondavi "Private Selection," California	31
Sagelands, Columbia Valley	36
Kendall-Jackson "Vintner's Reserve", California	38
William Hill, Napa	44
Simi, Alexander Valley	45
<b>Red Oak, Mendocino</b>	<b>51</b>
Canoe Ridge, Washington	58
David Frost, South Africa	62
Matanzas Creek, Bennett Valley	80

**ZINFANDEL**

Rancho Zabaco, Sonoma	31
Ravenswood "Old Vines," Sonoma	37
Murphy-Goode "Liar's Dice," Alexander Valley	40
Coppola, Diamond Zin, California	43
Ed Meades, Piffero	58

**PINOT NOIR**

Angeline, Sonoma, California	31
A to Z, Willamette Valley	38
Clos du Bois, Sonoma	40
La Crema, Sonoma	45
<b>Red Oak, Central Coast</b>	<b>56</b>
St. Innocent "Aden Vineyard," Willamette Valley	59
Chalone, Estate	64
Sequana, Sun Dawg	75

**ALTERNATIVE REDS**

Cline "Oakley 5 Reds," California	30
Atteca, Grenache, Spain	32
Dona Paula, Malbec, Argentina	36
Zaca Mesa, Syrah, Santa Ynez	43
Wolf Blass "President's Reserve Shiraz," Australia	46
Ovebehime, Pinotage, South Africa	49
Ruffino "Riserva Ducale" Chianti, Italy	53
La Cave, Shiraz, South Africa	64
Penfolds Bin 389, Australia	76
<b>Red Oak "Private Reserve", Meritage, Napa</b>	<b>77</b>
Chateau d'Issan, Margaux	79
Trincherio Mario's, Meritage, St. Helena, Napa	90