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# L.O.B.G.

lone oak bar & grille

bar fare served until 11pm

## STREET NACHOS

house-made queso | mexican street corn | fresh jalapeno | cilantro lime cream | crema | add chicken | add beef

## BUFFALO WINGS

bone-in or boneless | choice of bleu cheese or ranch | add fries

## MOLTEN TOWER

pepper jack cheese stuffed onion rings | marinara

## LOADED QUESO FRIES

house-made queso | crumbled bacon | green onion | fresh jalapeno | crema

## HOUSE SALAD

mixed greens | red onion | cherry tomato | carrot | cucumber | seasoned croutons | choice of dressing

## CLASSIC CAESAR

chopped romaine | creamy caesar dressing | shaved parmesan | seasoned croutons

## SMOKED SPINACH

baby spinach | sliced strawberries | crumbled blue cheese | red onion | bacon vinaigrette

## STEAK SANDWICH

quick seared filet medallion | tomato chili relish | mixed greens | swiss cheese | grilled hoagie | fries

## FRENCH ONION GRILLED CHEESE

caramelized onion | swiss cheese | grilled brioche | bleu cheese & sliced strawberries on the side | fries

## FIGGY PIGGY

black forest ham | fig marmalade | cheddar | swiss | grilled hoagie | fries

## SPICY HONEY BUTTER CHICKEN N' BISCUIT

fried buttermilk chicken breast | spicy honey butter | bread & butter pickles | fries

## COFFEE RUBBED BURGER

certified angus beef | bacon | L.T.O.P. | choice of cheese | toasted brioche bun | fries

## TEXAS CHOCOLATE WAFFLE CAKE

warm blueberry compote | fresh strawberries

## NEW YORK CHEESECAKE

strawberry or chocolate sauce | fresh strawberries

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*Cuisine by Chef Steve Champaign*

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# L.O.B.G.

lone oak bar & grille

main entrees served until 9pm

## 10 OZ FILET

certified angus beef | horseradish whipped potato | fried parmesan asparagus | thyme jus

## PAN SEARED SALMON

honey pecan sauce | sticky rice | fried parmesan asparagus

## BOUND GROUND ROUND

meatloaf | tomato chili relish | horseradish whipped potato | brown butter green beans | onion straws

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## *Chef's Creation*

### CHILI RUBBED RED SNAPPER

curried carrot puree | balsamic heirloom tomato | sticky rice

### LOLLIPOP CHOP

double bone-in pork chop | mexican street corn | blackberry mostarda | brown butter green beans | onion straws

### CHICKEN PARM

vodka pink sauce | penne | shaved parmesan | toasted baguette

### VODKA PENNE

pink sauce over penne | shaved parmesan | toasted baguette

### CREOLE SEARED CHICKEN

creamy creole sauce | whipped potato | fried parmesan asparagus

### GOGI BOWL

crispy pork belly | korean bbq marinade | sticky rice | fried egg | red cabbage | shredded carrot | spinach

### BUFFALO MAC

aged cheddar | penne | choice of bone-in or boneless wings | bleu cheese crumbles | toasted baguette

### SOUTHERN FRIED CHICKEN

whipped potato | peppered gravy | brown butter green beans

### IRISH CORNED BEEF

braised red cabbage | whipped potato

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