



THE TILLY GRILL MENU

Spring 2026



SMALL PLATES

Perfect For Sharing

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

Fried Selections	
Bang Bang Shrimp Tossed in Spicy Bang Bang Sauce, Topped with Green Onion	13.00
Fried Cheese Curds Served with Buttermilk Ranch	12.00

SOUPS & SALADS

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

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. 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	
Build Your Own Deli 12.00 Choice of Bread: White, Wheat or Marbled Rye Choice of Cheese: Swiss, Cheddar, American, White American, Pepper-Jack, Bleu, White Cheddar Choice of Protein: Ham, Turkey, Chicken Salad, Tuna Salad	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

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 TILLY GRILL MENU



PIZZAS - 16"

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

Three-Cheese 🌿 15.00
Mozzarella, Fontina, Cheddar, Tomato Sauce

Margherita 🌿 16.00
Roma Tomatoes, Mozzarella, Garlic Oil, Basil, Topped with Balsamic Glaze

Verdura Pizza 🌿 16.00
Onion Jam, Arugula Pesto Red Sauce, Spinach, Fresh Pearl Mozzarella Wild Mushrooms

Supreme Pizza 18.00
Black Olives, Bell Peppers, Red Onions, Mushrooms, Sausage, Pepperoni, Tomato Sauce

Carolina BBQ Chicken 18.00
Fontina, Bacon, Grilled Chicken, Head Country BBQ Sauce, Topped with Carolina BBQ Sauce

Carne 20.00
Pepperoni, Sausage, Salami, Mozzarella, Canadian Bacon, Tomato Sauce

Hawaiian 16.00
Canadian Bacon, Pineapple, Fontina, Tomato Sauce

Vodka Supreme Pizza 18.00
Vodka Sauce, Fresh Pearl Mozzarella, Pepperoni, Meatballs, Roasted Garlic, Fresh Basil

Cheese 🌿 12.00
Classic Cheese Pizza, Tomato Sauce

Classic Selections

1 Topping 15.00

2 Toppings 18.00

3 or More Toppings 20.00

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

Stuffed Tuscan Airline Chicken 35.00
Mozzarella, Spinach, Sun Dried Tomatoes, Creamy Pan Sauce, Pesto Risotto

Salmon* 32.00
Skin-On Wild Caught Caraway Salmon, Salsify Puree, Confit Artichoke, Fresh Raddish

Cuban Mojo Pork 🌿 32.00
Saffron Rice, Escabeche, White Rum Mojo Sauce

Red Snapper 45.00 🌿 🌱
Fresh Gulf Red Snapper, Asparagus, Romesco Sauce

Filet Mignon* 🌿 56.00
Brulee Stilton Bleu Cheese Rainbow Carrots, Corn Soubise

Substitute Bleu Cheese With:
Sautéed Mushrooms 3.50
Cracked Black Pepper & Salt Crust

Steak Frites* 🌿 43.00
12oz NY Strip, Hand-Cut Fries, Garlic Aioli

Spring Bolognese 20.00
Lamb, Peas, Spinach, Parmesan, White Wine, Lemon, Spaghetti

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!

It's All Vegetarian!!

Spring Squash 🌿 🌱 🌱 18.00
Pan Fried Spring Squash, Feta, Campari Tomatoes, Romesco Sauce

Orzo 🌿 17.00
Beet & Ricotta Hummus, Roasted Rainbow Carrots, Spring Peas, Lemon Feta Orzo

Pad Thai 🌿 🌱 15.00
Rice Noodles, Zucchini, Red Pepper, Peanuts, Cilantro, Egg, Green Onion, Chili Sauce

Carrot Gnocchi 🌱 🌱 20.00
Spinach, Goat Cheese, Creamy Pecan Butter

DESSERTS

Key Lime Cheesecake 10.00
Dragon Fruit Puree, Sweet Cream, Mixed Berries

Flourless Chocolate Torte 🌿 8.00
Milk Chocolate Cake, Blackberry Sauce, Whipped Cream

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

Vanilla Ice Cream Floats 🌿 7.00
Root Beer, Dr. Pepper, Coke, Orange Creamsicle

Candied Strawberry Brownie 🌱 12.00
Baked to Order, Strawberry Brownie, Pistachio Gelato, Pistachio Sauce, Strawberry Dust

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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