



Dinner Menu



~ Starters ~

“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. (19)

Chicken & Cheese Empanadas

New!



~ A South American favorite! Three delicious pastries filled with chicken, Monterey Jack cheese & House spices, deep fried to a light, golden perfection. Served with our tangy ‘Verde’ sauce. (12)

Calamari ‘Steak Fries’

~ Thin sliced calamari steaks fried light & golden. Served with sweet chili & smoked chipotle aioli sauces. (15)

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)

Coconut Fried Shrimp

~ Six coconut fried shrimp served with sweet chili dipping sauce (15)



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’ & tomatillo ‘green’ salsas. (15)

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. (13)

Artisan Bread Basket

~ An assortment of rustic French, Ciabatta and multigrain rolls. Served w/ garlic butter. (12)

Homemade Chips & Salsa

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



- Plates -

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. (17)

Southern Fried 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. (17)

- Add 3 Fried or Grilled Shrimp (7)

Crunchy Wasabi Salmon with Lime

~ Baked salmon filet topped with a crunchy wasabi & lime crust. Served with sautéed green beans & garlic mashed potatoes. (28)



Shrimp Brochette

~ Five delicious, grilled shrimp stuffed with peppers & Monterey jack cheese, then wrapped in jalapeno bacon. Served with Spanish rice, black beans & garlic butter sauce. (21)

Red Snapper Filet

~ Herb seasoned Gulf Red Snapper filet, pan seared & served over sundried tomato parmesan polenta. Served with a side of asparagus. (39)

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 & balsamic tomatoes. (16)

Penne Pasta Alfredo

~ Fresh penne pasta tossed with traditional creamy Alfredo sauce, garlic, applewood smoked bacon & sliced grilled chicken breast. (16) *-May substitute Andouille sausage on request*

Cajun Chicken & Sausage Penne

~ Grilled "Cajun" chicken breast & spicy Andouille sausage tossed with garlic, sundried tomatoes in a creamy white wine Alfredo sauce. A House favorite! (16)

Four Seasons Mac & Cheese



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

Kansas City Pork Shanks

~ Three tender "bone in" pork shanks served alongside sautéed sweet potatoes and drizzled with our butterscotch caramel sauce. (24)

Truck Stop Rib-eye 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

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

Lone Star 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. (19) *-May substitute to Chicken Fried Chicken on request*

New!

"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 or hand breaded Onion Rings. (18)



*-Burger Extras... Applewood smoked bacon (3) / Sliced avocados (2.5)
/ Sautéed mushrooms, grilled onions (1)*



~ Desserts ~

“Classic” New York Cheesecake

~ This delightful dessert features a buttery graham cracker crust & a creamy, sweet filling, drizzled with chocolate, caramel or strawberry sauce that will melt in your mouth.



(9)

The Local’s Famous Key Lime Pie

~ Features a homemade graham cracker crust, a creamy sweet-tart filling & homemade whipped cream on top.

(9)



Lemon Blueberry Crème Brulée

~ A delicious balance of smooth, creamy lemon custard with tart lemon & sweet blueberries.

(7)



Spiced Carrot Cake

~ Delicious spice cake, loaded with pineapple, coconut, carrots & walnuts finished with a rich, cream cheese icing.

(9)



“Decadent” Chocolate Fudge Cake

~ Layers of dark chocolate cake silky chocolate filling.

(9)



~ Check with your server for other delicious dessert options available in our Bakery Case!

We proudly serve
“Premium”
Katz Coffee & Espresso.



~ Soup & Salads ~

Soup d’ Jour

Cup (4.5)

Bowl (6.5)



Fried Chicken Salad

~ Romaine lettuce, roasted corn relish, red onions, cucumber & glazed pecans topped with hearty fried chicken tenderloins & our own ranch dressing. (Entrée 15)

The Local “Signature” Salad

~ Artisan mixed greens, crumbled goat cheese, tomatoes, & fig balsamic dressing. (Entrée 14 / Side 9)

The Local Greens

~ Mixed greens, carrots, shredded beets, sprouts, grape tomatoes, sunflower seeds, fresh Parmesan cheese & crunchy croutons tossed with balsamic vinaigrette. (Entrée 11 / Side 8)



Caesar Salad

~ Traditional Caesar salad with romaine, tomatoes, shredded carrots & parmesan cheese with classic Caesar dressing. (Entrée 11 / Side 8)

Spinach Salad

~ Fresh garden spinach, red onions, mushrooms, bacon, egg, candied pecans & sliced strawberries with a poppy seed dressing. (Entrée 11 / Side 8)



“Basic Green” Salad

~ Chopped romaine, carrots, English cucumbers & cherry tomatoes with ranch dressing. (Entrée 11 / Side 8)

~ For any salad, add Grilled Chicken (4), Sesame Fried Chicken (6) or 3 Grilled Shrimp (7)



~ About Us ~



~ *The Local* - Est. 2004 ~

At The Local, we serve up American Classic cuisine, which consists of comfort food that evokes memories of warm family gatherings and leisurely meals filled with friendship and laughter from an earlier time. We spend time in the kitchen so you can spend your time lingering at the table with family and friends enjoying a homemade meal... Simple, hearty fare made from fresh ingredients with the delicious smells and rich flavors that only time in the kitchen can produce.



~ *What's in a Name* ~

At The Local, it's a lot. In small towns and villages across the globe, the establishment in each town that has the best food, drink and ambiance has been traditionally known as "the Local." We hope to live up to our name in every way, combining the best food and drink in town with a relaxed atmosphere to create a popular spot with a feeling of community and longevity.