



The Tilly Grill

CRAFT DISHES + DRINKS



SMALL PLATES

Perfect For Sharing

TENDERLOIN BITES

Creamy Zip Sauce, Sourdough
Baguette 16

BURRATA

Burrata Cheese, Roasted Tomatoes,
Sliced Prosciutto, Crostini 13

TEMPURA SHRIMP

Sweet Chili Aioli 16

HOUSE SMOKED PICANHA NACHOS

House Smoked Picanha Beef, Grilled
Bell Peppers & Onions, Colby Jack,
Queso, Smoked Paprika Cream 16

GRILLED MAHI MAHI TACOS

Mango Salsa, Lime, Cilantro Lime
Crema 14

BANG BANG SHRIMP

Tossed in a Spicy Bang Bang Sauce 13

FRIED CHEESE CURDS

Served with Buttermilk Ranch 12

SWEET HEAT BBQ WINGS

Served with Buttermilk Ranch
Dressing 15

BLISTERED SHISHITO PEPPERS

Olive Oil, Lemon Zest, Black Pepper 13

SOUPS & SALADS

Dressings: Buttermilk Ranch, Blue Cheese, Italian, Raspberry Vinaigrette,
Garlic Herb Vinaigrette, Roasted Strawberry Balsamic Vinaigrette, Sherry Vinaigrette,
Citrus Vinaigrette

SALAD BAR 13

SOUP & SALAD BAR 15

SIDE SALAD W/ENTREE 6

CUP OR BOWL OF SOUP 5/7

CAESAR SALAD Chopped Romaine, Croutons,
Shredded Parmesan, House Made Caesar Dressing
12

OAKS COBB  Grilled Chicken, Mixed Greens,
Tomatoes, Avocado, Blue Cheese, Egg, Bacon.
Served w/Blue Cheese Dressing 15

HEIRLOOM TOMATO STEAK SALAD

Butter Lettuce, Blue Cheese Crumbles, Crispy
Shallots, Sherry Vinaigrette 17

MIXED GREEN SALAD Spring Mix, Grape
Tomatoes, Cucumbers, Croutons, Shredded
Cheddar, Garlic Herb Vinaigrette 17

WILD STRAWBERRY SALAD

Fresh Strawberries, Goat Cheese, Candied Pecans,
Granny Smith Apples, Spinach & Spring Mix, Roasted
Strawberry Balsamic 15

HOLE IN ONE Chicken Salad or Tuna Salad,
Fresh Fruit, Banana Bread with Cream Cheese 12





The Tilly Grill

CRAFT DISHES + DRINKS



PIZZAS - 16"

All Pizzas may be substituted for Flat Bread or Cauliflower Crust (GF)

Classics - 1 Topping 15, 2 Topping 18, 3 or More Toppings 20

CHEESE Classic Cheese Pizza 12

THREE CHEESE Mozzarella,
Fontina, Cheddar, Tomato Sauce 15

MARGHERITA Roma
Tomatoes, Mozzarella, Olive Oil,
Garlic, Basil 16

CAROLINA BBQ

CHICKEN Fontina, Bacon,
Grilled Chicken, Carolina Style BBQ
Sauce 18

CARNE Pepperoni, Sausage,
Salami, Mozzarella, Canadian
Bacon, Tomato Sauce 20

HAWAIIAN Canadian Bacon,
Pineapple, Fontina, Tomato Sauce
16

WHITE PIZZA Garlic Oil,
Mozzarella, Ricotta, Parmesan,
Oregano 16

STEAK PIZZA Shaved Steak,
Arugula, Balsamic Cipollini Onions,
White Sauce, Mozzarella, Red Wine
Gastrique 18

SANDWICHES & MORE

*Served with Hand Cut Fries or House Chips **

TAVERN BURGER Lettuce,
Tomato, Onion, Pickle, Cheddar, Brioche
Bun * 15

JR BURGER Pickles, American * 11

CHICKEN CAESAR
CROISSANT Fried Chicken, Chopped
Lettuce, House Made Caesar Sauce,
Pecorino * 15

PHILLY Peppers, Onions, Chipotle
Aioli, White American, French Bread
Hoagie * 14

OAKS CLUB/JR CLUB Wheat,
Ham, Turkey, Cheddar, Swiss, Lettuce,
Tomato, Bacon, Mayo * 13/12

YELLOW CURRY WRAP 
Panini Pressed, Shredded Carrots,
Tomatoes, Hummus, Curry Chickpeas,
Green Leaf Lettuce 14

FRIED FISH SANDWICH Beer
Battered Haddock, Shredded Lettuce,
Pickles, Red Onions, Remoulade,
Brioche Bun * 15

TURKEY BACON AVOCADO
PANINI Sliced Turkey, Hickory
Smoked Bacon, Avocado, Pepperjack
Cheese, Arugula, Charred Jalapeno
Sauce 15

BUILD YOUR OWN DELI Choice
of Bread: White, Wheat, or Marble.
Choice of Protein: Ham, Turkey, Chicken
Salad, or Tuna Salad * 12

HALF & HALF Half Build Your Own
Deli, with Choice of Soup or Salad 12

SOUTHWEST CHICKEN
QUESADILLA Flour Tortilla, Grilled
Chicken, Shredded Colby Jack Cheese,
Roasted Corn & Black Bean, Cilantro,
Onion, Served w/ Chipotle Ranch 15

LUNCH SALMON Bourbon Glazed
Salmon, Jasmine Rice, Green Bell
Peppers 30

HAND BREADED CHICKEN
TENDERS Hand Cut Fries, Garlic Herb
Sauce 13

MEDITERRANEAN GRILLED
CHICKEN BOWL  Hummus,
Quinoa, Edamame, Kale, Feta, Tzatziki 17

BLACK BEAN & ROASTED
CORN TACOS  Black Bean,
Roasted Corn, Avocado, Cilantro, Onions
, Tomatillo Aioli 14

SIDES:

Hand Cut Fries, Truffle Fries, Sweet Potato Fries, House Chips, Fried Okra, Fresh Fruit,
Baked Potato, Mashed Potatoes, Seasonal Mixed Vegetable, Sauteed Asparagus,
Huancaína Risotto, Jasmine Rice, Sauteed Shishito Peppers, Roasted Red Potatoes, Creamy Corn Chowder



The Tilly Grill

CRAFT DISHES + DRINKS



DINNER ENTREES

Available After 5:00 pm Daily. All Entrees Include Soup and Salad Bar.

PAELLA VERDURA **GF** **V** Jasmine Rice, Saffron Sauce, Zucchini, Mushrooms, Roasted Tomatoes, Piquillo Peppers *17*

RIBEYE **GF** 16 oz, Sauteed Shishito Peppers, Shishito Salsa, Roasted Red Potatoes *52*

FILET MIGNON **GF** Roasted Red Potatoes, Sauteed Asparagus, Grilled Peach Glaze *56*

STEAK FRITES **GF** 12 oz NY Strip, Hand Cut Fries, Garlic Aioli *43*

BOURBON SALMON Bourbon Glazed Salmon, Jasmine Rice, Green Bell Peppers *30*

GUAVA PORK TENDERLOIN **GF** Guava Rum Glazed Pork Tenderloin, Arugula Salad w/Grapefruit, Goat Cheese, Walnuts, Red Onion & Citrus Vinaigrette *32*

FISH & CHIPS Beer Battered Haddock, Corkscrew Potatoes, Malt Vinegar Aioli, Grilled Lemon *26*

LINGUINE Cajun Style, Bacon Jam, Chicken, Spinach *20*

CHICKEN FRIED CHICKEN Mashed Potatoes, Gravy, Fried Okra *17*

BUCATINI **V** Bucatini Noodles, Burrata Cheese, Pesto Cream Sauce *17*

PERUVIAN CHICKEN Airline Chicken, Green Sauce, Huancaína Risotto, Yellow Squash Ribbons *35*

PIEROGI **V** Potato & Cheese Pierogis, Cremini Mushrooms, Chopped Asparagus, Truffle Butter Sauce *18*

GRILLED SCALLOPS Creamy Corn Chowder, Chorizo, Charred Scallion Aioli *52*

DESSERTS

STRAWBERRY CRUNCH ICE CREAM CAKE Layers or Strawberry Ice Cream, Vanilla Cream Cake, Strawberry Crunch Pieces, Sweet Cream *10*

FLOURLESS CHOCOLATE TORTE **GF** Milk Chocolate Cake, Blackberry Sauce, Whipped Cream *8*

RED VELVET SKILLET COOKIE Red Velvet Cookie Baked in cast Iron Skillet, White Chocolate Pieces, Chocolate Sauce, Vanilla Bean Ice Cream *12*

SOUTHERN BANANA PUDDING Fresh Bananas, Shortbread Cookies, Whipped Cream, Vanilla Bean Pudding *10*

OLD FASHION MILKSHAKES Vanilla, Chocolate, Strawberry, Caramel Pecan, Chocolate Cookie Dough, Strawberry Cheesecake, Peanut Butter, Oreo, M&M, Heath Bar, Salted Caramel, S'mores, Andes Mint, Rocky Road *7*



The Tilly Grill

CRAFT DISHES + DRINKS



SPECIALTY COCKTAILS

MAI TAI DYE Captain Morgan,
Orgeat, Coconut Cream, Lime,
Myers Rum Float *13*

**BRAMBLES IN THE
ROUGH** Red Berry Infused Gin,
Orgeat, Lime, Blackberry Sage
Syrup, Topo Chico *14*

MULE KICK Red Pepper
Infused Vodka, Lime, Yellow Pepper
Syrup, Ginger Beer *12*

**CHARRED PINEAPPLE
MARGARITA** Pineapple
Infused Tequila, House Sour Mix,
Lime, Salt Rim *14*

THE OAKS FASHION Makers
Mark Whiskey, Luxardo Cherry,
Orange Paychaud Bitters.
Try it with Oaks Makers Mark Blend
and Smoke! *15/19*

GREEN ENERGY Grey Goose
Vodka, Espresso, Pistachio Syrup,
Pistachio Dalgona Whip *14*

THE FINAL WORD Bourbon,
Maraschino, Green Chartreuse,
Lemon, Luxardo Cherry *13*

SPANISH BELLINI Ciroc
Vodka, Spiced Saffron Syrup,
Hibiscus Rose, Cava Brut *14*

BEERS & SELTZERS

DRAFT BEER Yuengling Lager, Pacifico, Marshall Atlas, Cabin Boys Cast-A-Line, Stonecloud Neon Sunshine, Modelo Negro, Blue Moon Belgium White, Fat Tire, Tulsa Flag, Guinness Draught, Sam Adams Rotating Seasonal *6*

Offerings are Subject to Change

DOMESTIC/IMPORT BOTTLES & CANS Bud Light, Coors Light, Miller Lite, Michelob Ultra, Modelo Lager, Corona, Dos Equis Lager, Tecate Lager, Coors Banquet, Yuengling Flight, Yuengling Lager *6*

CRAFT BEER CANS/SPECIALTY Cabin Boys Cast-A-Line, Coop F5 IPA, Stonecloud Neon Sunshine, Stonecloud Astrodog, High Noon Vodka, High Noon Tequila, Long Drink, Clubby, Athletic N/A *8*

Please ask your server for a wine list.