

# DRINKS

## MARGARITAS & FROZEN DRINKS

### Pomegranate Margarita

Margarita meets perfection. Chateau Pomari Liqueur and Patron will revive any dull margarita. **8.95**

### Top Shelf Margarita

Top shelf doesn't even begin to put into words how desirable this margarita is. Patron and Grand Marnier make a combination you can't miss. **8.95**

### Miami Vice

Here is a vice that even Crockett and Tubbs couldn't ignore. Strawberry puree wrapped around piña colada mix and charged with Bacardi. **6.95**

### Piña Colada

Oak City's Piña Colada is by far the best around. Bacardi infused with fresh Island Oasis Piña Colada mix will keep you coming back. **6.95**

## BEER

### DOMESTIC BEER

Bud Light  
Bud Select  
Budweiser  
Coors Light  
Michelob Golden Draft Light  
Michelob Ultra  
Miller Genuine Draft  
Miller Lite  
Rolling Rock

### NON-ALCOHOLIC

O'doul's Amber

### PREMIUM BEER

Amstel Light  
Becks Dark  
Corona  
Guinness  
Heineken  
Land Shark  
New Castle  
Sam Adams

### MALT BEVERAGE

Mike's Hard Lemonade  
Smirnoff Ice

### DRAFT

16OZ. OR 20OZ.  
Blue Moon  
Leinenkugel's Honey Weiss  
Michelob Golden Draft Light  
Miller Lite  
Stella Artois  
Summit EPA

*"Ask your server or bartender about our seasonal draft beers!"*

**"THE BEST MEMORIES ARE THE ONES YOU BARELY REMEMBER."**

-JUSTIN WEIST

## COCKTAILS & MARTINIS

### Bloody Mary

Queen Mary of England named this drink, but we definitely perfected it. We have knighted Three Olives Tomato Vodka with Major Peters "The Works Bloody Mary Mix" to make this flawless libation. **7.95**

### Classic Mojito

The original mojito was used for medical purposes so who are we to argue with medicine. We use Bacardi Rum married with sugar, mint & club soda to bring you a new phase in medicine. **6.95**

### Stoli Doli

We mix fresh cut Dole Pineapple with Stoli Vodka in a large infusion jar and let it sit until there's no bite-just a smooth pineapple taste. **8.95**

### Cosmo

Cosmopolitans just became more enticing than before. At Oak City we use Finlandia Cranberry Vodka, Cointreau, lime juice, and cranberry juice. **8.95**

## SPIRITS

### GIN

Beefeater  
Bombay Sapphire  
Rangpur  
Tanqueray 10  
Tanqueray

### RUM

151 Bacardi  
Bacardi  
Bacardi Limon  
Bacardi O  
Bacardi Raz  
Captain Morgan  
Malibu  
Myers Dark

### TEQUILA

1800  
Cuervo Gold  
Patron Silver

### BRANDY &

### COGNAC

Christian Brothers  
Courvoisier VS  
E & J  
Hennessey VS Cognac  
Remy Martin VSOP

### CANADIAN

### WHISKEY

Canadian Club  
Crown Royal  
Seagrams 7  
Seagrams VO  
Windsor

### IRISH

### WHISKEY

Jameson

### BOURBON

Gentlemen Jack  
Jack Daniels  
Jim Beam  
Knob Creek  
Makers Mark  
Southern Comfort  
Wild Turkey

### SCOTCH

Chivas Regal  
Dewars  
Glenfiddich  
Glenlivet  
J&B  
Johnnie Walker Blue  
Johnnie Walker Red  
Johnnie Walker Black  
Macallan 12 yr

### VODKA

Absolut  
Absolut Citron  
Absolut Mandarin  
Absolut Peppar  
Belvedere  
Finlandia Cranberry  
Grey Goose  
Ketel One  
Smirnoff Green Apple  
Stolichnaya  
Stoli Orange  
Stoli Raspberry  
Stoli Vanilla  
Three Olives Chocolate  
Three Olives Pomegranate  
Three Olives Rootbeer  
Three Olives Tomato  
UV Cherry

### LIQUEURS &

### CORDIALS

Baileys Irish Cream  
B&B  
Chambord  
Chateau Pomari  
Cointreau  
Disaronno Amaretto  
Dekuyper Apple Pucker  
Dekuyper Buttershots  
Dekuyper Cherry Pucker  
Dekuyper Grape Pucker  
Dekuyper Peach Tree  
Dekuyper Raspberry Rush  
Dekuyper Rootbeer  
Dekuyper Watermelon  
Drambuie  
Dr. McGillicuddy  
Dr. McGillicuddy Cherry  
Dr. McGillicuddy Vanilla

### LIQUEURS &

### CORDIALS CONT.

Frangelico  
Galliano  
Godiva Dark Chocolate  
Godiva White Chocolate  
Goldschlager  
Grand Marnier  
Jagermeister  
Kahlua  
Midori  
Romana Sambuca  
Rumple Minze

# APPETIZERS

## Appetizer Sampler

17.95

A tasty combination of three Mini Burgers done in horseradish crust, bleu cheese crust, and Applewood Smoked bacon with cheddar, three jumbo Buffalo Shrimp, and Big City Wings served plain, cajun ranch, or buffalo.

## Captain Crunch Chicken Strips

7.95

Not just for kids! These tender breaded chicken strips allow you to relive your childhood with an adult twist. Served with Creole mustard dipping sauce.

## Big City Wings

9.95

Served plain, cajun ranch, or buffalo. Celery and dipping sauce available upon request.

## Spinach & Artichoke Dip

7.95

Marinated artichoke hearts blended with fresh spinach and imported cheeses. Served warm with fresh fried tortilla chips and a side of house salsa.

## Mini Burgers

8.95

Three burger patties with a trio of toppings done in horseradish crust, bleu cheese crust, and Minnesota Applewood Smoked bacon and cheddar.

## Crab Wontons

9.95

Crabmeat blended with cream cheese, mozzarella, Swiss, green onion, bread crumbs and sweet chili sauce. Hand wrapped in wontons and flash fried.

## Walleye Cakes

9.95

Fresh Canadian Walleye fillets blended with our house mix and seasonings, pan seared and finished in the oven. Served with roasted red pepper aioli.

## Nacho Average Nachos

10.95

Shaved oven roasted chicken or seasoned ground beef tops crisp tortilla chips that are covered with melted queso cheese. Garnished with fresh diced tomato, black olives, jalapeno's, & green onion. Served with sides of salsa and sour cream. Guacamole available upon request.

## Buffalo Shrimp

13.95

Jumbo shrimp hand breaded and tossed in buffalo sauce. Served with house made Ama Blu cheese dipping sauce.

• Double Buffalo Shrimp 23.95

## Seared Ahi Tuna

13.95

Lightly seasoned sushi grade tuna served rare and chilled over Asian slaw and garnished with cucumber salad, wasabi, and soy sauce.

• Double Ahi Tuna 23.95

## Tenderloin Beef with Ama Blu Fondue

13.95

Sautéed pieces of tenderloin, oven roasted tomatoes & homemade seasoned bread bites. Served with smooth Ama Blu cheese sauce.

## Waffle Fries

4.25

Hearty portion of ranch seasoned waffle fries served with cajun ranch dipping sauce.

“GOOD JUDGEMENT COMES FROM EXPERIENCE,  
EXPERIENCE COMES FROM BAD JUDGEMENT.”

-ANNE FEIDER

# FLATBREAD PIZZA

## Margherita

8.95

Made from scratch red sauce, sliced roma tomatoes, fresh milk mozzarella garnished with drizzles of extra virgin olive oil and fresh basil.

## Oak City's Signature Sausage Pizza

9.95

Made from scratch red sauce, sausage, roasted red pepper, cracked red pepper, milk mozzarella and fresh basil.

## Spinach and Artichoke Heart

9.95

Our own pizza crust painted with a creamy white sauce and topped with artichoke hearts, fresh spinach, roma tomatoes and milk mozzarella.

“BYE BYE MISS AMERICAN PIE”

-DON MCLEAN

# SOUP & APPETIZER SALADS

*Dressings: Thousand Island, Ranch, French, Ama Blu Cheese, Caesar, Honey-Lime Vinaigrette, and Balsamic Vinaigrette.*

## SOUPS

Cup 3.95 Bowl 4.95

- Chicken Wild Rice
- Soup Du Jour

“HUMAN BEINGS ARE THE ONLY  
CREATURES ON EARTH THAT ALLOW  
CHILDREN TO COME BACK HOME.”

## APPETIZER SALADS

### House Salad

3.95

Mixed salad greens, tomato, cucumber, red onion and fried wontons.

### Caesar

4.95

Crisp romaine hearts tossed in creamy Caesar dressing and topped with Parmesan cheese and house made croutons.

### Candied Walnut Salad

5.95

Fresh pears and apples, dried apricots and Ama Blu cheese crumble tossed with organic spring greens, candied walnuts, and sweet vinaigrette.

“ONCE IN HIS LIFE, EVERY MAN IS ENTITLED TO FALL MADLY IN LOVE WITH  
A GORGEOUS REDHEAD.” -LUCILLE BALL (SUBMITTED BY: TRISHA HANSEN)

# • BURGERS •

*Served with homemade pickles and your choice of coleslaw, franks famous beans, or french fries. Substitute ranch seasoned waffle fries with cajun ranch dipping sauce for 1.95. Complimentary lettuce, tomato, and red onion available upon request.*

**Burger** **8.95**  
Just a big juicy burger.

**Cheeseburger** **9.45**  
Your choice of Aged Cheddar, Baby Swiss, American, Pepper Jack or Provolone.  
• Add Minnesota Applewood Bacon 1

**Oak City Burger** **9.95**  
Hand pattied half-pound burger topped with oven dried tomatoes, sautéed onions, creole mustard, melted provolone and served on a grilled english muffin.

**Wild Mushroom Burger** **10.95**  
Sautéed wild mushrooms and melted Baby Swiss cheese.

**Bourbon Teriyaki Bacon Cheeseburger** **10.95**  
Our burger glazed in house made bourbon teriyaki, melted Baby Swiss cheese and thick cut Minnesota Applewood bacon.

**Bleu Cheese Burger** **10.95**  
House made bleu cheese crust and topped with thick cut Minnesota Applewood bacon.

**Works Burger** **11.95**  
Our burger topped with sautéed onions, wild mushrooms, Baby Swiss cheese, cheddar and thick cut Minnesota Applewood bacon.

# • SANDWICHES •

*Served with homemade pickles and your choice of coleslaw, franks famous beans, or french fries. Substitute ranch seasoned waffle fries with cajun ranch dipping sauce for 1.95. Complimentary lettuce, tomato, and red onion available upon request.*

**Oak City Club** **9.95**  
We've take a classic and made it our own! Piles of turkey and ham with a zesty mustard aioli and a second layer of bacon, Baby Swiss, spring greens, and sliced tomatoes. Served on grilled marble rye bread.

**Prime Rib Sandwich** **13.95**  
Oak City's signature sandwich. Our Prime Rib is slow roasted, shaved, and piled high on grilled ciabatta bread with a side of horseradish sauce. Served medium rare.

**Canadian Walleye Sandwich** **11.95**  
Lightly hand breaded and pan-fried Canadian Walleye served on a ciabatta roll. Garnished with lettuce, tomato, tarter sauce and a lemon wedge.

**Naked Chicken Sandwich** **9.45**  
Grilled and served with lettuce, tomato, and red onion.

**Chicken Cordon Bleu** **10.95**  
Char-grilled chicken breast topped with shaved ham, melted Baby Swiss cheese, Minnesota Applewood Bacon, leaf lettuce, red ripe tomatoes and mayonnaise. Served on a butter grilled egg bun.

**Buffalo Chicken** **10.95**  
Lightly hand breaded and fried chicken breast tossed in our buffalo sauce and topped with Ama Blu bleu cheese crumbles. Served on a crunchy ciabatta roll with lettuce and tomato.

**Chicken Chipotle** **10.95**  
Grilled chicken breast seasoned with cajun ranch and topped with melted Pepper Jack and guacamole. Served on a crunchy ciabatta roll with Chipotle mayo, lettuce and tomato.

**Bleu Cheese Reuben** **10.95**  
Corned beef and sauerkraut topped with melted Baby Swiss cheese with bleu cheese dressing and served on grilled marble rye bread.

**Rachel** **9.95**  
Hand shaved fresh roasted turkey, sauerkraut, melted Baby Swiss cheese, 1000 Island dressing, and served on grilled marble rye bread.

**New York Style Pastrami Sandwich** **10.95**  
Hand shaved and grilled pastrami piled high and topped with melted Baby Swiss cheese. Served on grilled marble rye bread with Guldens Mustard.

**Bloomington Bomber** **12.95**  
Slow roasted prime rib topped with ham, pepperoni, oven dried tomatoes, pepperoncini, melted provolone, lettuce and house vinaigrette. Served on grilled ciabatta bread.

“LIFE IS TOUGH. ITS A LOT TOUGHER IF YOUR STUPID.” -ROBERT TROUSDALE

# • ENTRÉE SALADS •

**Asian Cashew Salad** **12.95**  
Shaved chicken breast tossed with fresh chopped salad, carrots, cilantro, and cashews. Tossed in a light honey-lime vinaigrette and topped with fried wontons.

**Chicken Caesar Salad** **11.95**  
Chopped romaine hearts, shaved chicken and homemade croutons tossed in creamy Caesar dressing. Garnished with fresh shredded parmesan cheese.

**Cowboy Salad** **13.95**  
Our jumbo shrimp cut into bite size pieces and shaved chicken tossed with chopped greens, grape tomatoes, house made croutons, classic vinaigrette and jalapeno honey sauce.

**Candied Walnut Salad** **12.95**  
Fresh pears and apples, dried apricots, chicken and Ama Blu Cheese crumble tossed with organic spring greens, candied walnuts, and sweet vinaigrette.

**Chop Chop Salad** **12.95**  
Chopped salad greens mixed with shaved chicken breast, grape tomatoes, green onions, purple grapes, avocado, goat cheese, house made croutons and mustard vinaigrette.

HUSBAND & WIFE ARGUING.  
SHE: “DO YOU WANT TO BE RIGHT OR DO YOU WANT TO BE MARRIED!!!” -RON DAY

“ALWAYS TELL THE TRUTH-THERE IS LESS TO REMEMBER.”  
-BILL JUST

# • ENTRÉES •

## Baby Back Ribs

Slow roasted baby back ribs brushed in our house bbq and char-grilled. Served with fries and coleslaw.

• **1/2 Rack 13.95** • **Full Rack 19.95**

## Chicken Marsala

**14.95**

Sautéed chicken breast over roasted red potatoes, carrots, grilled asparagus and topped with wild mushroom marsala sauce.

## Bang Bang Chicken

**14.95**

Pan seared chicken breast topped with ginger soy glaze and served over cilantro rice and sautéed asian vegetables.

## Meatloaf

**13.95**

Homemade wild rice meatloaf served with mashed potatoes and topped with wild mushroom marsala sauce.

## Hawaiian Black Pepper Shrimp

**18.95**

Five jumbo shrimp sautéed with house made sweet sauce, seasoned and served with grilled caramelized banana and cilantro-lime rice.

## Bacon Wrapped Shrimp

**19.95**

Five jumbo shrimp pan seared and individually wrapped in Minnesota Applewood bacon. Served with au gratin potatoes and seasonal vegetable.

REMEMBER THE DAYS WHEN THE PHONE WOULD RING AND EVERYONE WANTED TO ANSWER IT?

-MATT BURG

## Crusted Sirloin Steak

**18.95**

Grilled 12oz. sirloin steak lightly seasoned and topped with your choice of bleu cheese crust or horseradish crust. Served with au gratin potatoes and seasonal vegetable.

## Grilled Ribeye

**22.95**

Grilled 16oz. ribeye seasoned and finished with red wine reduction sauce. Served with au gratin potatoes and seasonal vegetable.

## Tenderloin Filet

**27.95**

Our 8oz. filet is Choice Certified Angus Beef aged to 28 days, seasoned and grilled over an open flame. Served with au gratin potatoes and seasonal vegetable.

## Canadian Walleye

**17.95**

Lightly pan-fried and served with mashed potatoes and seasonal vegetable.

## Grilled Salmon

**16.95**

Fresh Atlantic Salmon Filet lightly seasoned and served with cilantro-lime rice and seasonal vegetable.

## Asian Salmon

**16.95**

Seared salmon in Asian spices on a bed of soba noodles, Asian vegetables and sesame chili sauce.

## Fresh Fish

**MKT**

Our chef does the research on the freshest fish available and brings them to you.

# • PASTA •

*Served with bread.*

## Cajun Chicken Alfredo

**13.95**

Creamy Alfredo sauce with an attitude! Our own blend puts an extra zip in this classic pasta. Served over fettuccine noodles.

## Chicken and Pesto Pasta

**13.95**

Spiral noodles and tomatoes tossed in our basil pesto cream sauce. Finished with roasted and shaved chicken breast and garnished with fresh shredded Parmesan and parsley.

## Spaghetti & Meatballs

**12.95**

Hand made spicy sausage and ground beef meatballs, scratch marinara sauce, shredded Parmesan, and garnished with fresh chopped basil.

## Tortellini Baronessa

**13.95**

Cheese filled tortellini tossed with julienne ham, bacon, mushrooms, baby peas, diced tomatoes and Alfredo sauce.

# • SIDES •

## French Fries

**2.95**

## Au Gratin Potatoes

**3.95**

## Mashed Potatoes

**3.95**

## Franks Famous Beans

**3.95**

## Cilantro-Lime Rice

**2.95**

## Sautéed Mushrooms

**2.95**

## Coleslaw

**2.95**

## Homemade Pickles

**2.95**

## Seasonal Vegetable

**3.95**

# • OAK CITY DESSERTS •

## Chocolate Lava Cake

**6.95**

Fluffy chocolate cake with a hot chocolate molten center. Served with premium vanilla bean ice cream.

## Banana Cream Pie

**6.95**

Made from scratch and assembled to order. We make fresh crust from graham cracker, walnuts, almonds, and chocolate then fill it with vanilla custard, sliced banana and finish with homemade caramel sauce and fresh whipped cream.

## Inside Out Sundae

**6.95**

Oak City's gigantic goblet drenched in rich chocolate and frozen, filled with premium vanilla bean ice cream, topped with fudge and caramel, whipped cream, candied pecans, and a cherry.

## Turtle Cheesecake

**6.95**

Ribbons of caramel with rich fudge swirled over this indulgent cheesecake with candied pecans sprinkled over the top.