

# WELCOME, FRIENDS, TO ACORN & THE OAK!

NOW SIT BACK, RELAX, AND LET US FEED YOU A DELICIOUS HOMEMADE MEAL.

## Addicted to Nuts - \$12 (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.

## Eggs on Eggs - \$15 (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!

## Brussels Sprouts Salad - \$15 (VEGAN / GF)

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

Make it a meal! Add grilled chicken or salmon for an extra \$8.

## Sweet Corn Salad - \$15 (VEGAN / GF)

Organic field greens, charred sweet corn, fresh cucumber, juicy cherry tomatoes, toasted pumpkin seeds, and an incredible house-made avocado-cucumber dressing that will knock your socks off.

Make it a meal! Add grilled chicken or salmon for an extra \$8.

## Mushroom & Leek Soup - \$15

(GF / VEGETARIAN / VEGAN OPTIONAL)

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.

## Goat Cheese & Toast - \$19 (VEGETARIAN / GF OPTION)

Goat cheese from the happiest goats at Kestrel Cascadia Farms in Ridgefield, baked in a cast iron and finished with Camas Honeybee Blackberry Honey, blackberries, and a dusting of honey roasted peanuts. Served with grilled toast points for spreading & noshing.

## Bread & Burrata Board - \$17 (VEGETARIAN)

French bread served with creamy burrata cheese topped with our bright, homemade olive tapenade - a blend of Greek olives, garlic, capers, Mama Lil's pickled peppers, lemon zest, and thyme. Finished with roasted red pepper, arugula, extra virgin olive oil, Maldon salt flakes, and fresh ground pepper. Recommended for more than 2: Extra Loaf of Bread - \$5

## Fried Shrimp Fritters—\$17

Six bite-sized shrimp, corn, and green onion fritters, fried 'til golden and served with a roasted red pepper & goat cheese sauce that gets a bit of a kick from Mama Lil's pickled peppers.

## Devils on Horseback - \$17 (GF)

Our spin on a classic appetizer dating back to the late 1800s. Sweet dates stuffed with blue cheese, then wrapped in savory prosciutto and baked 'til toasty and crisp. Served over a swoop of Dijon mustard and sprinkled with micro greens.

## Midwest Hospitality Relish Tray

(VEGETARIAN / GF CRACKERS AVAILABLE / CONTAINS NUTS)

half tray - \$20 (perfect for two guests) | full tray - \$30 (perfect for four or more)

Be part of Midwest Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light snacks designed to stimulate the appetite. Deviled eggs topped with caviar, orange-spiced nuts, baby corn, Kalamata olives, and our homemade pimento beer cheese spread with Tillamook Sharp Cheddar, diced pimentos, roasted garlic, and Sweet Drop peppers. Kickstart your appetite for a big, hearty meal!

## MAIN DISHES

### Halibut Oscar - \$54

A buttery 6 ounce filet of wild-caught Halibut, deliciously pan-roasted and served over crisp grilled asparagus, topped with sweet chunks of Colossal Blue Crab and sauced with a decadent house-made Sage Béarnaise. Accompanied by savory roasted Sunset Fingerling potatoes.

### Seafood Mac & Cheese - \$40

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 - \$32

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 - \$39 (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-chili glaze, and toasted Oregon hazelnuts.

### Hand-Cut Steak with Grilled Shrimp & Chimichurri - \$56 or \$89

Guests often tell us our steaks are the best they've ever had, and we are inclined to agree! Order your choice of a tender 7 oz Filet Mignon, or a beautifully marbled 12 oz Wagyu NY Strip - grilled to your preference and topped with a grilled shrimp skewer, drizzled in our bright Argentinian-style fresh herb & citrus chimichurri. The dish is completed with a side of homemade Tostones (twice-fried plantains) and garlic-sauteed broccolini.

\*\*Parties of 5 or more will be charged a 20% gratuity.

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