

# YOU HAVE ARRIVED! (AT ACORN & THE OAK)

YOU MADE IT! NOW SIT BACK, RELAX, AND LET US FEED YOU SOMETHING GOOD.

## Addicted to Nuts - \$11 (Vegan / GF / Contains Nuts)

Might as well face it, we're addicted to nuts. An assortment of nuts tossed in olive oil, dijon, orange bitters, and secret herbs & spices.

## Pickled Things - \$11 (Vegan & GF)

One of our loveliest, most colorful dishes! Our assortment of house-pickled fresh veggies, that changed based on the season.

## Shaved Brussels Sprouts Salad - \$15

(Vegan / GF / Contains Nuts)

Shaved brussels sprouts tossed with arugula, diced Cosmic Crisp apples, shallots, dried cranberries, chopped walnuts, and a fig-balsamic dressing.

## Caesar Salad - \$15

Chopped Romaine lettuce tossed in our zesty house-made Caesar dressing\*. Mixed with sunchoke & watermelon radishes, and topped with grated Parmesan cheese & Old Bay croutons.

Add grilled chicken or salmon for an extra \$8.

## New England Clam Chowder - \$16

Settle in to a comforting bowl of homemade New England clam chowder. Made with baby Little Neck clams, onion, celery, fennel, and yukon gold potatoes, all in a thick & creamy bacon-clam broth. Finished with diced chives & crispy bacon pieces, and served with oyster crackers.

## Eggs on Eggs - \$14 (GF / Veg Option)

An old school supper club classic! Four creamy deviled eggs topped with diced chives and caviar, for the perfect burst of salt with every bite!

## Bread & Burrata Board - \$16 (Vegetarian)

Warm French bread served alongside a ball of creamy burrata cheese topped with chef's savory & delicious confit tomatoes - sweet cherry tomatoes cooked down in saffron & garlic-infused olive oil until they've bubbled & burst and you can spread 'em on bread. Finished with arugula, basil, and a sprinkling of sea salt and fresh ground pepper.

Recommended if sharing: Extra Loaf of Bread - \$5

## Fried Shrimp Fritters—\$17

Six bite-sized shrimp and green onion fritters, fried 'til golden and served with a roasted red pepper & goat cheese sauce that gets a tiny kick from our house-pickled jalapeno peppers.

## Devils on Horseback - \$16 (GF)

This is our spin on a classic appetizer dating back to the late 1800s. Sweet dates stuffed with tangy gorgonzola cheese, then wrapped in savory prosciutto and baked 'til toasty and crisp. Traditionally they're wrapped in bacon, but prosciutto just crisps up better! Served over a swoop of Dijon mustard and sprinkled with micro greens.

## Midwest Hospitality Relish Tray

(Vegetarian / GF Crackers Available / Contains Nuts)

*half tray - \$19 (perfect for two guests) | full tray - \$29 (perfect for four or more)*

Be part of a Midwestern Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light, fresh snacks designed to stimulate the appetite. House-pickled veggies, orange-spiced nuts, baby corn, Kalamata olives, and the centerpiece of the tray - Victoria's Magic Cheeseball: our cook Victoria's mix of Tillamook Sharp Cheddar, diced pimentos and Sweet Drop peppers, roasted garlic, and a little kick from Boundary Bay Festbier. Spread it on crackers, alternate with bites of pickled veggies, and kickstart your appetite for supper!

## MAIN DISHES

### Pan-Roasted Sockeye Salmon - \$36 (GF)

A gorgeous filet of sockeye salmon, pan roasted and topped with a pat of our house-made blood orange compound butter. Served over a bed of luscious Black Beluga lentils, simmered with veggie broth, carrots, garlic, shallots, thyme, and a splash of white wine. It comes with delicious vibrant broccolini on the side - sauteed until it's just al dente - because we all need a little green!

### Seafood Mac & Cheese - \$37

Our homemade seafood mac is comprised of cavatappi noodles tossed in a decadent four-cheese Mornay sauce (Brie, Gouda, Havarti, Tillamook Cheddar) then mixed with impressive chunks of butter-sauteed lobster & crab, and juicy shrimp. Topped with crushed shrimp chips for extra crunch!

### Smothered Chicken with Bourbon-Mushroom Sauce - \$30

Beautiful comfort food at its finest! This dish is like a hug on a plate, with two 4 ounce chicken breasts, brined overnight for maximum tender-juiciness, grilled for just the right amount of char, then smothered in a flavorful Four Roses bourbon-mushroom cream sauce. Served alongside buttery, creamy mashed potatoes and fresh, crisp garlic green beans.

### Pork with Apples & Leeks - \$39 (GF)

A beautiful, juicy 10 oz boneless center cut pork loin from Carlton Farms, sous vide\* until moist and tender, then finished on the grill to a perfect medium temperature, with that perfect char! Served over creamy mashed potatoes with seared Cosmic Crisp apples and buttery braised leeks on the side. Finished with a delicious brandy & whole grain mustard cream sauce.

### Filet Mignon with Creamed Spinach - \$50 (GF possible)

Guests consistently tell us this is the best steak they've ever had, and we are inclined to agree! Enjoy an absolutely beautiful hand-cut 7 oz filet mignon, grilled exactly to your preference. It's served over a bed of house-made creamed spinach (fresh chopped spinach sautéed with homemade béchamel sauce) and roasted potatoes. Fried shallots on top! Let your server know if you need a GF option.

\* Parties of 5 or more will be charged an automatic 20% gratuity. | \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.