

LET'S CELEBRATE SPRING AT ACORN & THE OAK!

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 change based on what's fresh.

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 zesty house-made Caesar dressing*. Mixed with watermelon radishes and topped with grated Parmesan cheese & Old Bay croutons. Add grilled chicken or salmon for an extra \$8.

Mushroom & Leek Soup - \$15

(GF / VEGETARIAN / VEGAN OPTIONAL)

All hail the mighty mushroom! This homemade soup is Oyster, Shiitake, and Button mushrooms, sauteed with leeks, deglazed with sherry, then blended until silky-smooth with a mushroom veggie stock. Finished with fresh goat cheese and a drizzle of black truffle oil.

Eggs on Eggs - \$14

 (GF / VEGETARIAN OPTIONAL)

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 our bright, homemade olive tapenade - a blend of Greek olives, garlic, capers, pickled sweet peppers, lemon zest, and thyme. Finished with roasted red pepper, arugula, extra virgin olive oil, Maldon salt flakes, 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 / DAIRY FREE)

A gorgeous filet of sockeye salmon, pan roasted and topped with a zesty & beautiful tomato and meyer lemon chutney. 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 Medallions with Creamy Polenta - \$38

 (GF / CAN BE DAIRY FREE / CONTAINS NUTS)

A juicy 10 oz boneless center cut pork loin from Carlton Farms, sous vide* until moist and tender, finished on the grill to medium. Served sliced over creamy white cheddar polenta and grilled spring asparagus. Finished with a sweet & spicy apricot glaze and toasted Oregon hazelnuts.

Filet Mignon with Grilled Shrimp & Chimichurri - \$52

 (GF AND DAIRY FREE)

Guests consistently tell us ours 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 and served alongside a grilled shrimp skewer, both drizzled in our bright Argentinian-style fresh herb & citrus chimichurri. The dish is completed with a side of roasted Sunset Fingerling Potatoes and brussels sprouts.

* 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.