

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 filets 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.