# LOUNGE MENU

## **S**TARTERS

COBB SALAD \$13
Cherry tomatoes, bacon, hard-boiled eggs, shredded
pepper jack, served on a bed of romaine and spring mix

WEDGE SALAD

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Baby romaine, cherry tomatoes, sliced red onions, bleu cheese crumbles

ADD ONS - GRILLED CHICKEN \$6 | GRILLED SHRIMP \$8 GRILLED STEAK \$12

JUMBO WINGS 6/\$9 OR 9/\$11 Crispy jumbo wings with your choice of sauce: Hot Honey Sriracha, Buffalo, Whiskey BBQ, or Sweet

Thai Chili

COCONUT SHRIMP \$13
Crispy coconut-breaded shrimp served with Sweet Thai
chili sauce

CARAMELIZED ONION DIP \$10
Savory, cheesy onion dip topped with Parmesan cheese
and served with pita chips

#### ENTRÉES

CHICKEN CAPRESE PASTA \$23

Fettuccine tossed in pesto cream sauce, topped with Italian-seasoned chicken breast, mozzarella, cherry tomatoes, and basil

SEASONAL FALL RISOTTO \$16 (V)

Arborio rice in butternut squash purée, topped with roasted butternut, mushrooms, and baby carrots

Add Ons: Grilled Chicken \$6, Grilled Shrimp \$8, Grilled Steak \$12

Pan-Seared Lemon Pepper Salmon

\$24

Pan-seared salmon, forbidden rice, caper butter sauce

OxLEY HOUSE FILET \$35 (GF)
8 oz hand-cut beef tenderloin, coffee steak rub,
seasonal vegetables, roasted garlic-parmesan fingerling
potatoes

# HANDHELDS & FLATBREADS

Served with your choice of onion rings, sweet potato fries, or hand-cut French fries. Gluten free buns available upon request for \$2.50.

Mushroom Swiss Burger \$15
8 oz chuck-brisket patty, sautéed mushrooms, Swiss

8 oz chuck-brisket patty, sauteed mushrooms, Swiss cheese, dijonnaise, toasted bun

ring, Whiskey BBQ sauce, toasted brioche bun

OXLEY RODEO BURGER \$17 8 oz chuck-brisket patty, roasted jalapeño, bacon, onion

FRIED FISH SANDWICH \$16

Beer-battered haddock filet, cheddar cheese, lettuce, tomato, toasted brioche bun

BBQ CHICKEN FLATBREAD \$13
BBQ sauce, grilled chicken, bacon, and gouda cheese

FALL FLATBREAD \$\\$,13

Butternut squash purée, roasted butternut, goat cheese, sautéed onions and mushrooms, finished with

### **SWEET TREATS**

PUMPKIN CHEESECAKE

mixed greens and balsamic drizzle

58

Creamy pumpkin cheesecake with whipped cream and pumpkin spice

APPLE COBBLER \$7

Classic apple cobbler with cinnamon crumble, vanilla ice cream, and caramel drizzle

### **SOFT DRINKS**

Coke • Diet Coke • Coke Zero • Sprite Fanta Orange • Root Beer • Dr. Pepper \$3

\*CONSUMER ADVISORY - Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-bourne illnesses.

Alert your server if you have any special dietary requirements.

20% Gratuity may be added to parties of 8 or more. Dining may be limited during busy hours.