

# OAK GRILL



Beau Chêne Country Club

## SOUP | SALAD

**Chef's Craft Soup 8 | Turtle Soup 8 | French Onion Soup 8**

### Grilled Chicken or Shrimp Caesar

Salad or Wrap 15

**beef tenderloin, Ahi tuna, or black skillet catch +3**

### Steak Frites Salad

grilled beef tenderloin, rosemary truffle fries, bleu cheese, tomatoes, red onion, arugula, French vinaigrette, "the sauce" 18

### Blackened Shrimp or Chicken Cobb

bacon, boiled egg, tomato, bleu cheese, avocado, baby greens, Creole vinaigrette 16

**beef tenderloin, Ahi tuna, or black skillet catch +3**

### Chargrilled Chicken Wings

almonds, baby kale, red cabbage and carrots, honey sesame dressing 16



### Chicken or Shrimp Caprese

fresh mozzarella, tomato, avocado, yellow tomato vinaigrette 16

**Ahi tuna or black skillet catch +3**

### Wedge Salad

baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze 11

**blackened shrimp or grilled chicken +6**

**beef tenderloin, Ahi tuna, or black skillet catch +9**



### Tuna Poke Bowl or Nachos

edamame, avocado, smelt roe, cucumbers, red slaw, sweet chili ponzu, wasabi aioli 17

## HANDHELDS | ENTRÉES

### Beau Chêne Burger | Turkey Burger

½ lb. fresh angus, dressed on grilled brioche with choice of cheese 14

**Ahi tuna +2**

### Bang Bang Tacos (3)

fried shrimp, creamy sweet chili sauce, red slaw, fresh carrots and herbs 16

### Fried Chicken Sandwich

grilled brioche, house pickles, "the sauce" 13

### Reuben

corned beef, kraut, Swiss cheese, Russian dressing, grilled marble rye 15

### BLAT

bacon, lettuce, avocado, tomato on toasted wheat-berry bread 11

### Beau Club

mayo, ham, turkey, bacon, Swiss, American, lettuce, tomato 15

### Grown-Up Grilled Cheese

Swiss, American, pepper-jack, sourdough, bistro salad, pomodoro dip 13

### Hand Battered Chicken Tenders

grilled garlic toast, "the sauce" 13

### Chicken or Shrimp Quesadilla

cheddar-jack, grilled onions and peppers, salsa, sour cream 15

**Above Items Served With Choice of Fries | Chateau Salad, Caesar or Fruit Cup +2**

### Charbroiled Catch

lemon beurre blanc, grilled market veggies, fresh herb emulsion 18

### Crawfish Ravioli

Creole Monica sauce, mushrooms, savory Cajun cronuts, garden herb parmesan 19

### Salmon Bowl

fresh grilled salmon, crab salad, avocado, nori, crunchy Panko, jasmine sushi rice, Gochujang ponzu 19

### Crispy Brussels Sprouts

grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly 16

### Baby Back Ribs (Half Rack)

Korean barbeque, red slaw, fresh carrots and herbs, steamed jasmine rice 18

**Hosie Bourgeois, Executive Chef | Daniel Bourgault, Sous Chef**

**Please notify your server of any dietary restrictions**



**Eat Fit Northshore** items meet nutritional criteria designated by Ochsner Health System in partnership with St. Tammany Parish Hospital. Visit [EatFitNorthshore.com](http://EatFitNorthshore.com) + Download Eat Fit app for nutrition facts.



## SOUP | SALAD

**Chef's Craft Soup 8 | Turtle Soup 8 | French Onion Soup 8**

### Caesar Salad or Chateau Salad

small 7 | large 9

**blackened shrimp or grilled chicken +6**

**beef tenderloin, Ahi tuna, or black skillet catch +9**

### Steak Frites Salad

grilled beef tenderloin, rosemary truffle fries, bleu cheese, tomatoes, red onion, arugula, French vinaigrette, "the sauce" 18



### Chicken or Shrimp Caprese

fresh mozzarella, tomato, avocado, yellow tomato vinaigrette 16

**Ahi tuna or black skillet catch +3**

### Wedge Salad

baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze 11

**blackened shrimp or grilled chicken +6**

**beef tenderloin, Ahi tuna, or black skillet catch +9**

## APPETIZERS | PASS-AROUNDS

### Eggplant Frites

lemon garlic aioli, pomodoro sauce, red pepper parmesan 11

### Baby Back Ribs (Half Rack)

Korean barbeque, red slaw, fresh carrots and herbs 16

### Bang Bang Shrimp

seaweed salad, creamy Sriracha sauce 13

### Chargrilled Chicken Wings

almonds, baby kale, red cabbage and carrots, honey sesame sauce 16

### Crispy Brussels Sprouts

grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly 16



### Tuna Poke Bowl or Nachos

edamame, avocado, smelt roe, cucumbers, red slaw, sweet chili ponzu, wasabi aioli 17

## ENTRÉES

### Fresh Catch Meuniere

topped with shrimp and lump crabmeat, lemon wine butter 26

### Chicken Piccata

lemon caper butter, angel hair pasta 19

### 8oz Beau Filet or 6oz Filet with Grilled Shrimp

garlic demi-butter 34

### Above Entrees Served With Starch & Market Vegetable

### The Big Bad Wolf

no little piggies here, just Big pork and a Bold flavor, Changes Weekly *(Ask your Server)*

### Charbroiled Catch

lemon beurre blanc, grilled market veggies, fresh herb emulsion 18

### Crawfish Ravioli

Creole Monica sauce, mushrooms, savory Cajun cronuts, garden herb parmesan 19

### Salmon Bowl

fresh grilled salmon, crab salad, avocado, nori, crunchy Panko, jasmine sushi rice, Gochujang ponzu 19

### Seafood Pasta Riviera

shrimp, crabmeat, angel hair, artichoke, sun-dried tomatoes, mushrooms, garlic butter sauce, arugula, olive misto 21

### Chicken Parmesan

paneed chicken breasts, provolone & mozzarella, pomodoro sauce, angel hair pasta 19

### Beau Chêne Burger

½ lb. fresh angus, dressed on grilled brioche with choice of cheese and fries 14

**Ahi tuna +2**

**Hosie Bourgeois, Executive Chef | Daniel Bourgault, Sous Chef**

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# Sunday Brunch

Beau Chêne Country Club

## SOUP | SALAD

<b>Chef's Craft Soup</b>	8
<b>Turtle Soup</b>	8
<b>Caesar Salad</b> small 7   large 9	
<b>blackened shrimp or grilled chicken +6</b>	
<b>Ahi tuna, or black skillet catch +9</b>	
<b>Wedge Salad</b>	11
baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze.	
<b>blackened shrimp or grilled chicken +6</b>	
<b>Ahi tuna, or black skillet catch +9</b>	
<b>Chicken or Shrimp Caprese</b>	16
fresh mozzarella, tomato, avocado, yellow tomato vinaigrette	
<b>Ahi tuna or black skillet catch +3</b>	

## BITES

<b>Crawfish Cronuts (6)</b>	15
croissant beignets, Creole Monica sauce, fresh herbs	
<b>Louisiana Cronuts (6)</b>	12
croissant beignets, local honey, pecan praline dust	
<b>Crispy Brussel Sprouts</b>	16
grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly	

## ENTREES

<b>The Classic</b>	<b>The Benedict</b>	<b>The Pacific</b>
two eggs, grits, fried potatoes, bacon, sausage – no substitutions	grilled ham, poached eggs, toasted English muffin, Hollandaise sauce, fried potatoes	grilled salmon, two eggs, dill Hollandaise, fried potatoes
12	15	17
<b>The Big Easy</b>	<b>Baby Back Ribs (Half Rack)</b>	<b>The Cali</b>
Creole grillades and grits, two eggs	Korean barbeque, red slaw, fresh carrots and herbs, steamed jasmine rice	Belgian waffle, hand-battered chicken tenders, maple butter, two eggs
15	18	15
<b>The Club Fit</b>		<b>Hand Battered Chicken Tenders</b>
egg white omelet, market veggies, feta, arugula, charbroiled tomatoes		grilled garlic toast, "the sauce"
13		13

## SANDWICHES

<b>BLAT</b>	<b>Beau Chêne Burger</b>
bacon, lettuce, avocado, tomato, toasted wheat berry bread	½ lb. fresh Angus, dressed on grilled brioche with choice of cheese
11	14

## DRINKS

<b>Coffee</b>	2.50
<b>Iced Coffee</b>	4
<b>Chocolate Milk</b>	4
<b>Juice / Milk</b>	3.50

## COCKTAILS

<b>Bottomless Mimosa</b>	10
<b>Bloody Mary</b>	8
<b>Beau Chene Coffee</b>	10
<b>Brandy Milk Punch</b>	8
<b>Draft Beer</b>	4

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