

# OAKDALE BREW HOUSE

## -LONG ISLAND RESTAURANT WEEK-

TWO-COURSE LUNCH FOR \$24

### Appetizer

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CHOOSE ONE:

#### **FRENCH ONION SOUP**

*caramelized onions, sherry wine & beef broth, melted mozzarella, croutons*

#### **CAESAR SALAD**

*romaine, parmesan cheese, house-made croutons, classic caesar dressing*

#### **OAKDALE GOUDA FRIES**

*waffle fries, gouda cheese sauce, apple-wood smoked bacon, scallions*

#### **OBH WINGS**

*marinated for 48hrs in our signature brine flavors: buffalo, chipotle lime, maple bourbon bacon, dry rub, dr pepper bbq, honey garlic buffalo, sweet chili, korean bbq, mango habanero, garlic parm, blazin' buffalo*

#### **BUFFALO CHICKEN EGG ROLL**

*slow-braised chicken breast, monterey jack, cheddar, mozzarella, blue cheese dressing*

#### **CRISPY THAI SHRIMP**

*tempura battered shrimp, thai chili sauce, crushed peanuts, sesame seeds, scallions*

### Entree

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CHOOSE ONE:

#### **BREW HOUSE CLASSIC\***

*8oz signature burger blend, american, lettuce, tomato, red onion, pickle, brioche bun*

#### **BANG BANG SHRIMP TACOS**

*tempura shrimp, red slaw, sweet chili aioli, jalapeno cilantro aioli*

#### **THE T-BIRD**

*butter milk organic chicken breast, mike's hot honey, slaw, bread & butter pickles, cajun mayo, pretzel bun*

#### **FRENCH DIP**

*slow cooked prime rib, mozzarella, provolone, caramelized onion, rosemary aioli, french onion au jus, hoagie roll*

#### **CAPRESE CHICKEN MELT**

*grilled marinated chicken breast, mozzarella, beefsteak tomato, roasted red pepper, fresh basil, balsamic reduction, sun dried tomato aioli, toasted ciabatta bread*

#### **BAJA CHICKEN BOWL [+7]**

*grilled chicken breast, spanish yellow rice, black bean corn salsa, fajita vegetables, cheddar jack cheese, baja sauce, avocado, crispy tortilla strips*

#### **PAN SEARED SALMON [+10]**

*atlantic salmon, truffle parmesan risotto, jumbo asparagus, lemon caper sauce*

# OAKDALE BREW HOUSE

—LONG ISLAND RESTAURANT WEEK—

THREE - COURSE DINNER FOR \$39

## Appetizer

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### **BONELESS WINGS**

*buffalo, chipotle lime, maple bourbon bacon, dry rub, dr pepper bbq, honey garlic buffalo, sweet chili, korean bbq, mango habanero, garlic parm, blazin' buffalo*

### **BUFFALO CHICKEN EGG ROLL**

*slow-braised chicken breast, Monterey Jack, cheddar, mozzarella, blue cheese dressing*

### **FRENCHED UP PIEROGIES**

*potato-filled dumplings, caramelized onions, bacon bits, French onion aioli*

### **CHICKEN POTSTICKERS**

*tossed in spicy korean bbq, garnished with scallion and sesame seeds*

### **CRISPY THAI SHRIMP**

*tempura battered shrimp, thai chili sauce, crushed peanuts, sesame seeds, scallions*

### **CAESAR SALAD**

*romaine, parmesan cheese, house-made croutons, classic caesar dressing*

## Entree

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### **BAJA CHICKEN BOWL**

*grilled chicken breast, spanish yellow rice, black bean corn salsa, fajita vegetables, cheddar jack cheese, baja sauce, avocado, crispy tortilla strips*

### **PAN SEARED SALMON**

*atlantic salmon, truffle parmesan risotto, jumbo asparagus, lemon caper sauce*

### **CHICKEN MILANESE**

*italian breaded chicken cutlet, fresh mozzarella, baby arugula, cherry tomato, prosciutto, roasted red pepper, balsamic reduction, lemon zest*

### **SPICY RIGATONI**

*italian breaded chicken cutlet, rigatoni vodka sauce, burrata, roasted tomato, broccoli rabe, hot honey, basil, shaved parmesan*

### **FRENCH DIP**

*slow cooked prime rib, mozzarella, provolone, caramelized onion, rosemary aioli, french onion au jus, hoagie roll*

## Dessert

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### **NY STYLE CHEESECAKE**

*infused with vanilla and topped with berry compote and whipped cream*

### **TRIPLE CHOCOLATE CAKE**

*layers of chocolate decadence, topped with chocolate mousse and chocolate butter cake*

### **TIRAMISU**

*traditional italian dessert made with mascarpone and espresso soaked lady fingers, dusted with cocoa powder*