**APPETIZERS**

- **Ahi Tuna Wonton**
  fried wonton, asian mai, poi, slaw, sesame seared ahi tuna, sweet thai chili sauce, wasabi | 16

- **Wild West Shrimp**
  pan fried, butter pepperoncini-cherry pepper sauce, prairie dust | 16

- **Calamari**
  lightly battered, fried sweet thai chili sauce | 20

- **Korean BBQ Lettuce Wrap**
  korean bbq beef tips, pepper, onion, lettuce wraps | 18

**SOUP & SALAD**

- **Wedge**
  iceberg lettuce, cherry tomato, bacon, french dressing, blue cheese dressing, blue cheese crumble, balsamic | 14

- **Maurice**
  mixed greens, ham, turkey, swiss, hard boiled egg, sweet gherkins, green olives, maurice dressing | 15

- **Oakhurst ★**
  romaine lettuce, cucumber, red onion, cherry tomato, bacon, blue cheese, house dressing | 12

- **Caesar**
  romaine lettuce, shaved parmesan, croutons, caesar dressing | 11

- **Freddie’s Chili** | 6

- **Soup de Jour** | 8

- **Enhancements**
  shrimp | 8
  chicken | 8
  salmon | 10
  beef | 10

**SWEET PLATES**

- **New York Cheesecake**
  served with raspberry or chocolate sauce | 10

- **Carrot Cake** | 10

- **Salted Caramel Pretzel Creme Brulee** | 9

**PRIME CUTS**

- **8oz Filet**
  topped with chef’s demi, creamy garlic mashed potatoes, asparagus | 60

- **Ribeye**
  14oz | 55

- **New York Strip**
  12oz | 45

- **Ahi Tuna**
  7oz | 40

- **Salmon Filet**
  7oz | 30

**ENHANCEMENTS, SAUCES & SIDES**

- **Garlic Marinated Prawns** | 13

- **Lobster Tail** | 15

- **Roasted Wild Mushrooms** | 5

- **Blue Cheese** | 4

- **Chef’s Demi, Diane, Roasted Pepperoncini Demi**

- **Loaded Baker** | 8

- **Spinach Gratin** | 6

- **Chef’s Risotto** | 5

- **Garlic Mashed Potatoes Rice Pilaf**

- **Baked Potato Vegetable Medley**

**BIG PLATES**

- **Pasta Bolognese**
  ground prosciutto, veal, beef, tomato sauce, penne noodle, grilled garlic french baguette | 35

- **Chicken Marsala**
  lightly breaded chicken breast, marsala sauce, mushrooms, garlic mashed potatoes, asparagus | 35

- **Avocado Dijon Scallops**
  blackened scallops, cauliflower rice risotto, pico de gallo, avocado dijon mustard | 45

- **Australian Lamb Chops ★**
  sun-dried tomato marinated, dauphinoise potatoes, spinach gratin, honey balsamic tomato pesto | 45

**HANDHELDs**

- **Choice of house-made chips or gluten free fries**

- **Phat Philly**
  shredded sirloin, peppers, onions, provolone cheese, baguette | 17

- **Smokey Apple Grilled Cheese**
  smoked gouda, green apples, provolone, honey whole grain bread | 15

- **Nashville Hot Chicken ★**
  crispy chicken breast, honey hot sauce, blue cheese spread, pickles, brioche bun | 16

- **Chop Burger**
  house made beef burger, choice of cheese, lettuce, tomato, onion, brioche bun | 18

- **Italian Stack**
  salami capicola, ham, boursin cheese, tomato, red onion, banana peppers, provolone cheese, ciabatta roll, italian dressing | 16

- **Upgrade**
  sweet potato fries, steak fries, truffle fries, onion rings | 3

**Curated Dinner Menu by**

**Travis Garver, Executive Chef**

*Curating memorable experiences through food, quality, and exceptional team. We work hard to ensure your visit is one to remember. All food and beverage items are subject to change. SPA Service Charge, applicable at which may be distributed to the staff in cash. Spa and beverage sales are subject to sales tax. For more information, please refer to our menu or speak to your server. Food and beverage purchases are non-refundable. Credit card deposit required. ©LaCucina, Inc. All rights reserved. 2008-2019.**

**MEMBER FAVORITES**

- **VEGETARIAN**
- **VEGAN**
- **GLUTEN FREE**
- **DAIRY FREE**
- **NUT ALLERGY**