



702 E LAKE VIEW RD
SYRACUSE, IN 46567
(574) 457-8700

Online ordering available at:
toasttab.com/thepierbackporch

Starters

BAKED OYSTERS ROCKEFELLER

Bacon, panko breadcrumbs, parmesan, spinach, shallots, lemon, butter, spicy cocktail sauce - Half - 22 Full - 44

LOBSTER RAVIOLI

Served with a vodka rosé sauce - 28

CHIPOTLE CINNAMON or SESAME SEED CHAR TUNA

Served with Swedish cucumber, sweet soy, Asian slaw, and sweet chili Asian sauce - 25

BREADED CHEDDAR CHEESE CURDS

Served with homemade ranch - 18

PEEL & EAT SHRIMP

Tossed in Old Bay seasoning. Served with a spicy cocktail sauce and melted butter - 24

WAWASEE SHRIMP

Breaded popcorn shrimp, tossed with our homemade spicy mayo - 19

BREADED CALAMARI RINGS

Served with sweet chili sauce - 21

SPINACH DIP

Served with Oakwood house made chips - 17

BLACK BEAN HUMMUS

Rainbow carrots, asparagus, bell pepper, basil oil, and cauliflower flatbread - 17

GOAT CHEESE BRUSCHETTA

Goat cheese, tomato, basil, on a baguette with balsamic glaze - 18

BOURBON BBQ RIBS

Tossed with sesame seeds, served with coleslaw - 18

BAVARIAN PRETZEL STICKS

Served with jalapeño queso - 17

The Pier



BACK PORCH
AT OAKWOOD RESORT

DINNER MENU

Salads

Add to any salad:

Chicken (grilled, blackened, or fried) - 8

Shrimp (grilled or blackened) - 12

Salmon (grilled or blackened) - 12

Fried Tofu - 6

OAKWOOD COBB

Iceberg, bacon, egg, tomato, cucumber, pickled red onion, avocado, and cheddar served with buttermilk ranch - 19

SPRING MIXED GREENS

Spring greens, tomato, cucumber, carrot, pickled red onion, croutons, served with a balsamic vinaigrette - 15

HOUSE CAESAR SALAD

Romaine, croutons, parmesan, Caesar dressing - 15

CLASSIC GREEK SALAD

Romaine, kalamata olives, grape tomatoes, feta, bell pepper, red onion, and cucumber, served with a Greek vinaigrette - 17

GRILLED PEACH & ARUGULA SALAD

Arugula, almonds, grape tomatoes, apple, grilled peaches, dried cranberries, Burrata cheese, served with honey lemon vinaigrette - 18

SPINACH SALAD

Spinach, tomato, cucumber, avocado, strawberries, goat cheese, candied pecans, and pumpkin seeds, served with a raspberry vinaigrette - 18

Soups

CRAWFISH BISQUE

topped with a cajun crostini - 10

BLACK BEAN

VEGETABLE - 7

20% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Flatbreads

OAKWOOD C.B.R.

Chicken, bacon, ranch, pickled red onion, BBQ sauce, cheddar - 18

MEDITERRANEAN FLATBREAD

Tomato, olives, red onion, feta, pesto, balsamic glaze, topped with arugula - 17

Handhelds

Served with choice of one side:

house made chips, french fries, sweet potato fries, coleslaw, grilled veggies, sautéed mushrooms, fresh fruit

SIMPLE BURGER OR CHICKEN

American, lettuce, tomato, onion, pickle, pretzel bun - 17

BOURBON BBQ BURGER OR CHICKEN

Cheddar, candied bacon, pickled onion, lettuce, tomato, pickle, bourbon BBQ sauce, spicy mayo, pretzel bun - 19

OAKWOOD SMASHBURGER

Pepper jack, sautéed onion & jalapeño, bourbon BBQ sauce, sesame bun - 23

TOFU & PORTOBELLO SANDWICH

Arugula, avocado, vegan cream cheese, tomato, on focaccia with roasted garlic avocado aioli - 19

BLACKENED SALMON GRILLED CHEESE

Blackened salmon, cheddar & mozzarella, spicy mayo, served on Texas toast - 21

Pastas

BLACKENED CHICKEN ALFREDO

Penne pasta, alfredo, parmesan, served with garlic bread - 22

CREAMY PESTO SHRIMP PRIMAVERA

Tortellini, pesto, bell pepper, onion, spinach, parmesan, served with garlic bread - 30

Vegan & Vegetarian

THAI CURRY LENTIL BOWL

Bell pepper, carrot, spinach, and wild grain blend - 30

STIR FRY TOFU & VEGGIES

Edamame, broccolini, tofu, carrot, bell pepper, wild grain blend, sesame seeds, soy, and sweet chili sauce - 28

Entrées

SEA & LAND

16 oz grilled ribeye, blackened shrimp, whipped potatoes, green beans, rainbow carrots, red wine demi-glace, and chimichurri - 55

12 OZ. GRILLED NY STRIP

Whipped potatoes, green beans, rainbow carrots, red wine demi-glace topped with trumpet mushrooms - 40

8 OZ. GRILLED FILET MIGNON

Whipped potatoes, green beans, rainbow carrots, caramelized onions, red wine demi-glace - 42

PAN SEARED RACK OF LAMB

Whipped potatoes, green beans, rainbow carrots, rosemary demi-glace, served with mint jelly - 40

8 OZ. GRILLED PORK CHOP

Whipped potatoes, green beans, rainbow carrots, habanero bacon jam - 36

TASTE OF JAMAICA

Jerk half chicken, rice & beans, fried plantains, island slaw, jerk sauce - 35

8 OZ. PAN-SEARED SALMON

Whipped potatoes, broccolini, divina tomatoes, caper butter sauce - 37

8 OZ. BLACKENED MAHI MAHI

Whipped potatoes, broccolini, mango sauce - 37

8 OZ. PAN-SEARED SNAPPER

Coconut rice, broccolini, caper butter sauce, topped with pico de gallo - 36

8 OZ. BLACKENED WALLEYE

Coconut rice, broccolini, with key lime tartar sauce - 36

PAN-SEARED SCALLOPS

Saffron mushroom risotto, tossed arugula & tomato salad, and mango purée - MP

PAN-SEARED AIRLINE CHICKEN BREAST

Whipped potatoes, broccolini, thyme demi-glace, topped with sautéed cranberries - 35

Sides

Asparagus - 6

Loaded Baked Potato - 8

Bacon Mac & Cheese - 9