



THE WORDEN

at Oasis Golf Club

Dinner Entrées

Dinner served with side House or side Caesar Salad, Seasonal Vegetable and a choice of Baked or Garlic Mashed Potato
Pasta dishes served with side House or side Caesar Salad & Garlic Bread.

* Filet Mignon 8 oz.....	40
Hand Cut Filet Fire Grilled & Topped w/ Browned Butter	
* Filet Marsala.....	42
Two 4 oz Hand Cut Filet Medallions Fire Grilled & Topped w/ a Button Mushroom Marsala Sauce	
* NY Strip.....	34
Hand Cut 12 oz New York Strip Lightly Seasoned Fire Grilled & Topped w/ Browned Butter	
* Lamb.....	46
New Zealand Marinated Lamb Chops Grilled To Your Liking & Served w/ Rosemary Apple Mint Jelly	
Crab Cakes.....	35
Jumbo Lump Crab Cakes Made Maryland Style Browned In Butter & Served w/ Crab Cream Sauce	
Linguine & White Clams.....	30
Baby Clams Sautéed in a White Wine Lemon Butter Sauce Over Linguine	
Honey Chipotle Salmon.....	31
Wild Caught Salmon Char Grilled w/ a Honey Glaze	
* Ahi Tuna.....	32
Sushi Grade Ahi Tuna Steak Crusted in Black Pepper & Flashed Seared to Rare, Topped w/ a Soy Glaze	
Pan Seared Halibut.....	37
Halibut Filet Seared in Brown Butter & Topped w/ Our Crab Cream Sauce Add a Maryland Crab Cake . . 8	
Chicken Piccata.....	29
Classic Piccata w/ Lightly Dusted Chicken Breast Sautéed in a Lemon Caper White Wine Sauce & Served w/ a Side of Linguine Pasta	
Chicken Marsala.....	29
Classic Marsala w/ Lightly Dusted Chicken Breast Sautéed in a Marsala Mushroom Sauce & Served w/ a Side of Linguine Pasta	
Stuffed Shrimp.....	36
Jumbo Shrimp Stuffed w/ Our Crab Cake, Baked & Topped w/ Lemon Butter	
Cajun Shrimp Alfredo.....	38
Large Shrimp Dusted in House Cajun Seasoning, Sautéed w/ Italian Sausage, Roasted Red Peppers, & Green Onions, Tossed in Our Alfredo & Served Over Linguine Pasta	
Seared Sea Scallops.....	41
Jumbo Sea Scallops Seared to a Golden Brown, Topped w/ Our Garlic Lemon Butter	
New Zealand Blue Mussels.....	35
Blue Mussels Tossed in Your Choice of House Made Marinara or White Wine Sauce & Served Over Linguine Pasta	
Penne Ala Vodka.....	26
House Made Parmesan Vodka Sauce, Tossed w/ Penne Pasta • Add Chicken . . 7 • Shrimp . . 8 • Salmon . . 9	

À La Carte Sides

Onion Peels.....	7	Garlic Mashed Potato.....	5
Fried to a Golden Brown Served w/ Side Garlic Parm		Roasted Red Peppers Mashed in a Garlic Herb Butter	
Button Mushrooms.....	6	Seasonal Vegetables.....	4
Fresh Button Mushrooms Sautéed in a Garlic Jus		Mix of Seasonal Vegetables	
Baked Potato.....	5		
Served w/ Butter & Sour Cream			

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



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STARTERS

Garlic Parmesan Fries.....12
Fries, double fried and tossed in Garlic Parmesan

Buffalo Shrimp.....6 for 12 or 12 for 22
Large Shrimp Lightly Breaded, tossed in House Garlic Buffalo Sauce and choice of Ranch or Blue Cheese.

Jumbo Wings.....6 for 12 or 12 for 22
Lightly Breaded or Naked, Tossed in choice of Buffalo Garlic, Garlic Parmesan or Teriyaki and choice of Ranch or Blue Cheese.

***Tuna Tataki**.....17
Pepper Crusted Ahi, Flash Pan Seared, sliced thin, served rare with our Citrus Soy and Wasabi.

Bang Bang Shrimp.....15
Large Shrimp Lightly Breaded, Flash Fried and tossed in Creamy Siracha Chili Sauce.

Mozzarella Sticks.....13
Mozzarella Sticks served with a side of Marinara.

Southwest Chicken Egg Rolls.....14
Marinated Chicken, Black Bean & Corn Eggs Rolls served with a side of Tangy Cilantro Ranch Sauce.

Golden Fried Pickles.....12
Fried Pickles served with a side of Ranch.

Calamari.....18
Golden Fried w/ Italian Breading Served w/ a Side of Marinara

Cheese Curds.....14
Wisconsin White Cheddar Curds Fried to a Golden Brown served with a Choice of Marinara or Ranch.

Fried Mushrooms.....12
Large Breaded Mushrooms Fried to a Golden Brown and served with a side of Ranch.

SALADS & SOUPS

Choice of Dressing . Ranch, Blue Cheese, Thousand Island, French, Balsamic Italian, Vinegar and Oil

House Salad.....Side 5 Entrée 10
Mixed Greens, Tomato, Cucumber & Croutons with choice of dressing.

Wedge Salad.....14
Wedge of Iceberg, topped with Tomato, Red Onion, Bacon with Blue Cheese Dressing

***Caesar Salad**.....Side 6 Entrée 12
Romaine Lettuce tossed with house Caesar, Parmesan and Croutons. (Protein added to Entrée only)
Chicken.....7 Shrimp.....8 Salmon.....9

Caprese Salad.....13
Fresh Mozzarella, sliced Tomato and Basil with a drizzle of House Balsamic.

Chef's Salad.....15
Mix of Romaine and Iceberg Lettuce Topped with Ham, Turkey, Hard Boiled Eggs, Tomatoes and Cheddar Cheese with Choice of Dressing.

Asian Chicken Salad.....15
Mix of Romaine and Iceberg Lettuce Tossed with Mandarin Oranges, Sliced Almonds, Diced Chicken and Crispy Noodles Topped with Our Asian Dressing.

Greek Salad.....14
Mix of Romaine and Iceberg Lettuce Tossed with Feta Cheese, Cucumbers, Kalamata Olives, Tomatoes, Beets with our Greek Dressing.

French Onion Soup.....10
Topped with toasted Crostini and melted Aged Swiss Cheese.

Soup of the Day.....Cup 5 Bowl 10

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