

OAK GRILL



Beau Chêne Country Club

SOUP | SALAD

Chef's Craft Soup 7 | Turtle Soup 7 | French Onion Soup 7

Grilled Chicken or Shrimp Caesar

Salad or Wrap 15
soft shell crab, Ahi tuna, or black skillet catch +3

Steak Frites Salad

grilled beef tenderloin, rosemary truffle fries, bleu cheese, tomatoes, red onion, arugula, French vinaigrette, "the sauce" 18

Blackened Shrimp or Chicken Cobb

bacon, boiled egg, tomato, bleu cheese, avocado, baby greens, Creole vinaigrette 16

Sub soft shell crab, Ahi tuna, or black skillet catch +3

Fried Soft Shell Crab Tower

Japanese crab salad, seaweed salad, avocado, Gochujang ponzu 17



Chicken or Shrimp Caprese

fresh mozzarella, tomato, avocado, yellow tomato vinaigrette 16

Ahi tuna or black skillet catch +3

Wedge Salad

baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze 11

blackened shrimp or grilled chicken +6

soft shell crab, Ahi tuna, or black skillet catch +9



Tuna Poke Bowl or Nachos

edamame, avocado, smelt roe, cucumbers, red slaw, sweet chili ponzu, wasabi aioli 16

SANDWICHES | ENTRÉES

Beau Chêne Burger | Turkey Burger

½ lb. fresh angus, dressed on grilled brioche with choice of cheese 13

plant-based Beyond Burger or Ahi tuna +2

Bang Bang Tacos (3)

fried shrimp, creamy sweet chili sauce, red slaw, fresh carrots and herbs 16

Fried Chicken Sandwich

grilled brioche, house pickles, "the sauce" 13

Reuben

corned beef, kraut, Swiss cheese, Russian dressing, grilled marble rye 15

BLAT

bacon, lettuce, avocado, tomato on toasted wheat-berry bread 10

Beau Club

ham, turkey, bacon, Swiss, American, lettuce, tomato 14

Grown-Up Grilled Cheese

Swiss, American, pepper-jack, sourdough, bistro salad, pomodoro dip 13

Hand Battered Chicken Tenders

grilled garlic toast, "the sauce" 13

Chicken or Shrimp Quesadilla

cheddar-jack, grilled onions and peppers, salsa, sour cream 14

Above Items Served With Choice of Fries | Chateau Salad, Caesar or Fruit Cup +2

Fresh Catch Acadiana

black skillet seared, Crystal caper butter, angel hair pasta, Cajun fried leeks 19

Crawfish Ravioli

Creole Monica sauce, mushrooms, savory Cajun cronuts, garden herb parmesan 19

Japanese Beau Bowl

fresh grilled salmon, crab salad, avocado, nori, crunchy Panko, jasmine sushi rice, Gochujang ponzu 19

Crispy Brussels Sprouts

grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly 16

Baby Back Ribs (Half Rack)

Korean barbeque, red slaw, fresh carrots and herbs, steamed jasmine rice 18

Hosie Bourgeois, Executive Chef | Daniel Bourgault, Sous Chef
Please notify your server of any dietary restrictions