



THE CENTENNIAL MENU

Spring 2026



SMALL PLATES

Perfect For Sharing

Tenderloin Bites 16.00 Creamy Zip Sauce Served with Sourdough Baguette	Burrata & Tomato 13.00 Burrata, Roasted Tomatoes, Arugula, Prosciutto Slices, Balsamic Glaze, Crostinis	Fried Selections Bang Bang Shrimp 13.00 Tossed in Spicy Bang Bang Sauce, Topped with Green Onion Fried Cheese Curds 12.00 Served with Buttermilk Ranch
BBQ Beef Shoulder Nachos 16.00 House-Smoked Beef Shoulder, House-Made Bardstown BBQ Sauce, Colby Jack, White Queso, Scallions, Tobacco Onions (Can Be Served Trash Can Style) 30.00	Funeral Rolls 14.00 Hawaiian Rolls, Swiss Cheese, Ham, Mustard Poppy Seed Butter	
Baked Crab Dip 18.00 Maryland Style, Served in a Bread Boule	Deviled Egg Duo 13.00 Crisp & Smoked Trout, Queen Olive, Fresh Dill /Caviar, Creme Fraiche	

SOUPS & SALADS

Salad Bar 13.00	Steak Salad* 20.00 Baby Iceberg Wedge, Pomegranate, Pistachio, Chives, Shaved Parmesan, Parmesan Peppercorn Dressing	Mixed Green Salad 11.00 Mixed Greens, Grape Tomato, Cucumber, Crouton, Shredded Cheddar, Tossed in Garlic & Herb Vinaigrette
Soup & Salad Bar 15.00	Shaved Asparagus Salad 16.00 Arugula, Avocado, Shaved Parmesan, Pistachio, Cracked Black Pepper, Lemon Vinaigrette	Oaks Cobb Salad 15.00 Grilled Chicken, Mixed Greens, Avocado, Cherry Tomatoes, Bleu Cheese, Egg, Bacon, Served with Bleu Cheese Dressing
Salad Bar with Entrée 6.00	Hole In One 12.00 Chicken or Tuna Salad, Fresh Fruit, Banana Bread with Cream Cheese	
Soup of the Day - Cup 5.00 Bowl 7.00 Ask Your Server About Today's Selection		
Caesar 12.00 Romaine, Croutons, Shaved Parmesan, Tossed in House-Made Caesar Dressing		

DRESSINGS

Caesar, Buttermilk Ranch, Bleu Cheese, Italian, Raspberry Vinaigrette,
Garlic & Herb Vinaigrette, Lemon Vinaigrette, Parmesan Peppercorn Dressing

SALAD ENHANCEMENTS

6oz Grilled Chicken 7.00
6oz Grilled Salmon 10.00
8oz Beef Tenderloin 35.00

SANDWICHES & MORE

Served with Choice of Fries or House Chips

<p>These Selections Do Not Come With a Choice Of Side</p> <p>Mediterranean Grilled Chicken Bowl 17.00 Hummus, Quinoa, Edamame, Kale, Feta, Tzatziki Sauce</p> <p>Picadillo Quesadilla 15.00 Beef Picadillo, Shredded Colby Jack Cheese, Refried Beans, Pickled Red Onion</p>	Hot Ham & Cheese 16.00 Black Forest Ham, White Cheddar, Lettuce, Tomato, Bacon Jam, Smoked Sea Salt & Onion Aioli Served on Pretzel Bun	Oaks Club 13.00/Full or 12.00/Jr. 11.00 Wheat Bread, Ham, Turkey, Cheddar, Swiss, Lettuce, Tomato, Bacon, Mayo
	Philly 14.00 French Bread Hoagie, Peppers & Onions, Chipotle Aioli, White American Cheese,	Bardstown BBQ Chicken Sandwich 17.00 Fried Chicken, House-Made Pickles, House-Made Bardstown BBQ Sauce, Red Onion, Served on Potato Bun
	Half & Half 13.00 Half Build Your Own Deli with Choice Of Soup or Salad	Smashed Jr. Burger 11.00 4oz Patty Smashed, American Cheese, Pickles, Served on a Potato Bun
	Hand-Breaded Chicken Tenders 13.00 Hand-Cut Fries, Garlic & Herb Sauce	
Turkey Reuben Panini 14.00 Marble Rye, Sauerkraut, Turkey, Thousand Island, Swiss Cheese		
Beef Tenderloin Sandwich 20.00 Beef Tenderloin Medallions, Arugula, Pinot Noir Aioli, Creamy Brie, Caramelized Onion, Brioche Bun		

SIDES

Hand-Cut French Fries
Truffle Fries
Sweet Potato Fries
Shoestring Fries
Fried Okra
House Chips
Seasonal Mixed Vegetables
Lemon Feta Orzo
Rainbow Carrots
Spring Peas
Asparagus
Pesto Risotto
Corn Soubise
Fresh Fruit

Available After 5:00 PM

Baked Potato
Mashed Potato
Whipped Potato

Tavern Burger* 13.00

8oz Patty, Lettuce, Tomato, Onion, Pickle, Brioche Bun

Choice of Cheese:

Swiss, Cheddar, American, White American, Pepper-Jack, Bleu, White Cheddar

Choice of Sauce:

House-Made Bardstown BBQ, Mayo, Mustard, Garlic Aioli, Head Country BBQ, Ketchup

Burger Enhancements:

Sautéed Mushrooms, Caramelized Onions, Pickled Jalapenos
Egg 1.00, Avocado 2.00, Bacon 3.00, Second Patty 8.00

Available Vegetarian Available Gluten-Free Available Vegan Contains Nuts

Consuming Raw or Undercooked Meats, Poultry, Seafood, or Egg May Increase The Risk of Foodborne Illness



THE CENTENNIAL MENU



PIZZAS - 16"

All Pizzas May Be Substituted with Flatbread or Cauliflower Crust (GF) 🌿

Three-Cheese 🌿 15.00 Mozzarella, Fontina, Cheddar, Tomato Sauce	Carolina BBQ Chicken 18.00 Fontina, Bacon, Grilled Chicken, Head Country BBQ Sauce, Topped with Carolina BBQ Sauce	Cheese 🌿 12.00 Classic Cheese Pizza, Tomato Sauce
Margherita 🌿 16.00 Roma Tomatoes, Mozzarella, Garlic Oil, Basil, Topped with Balsamic Glaze	Carne 20.00 Pepperoni, Sausage, Salami, Mozzarella, Canadian Bacon, Tomato Sauce	<p style="text-align: center;">Classic Selections</p> <p>1 Topping 15.00</p> <p>2 Toppings 18.00</p> <p>3 or More Toppings 20.00</p>
Verdura Pizza 🌿 16.00 Onion Jam, Arugula Pesto Red Sauce, Spinach, Fresh Pearl Mozzarella Wild Mushrooms	Hawaiian 16.00 Canadian Bacon, Pineapple, Fontina, Tomato Sauce	
Supreme Pizza 18.00 Black Olives, Bell Peppers, Red Onions, Mushrooms, Sausage, Pepperoni, Tomato Sauce	Vodka Supreme Pizza 18.00 Vodka Sauce, Fresh Pearl Mozzarella, Pepperoni, Meatballs, Roasted Garlic, Fresh Basil	

Pizza Toppings

Bacon, Pepperoni, Sausage, Salami, Canadian Bacon, Grilled Chicken, Meatball Three-Cheese, Fontina, Cheddar, Pearl Mozzarella, Parmesan, Wild Mushroom, Arugula, Basil, Onion Jam, Spinach, Roma Tomatoes, Bell Peppers, Black Olives, Red Onions, Pineapple

Pizza Sauces

Tomato Sauce
Vodka Red Pesto
Carolina BBQ Sauce
Garlic Oil
Head Country BBQ

Dinner Entrées

Available After 5:00 PM Daily. All Entrées Include Soup and Salad Bar.

16oz Ribeye* 🌿 54.00 Bone Marrow Butter, Whipped Potatoes, Asparagus	Filet Mignon* 🌿 56.00 Brulee Stilton Bleu Cheese Rainbow Carrots, Corn Soubise	<p style="text-align: center;">It's All Vegetarian!!</p> <p>Spring Squash 🌿 🌿 🌿 18.00 Pan Fried Spring Squash, Feta, Campari Tomatoes, Romesco Sauce</p> <p>Orzo 🌿 17.00 Beet & Ricotta Hummus, Roasted Rainbow Carrots, Spring Peas, Lemon Feta Orzo</p> <p>Pad Thai 🌿 🌿 15.00 Rice Noodles, Zucchini, Red Pepper, Peanuts, Cilantro, Egg, Green Onion, Chili Sauce</p> <p>Carrot Gnocchi 🌿 🌿 20.00 Spinach, Goat Cheese, Creamy Pecan Butter</p>
Stuffed Tuscan Airline Chicken 35.00 Mozzarella, Spinach, Sun Dried Tomatoes, Creamy Pan Sauce, Pesto Risotto	Substitute Bleu Cheese With: Sautéed Mushrooms 3.50 Cracked Black Pepper & Salt Crust	
Salmon* 32.00 Skin-On Wild Caught Caraway Salmon, Salsify Puree, Confit Artichoke, Fresh Raddish	Steak Frites* 🌿 43.00 12oz NY Strip, Hand-Cut Fries, Garlic Aioli	
Cuban Mojo Pork 🌿 32.00 Saffron Rice, Escabeche, White Rum Mojo Sauce	Spring Bolognese 20.00 Lamb, Peas, Spinach, Parmesan, White Wine, Lemon, Spaghetti	
<p style="text-align: center;">Red Snapper 45.00 🌿 🌿 🌿</p> <p style="text-align: center;">Fresh Gulf Red Snapper, Asparagus, Romesco Sauce</p>	Chicken-Fried Chicken 17.00 Mashed Potatoes, Gravy, Fried Okra	
	Linguine 20.00 Cajun Style, Bacon Jam, Blackened Chicken, Sautéed Spinach Try It Extra Spicy!	

DESSERTS

Key Lime Cheesecake 10.00 Dragon Fruit Puree, Sweet Cream, Mixed Berries	Old Fashion Milkshakes 7.00 Flavors: Vanilla, Chocolate, Caramel, Strawberry, Peanut Butter Add-Ins: Oreo, M&M, Heath Bar, Andes Mint, Caramel, S'mores, Rocky Road, Cheesecake Bites, Cookie Dough	Candied Strawberry Brownie 🌿 12.00 Baked to Order, Strawberry Brownie, Pistachio Gelato, Pistachio Sauce, Strawberry Dust
Flourless Chocolate Torte 🌿 8.00 Milk Chocolate Cake, Blackberry Sauce, Whipped Cream	Vanilla Ice Cream Floats 🌿 7.00 Root Beer, Dr. Pepper, Coke, Orange Creamsicle	Brioche Cheesecake Bread Pudding 10.00 Cinnamon Mascarpone Sauce, Fresh Berries Served In a Hot Cast Iron Pot

UPCOMING EVENTS

Oaks Spring Carnival, Saturday May 25th

Join us as we kick off summer with one of Oaks' most anticipated traditions, Oaks Spring Carnival. Enjoy an afternoon filled with classic carnival rides, interactive games, and a vibrant family-friendly atmosphere designed for all ages. Indulge in nostalgic favorites including fresh-squeezed lemonade, kettle corn, corn dogs, and other festive carnival fare. Bring the whole family and experience a lively celebration to start the season with fun, flavor, and memories.

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