

# Dinner Menu



***“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 (20)

***Southern Fried Green Tomatoes***

- A Southern favorite! Four green tomato steaks covered in our secret “Southern coating” & fried until golden brown. Served atop 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)

***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 (13)

***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 (5.5)



***Coconut Fried Shrimp***

-6 coconut fried shrimp served with sweet chili dipping sauce (18)

***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. (15.5)  
*(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 (14.5)

***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 (8.5) ]*

### *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 (21)

### *Red Snapper Filet*

- Herb seasoned Gulf Red Snapper filet, pan seared & served over sundried tomato parmesan polenta. Served with a side of asparagus. (32)

### *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. (14)

### *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 Monterey jack cheeses, apple wood smoked bacon, fresh chopped tomatoes & topped with crispy, buttered bread crumbs (12)

### *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 (36)

### *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. (36)

### *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 (16)

### *"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. (15)



[ *Burger Extras...* Applewood smoked bacon (3) / Sautéed mushrooms, grilled onions or sliced avocados (1.50) / Substitute onion rings for fries (2) ]

[ *Add 3 Fried or Grilled Shrimp (8.5) ]*