



## Wine Specials

Robert Craig Cabernet  
Bottle \$62

Wild Hog Zinfandel  
Bottle \$50

## Beer Special

Rolling Rock \$3

## Cocktail Special

Oak Room Cocoa \$7

Frostbite Martini \$9

## Appetizers

Poached Gulf Shrimp Cocktail \$8  
Court Bouillon Poached Jumbo Shrimp and  
Traditional Cocktail Sauce

Fried Oysters \$18  
Fried Oysters with Vegetable Chips and Rémoulade

Steak Spring Rolls \$12  
Beef Tenderloin Marinated and Rolled with Vegetables,  
Served with Green Chili Dipping Sauce

Shrimp and Grits \$10  
Sautéed Shrimp with Creamy Chorizo and Parmesan  
Cheese Grits and Shrimp Velouté

Crab Cake \$12  
Gently Bound Blue Crab Meat, Red Onion Marmalade,  
Green peppercorn and Tarragon Sauce

## Soups

French Onion Soup au Gratin \$6

Beef Bourgogne \$6

White Chicken Chili \$6

## Salads

Fried Oyster and Spinach Salad \$16  
Crisp Spinach Served with a Sliced Boiled Egg, Red Onion  
Slices, Mandarin Orange Segments, and Fried Oysters with  
Warm Bacon Balsamic Vinaigrette

Chiffonde Salad \$12  
Iceberg and Spinach Chiffonde and Tossed with Creamy  
Tarragon and Cucumber Dressing Accompanied with  
Grilled Bacon and Tomato Sandwich with Balsamic Glaze

Willow Point Mesclun Salad \$8  
Apples, Spiced Pecans, Mandarin Oranges,  
Strawberries and Orange Vinaigrette

Caesar \$8  
Crisp Romaine, Corn Bread Croutons, Feathered  
Parmesan, Grape Tomatoes, and House Caesar Dressing

Asian Inspired \$12  
Crisp Romaine Tossed with Rice Noodles and Szechwan  
Vinaigrette with Marinated and Fried Beef Strips and  
Green Beans

B.L.T. Wedge \$8  
Iceberg Wedge with Bacon Crumbs, Bleu Cheese, and  
Grape Tomatoes

## Entrees

### Filet Mignon \$34

Grilled Filet Mignon, with Bourbon Onion, Sautéed Spinach and Fennel, with Chive Potato Hash; Demi

### NY Strip Steak \$32

Grilled 14oz New York Strip Steak Served with Smoked Bacon and Bleu Cheese Potato Puree, Brandied Carrots and Figs with Red Wine Reduction

### Rack of Lamb \$32

Seared Domestic Rack of Lamb Hash Brown Potato Cake, Sautéed Thick Sliced Sweet Onions and Roasted Tomato Sauce

### Rabbit Duo \$28

Roasted Rabbit Roulade Filled with Southern Grits, Sautéed Corn, Tomatoes, and Scallions with Fingerling Potatoes and Natural Jus

### ♥ Wester Ross Salmon \$28

Broiled Wester Ross Salmon with Vegetable Bulgur Wheat, Asparagus and Red Pepper Salad with Persimmon Compote

### Seafood Carbonara \$26

Orecchiette Pasta with Traditional Carbonara Sauce and Topped with Green Peas, Bacon, with Salmon and Shrimp

### Mille Feuille \$22

House Made Semolina Pasta Sheets with Sautéed Vegetable Medley, Roasted Shallot Puree, and Mushrooms; Roasted Tomato Jus

## Ala Carte Sides \$4

Garlic Mashed Potatoes

Baked Potato

Wilted Spinach

Glazed Baby Carrots

Haricot Verts

Asparagus

Broccolini

Every Thursday

Prime Rib Night

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Slow Roasted Hereford

Prime Rib of Beef

Au Jus

Fresh Vegetable of the Day

Choice of Baked Potato, Steak

Fries, or Mashed Potatoes

\$20/ 8 oz

\$24/ 12 oz

\$28/ 16 oz

Chris Doggett, C.E.C.

Executive Chef

Allan Beary

Executive Sous Chef

Michael Celmar, C.C.C.

Chef de Cuisine

Willow Point G&CC

Lake Martin, Alabama

*In order to assure the freshest seafood, all of our fish is shipped via overnight freight, then hand cut and filleted. Please be aware of the occasional bone or bone fragment.*