

# Dinner Menu



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~ Starters ~

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***“El Cholo” Sweet Corn Tamale Cakes***

~ Three house-made corn tamale cakes drizzled in our house-made ‘red’ & tomatillo ‘green’ salsas, then topped with smoked chipotle aioli & finished with fresh avocados & sour cream (13) ~ Additional prep time required.

***Shrimp Campenchana***

~ *Mexican seafood cocktail* loaded with shrimp mixed in our delicious, house made cocktail sauce. Topped with diced avocados & served with house made tortilla chips and a side of freshly sliced jalapeños (22)

***Southern Fried Green Tomatoes***

~ A Southern favorite! Four green tomato steaks covered in our secret “Southern coating” & fried until golden brown. Served a’ top a bed of chopped greens with balsamic fig reduction & drizzled with rémoulade sauce (13)

***Calamari ‘Steak Fries’***

~ Thin sliced calamari steaks fried light & golden. Served with sweet chili & smoked chipotle aioli sauces (14.5)

***Spinach & Artichoke Dip***

~ Fresh spinach & tangy artichokes mixed in a rich cheese sauce & topped with diced tomatoes. Served warm with crisp house made tortilla chips & salsa (12)

***Southwestern Chicken Quesadillas***

~ Diced grilled chicken breast, marinated in fresh salsa, cheddar & Monterey jack cheeses, black beans, and corn relish, grilled to perfection in a warmed tortilla. Served with our house-made ‘red’ & and tomatillo ‘green’ salsas (14)

***Artisan Bread Basket***

~ An assortment of rustic French, Ciabatta and multigrain rolls. Served w/ herb butter. (9)

***Homemade Chips & Salsa***

~ Crisp corn tortilla chips served with our house-made ‘red’ & tomatillo ‘green’ salsas (6)



***Coconut Fried Shrimp***

~6 coconut fried shrimp served with sweet chili dipping sauce (19)

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~ Plates ~

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***The Local’s Famous Fish Tacos***

~ Two warmed flour tortillas filled with fresh beer battered filets. Topped with shredded cabbage & our own tangy sauce. Served with Spanish rice, black beans & pico de gallo. (16)  
*(May be grilled on request)*

***Oldham’s 1860 Fish n’ Chips***

~ Two delicious Pollock filets lightly fried to a golden finish alongside a heaping side of hand cut fries. Served with malt vinegar & house made tartar sauce & a side of fresh tangy coleslaw (15)

***Catfish Platter***

~ Farm raised catfish filets rolled in yellow cornmeal, seasoned with our “house recipe” of spices & then lightly fried to perfection. Platter includes a side of hand cut fries, jalapeno hush puppies, tangy coleslaw and served with our house-made tartar sauce & spicy rémoulade dressing (18)

***[ Add 3 Fried or Grilled Shrimp (9) ]***

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< Sorry, no substitutions. An 20% gratuity will be added for groups of five or more. >

### ***Crunchy Wasabi Salmon with Lime***

~ Baked salmon filet topped with a crunchy wasabi & lime crust. Served with sautéed green beans & garlic mashed potatoes (23)

### ***Shrimp Brochette***

~ Five delicious, grilled shrimps stuffed with peppers & Monterey jack cheese, then wrapped in jalapeno bacon. Served with Spanish rice, black beans and garlic butter sauce (23)

### ***Red Snapper Filet***

-Herb seasoned Gulf Red Snapper filet, pan seared & served over sundried tomato parmesan polenta. Served with a side of asparagus. (36)

### ***Roasted Balsamic Chicken Breast***

~ Tender chicken breast pan seared & smothered in balsamic-laced tomatoes, then topped with a dollop of warm goat cheese. Served over 'garlicky' spinach with a side of garlic mashed potatoes. (16)

### ***Sautéed Chicken Breast & Artichokes***

~ Lightly breaded chicken breast pan roasted with artichokes, capers & lemon in a white wine sauce. Served with 'garlicky' spinach, risotto cakes & topped with balsamic tomatoes. (15)

### ***Pasta Penne Alfredo***

~ Fresh penne pasta tossed with traditional creamy Alfredo sauce, garlic, applewood smoked bacon & sliced grilled chicken breast. (***May substitute Andouille sausage on request***) (14)

### ***Cajun Chicken & Sausage Penne***

~ Grilled "Cajun" chicken breast & spicy Andouille sausage tossed with garlic, sundried tomatoes & a creamy white wine Alfredo sauce. A house favorite! (15)

### ***Four Seasons Mac & Cheese***

~ Hearty, creamy macaroni loaded with cheddar and Monterrey jack cheeses, apple wood smoked bacon, fresh chopped tomatoes & topped with crispy, buttered bread crumbs (12)

### ***Kansas City Pork Shanks***

~ Three Tender "bone in" pork shanks served alongside sautéed sweet potatoes and drizzled with our butterscotch caramel sauce. (21)

### ***Truck Stop Deluxe***

~ Our premium marinated 12oz Rib-eye grilled to your liking with sides of our raspberry chipotle and steak sauces. Served with sautéed green beans & garlic mashed potatoes (39)

### ***Angus Filet Mignon with Béarnaise Sauce***

~8oz Angus Filet, grilled to your liking. Served with garlic mashed potatoes, grilled asparagus & topped with crispy fried onions. (39)

### ***Chicken Fried Steak***

~ A Texas tradition! A hearty Angus sirloin dipped & battered in our secret house seasonings and fried to golden perfection. Topped with country gravy and served with garlic mashed potatoes, Texas toast & sautéed green beans (18)

### ***"The Riverside" Country Club Burger***

~ Your choice of Angus Beef, Grilled Chicken, or Veggie Patty, piled high with freshly cut lettuce, tomatoes, pickles & onions and your choice of American, Swiss, Bleu or cheddar cheese. Served with hand cut French Fries. (17)

[ ***Burger Extras...*** Applewood smoked bacon (3) / Sautéed mushrooms, grilled onions or sliced avocados (.95-2.50) / Substitute onion rings for fries (1) ]

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