



THE

WORDEN

at Oasis Golf Club

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

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



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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.	46
Hand Cut Filet Fire Grilled & Topped w/ Browned Butter	
* NY Strip	38
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	36
Jumbo Lump Crab Cakes Made Maryland Style Browned In Butter & Served w/ Crab Cream Sauce	
Asian Fusion Wild Salmon	34
Wild Caught Salmon Pan Seared w/ an Asian Inspired Lemon Soy Glaze Served Over a Porcini Mushroom Risotto	
* Ahi Tuna	36
Sushi Grade Ahi Tuna Steak Crusted in Black Pepper & Flashed Seared to Rare, Topped w/ a Soy Glaze	
Seared Alaskan Halibut	40
Wild Caught Alaskan Halibut Seared w/ a Golden Crust Served Over a Tomato Risotto Topped w/ a Lemon Butter	
Seared Sea Scallops	44
Jumbo Sea Scallops Seared to a Golden Brown, Topped w/ Our Garlic Lemon Butter	
* Lobster Ravioli	38
North Atlantic Lobster Stuffed Ravioli, Tossed in a Lobster Vodka Sauce	
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	
Chicken Fettuccini Alfredo	28
House Fettuccini Alfredo Topped w/ a Grilled Chicken Breast	
Sub: Shrimp \$6 Salmon \$8	
Penne Ala Vodka	26
House Made Parmesan Vodka Sauce, Tossed w/ Penne Pasta • Add Chicken . . 7 • Shrimp . . 8 • Salmon . . 9	

À La Carte Sides

Button Mushrooms	6	Garlic Mashed Potato	5
Fresh Button Mushrooms Sautéed in a Garlic Jus		Roasted Red Peppers Mashed in a Garlic Herb Butter	
Tumbleweed Onion Straws	7	Seasonal Vegetables	4
Thin Shaved Onions, Marinated & Dusted in Seasoned Flour, Fried to a Golden Brown		Mix of Seasonal Vegetables	
		Baked Potato	5
		Served w/ Butter & Sour Cream	

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Split Plate Charge - \$5.00