

RED OAK CAFE

HIBACHI

OCTOBER 2 DINNER

OCTOBER 3 LUNCH

HONEY BUTTER CHICKEN

 FRIED RICE

 SAUTEED VEGETABLES

 DESSERT

OCTOBER 16 DINNER

OCTOBER 17 LUNCH

BALSAMIC STEAK BITES

 SMASHED POTATOES

 SAUTEED ZUCCHINI

 DESSERT

OCTOBER 30 DINNER

OCTOBER 31 LUNCH

SHRIMP STIR FRY

 FRIED RICE

 DESSERT

OCTOBER 9 DINNER

OCTOBER 10 LUNCH

SOY BUTTER SCALLOPS

 LO MEIN NOODLES

 SAUTEED BROCCOLI

 DESSERT

OCTOBER 23 DINNER

OCTOBER 24 LUNCH

GOURMET BACON CHEESEBURGER

 SEASHORE FRIES

 COLESLAW

 DESSERT

HIBACHI RESERVATIONS

CONTACT SHANNON FOR
RESERVATIONS AT 419-645-7152

NO RESERVATIONS MADE THE DAY OF
THE HIBACHI EXPERIENCE.

COST: \$12.00 PLUS ANY UP CHARGE

CAN ACCOMMODATE UP TO 8

FRIENDS AND FAMILY WELCOME!





WE ARE
Serving
everyday
7:00 am - 7:00 pm

RED OAK CAFE

A LA MENU

ASK ABOUT OUR
PREMIUM ENTREE

ALL DAY BREAKFAST

MADE TO ORDER EGGS

WHOLE EGGS MADE SCRAMBLED, OVER EASY, OR AS AN OMELET WITH ALL THE FIXINGS

BACON

TOAST

SANDWICHES

CHICKEN SALAD SANDWICH

HOME MADE CHICKEN SALAD SERVED ON YOUR CHOICE OF LIGHTLY TOASTED WHITE OR WHEAT BREAD

BREADED FISH SANDWICH

DEEP FRIED FISH SERVED WITH OR WITHOUT A BUN. TOPPED WITH AMERICAN CHEESE, LETTUCE, AND PICKLE

BLT

SLICES OF BACON, LETTUCE, AND FRESH TOMATO SERVED ON CHOICE OF LIGHTLY TOASTED WHITE OR WHEAT BREAD

GRILLED CHEESE SANDWICH

YOUR CHOICE OF WHITE OR WHEAT BREAD TOASTED GOLDEN BROWN WITH AMERICAN CHEESE

MADE TO ORDER PIZZA

MADE TO ORDER WITH YOUR CHOICE OF PEPPERONI, HAM, BACON, GREEN PEPPERS, ONIONS, MUSHROOMS, OR BANANA PEPPERS

SIDES

SOUP OF THE DAY

VEGETABLE OF THE DAY

SEASHORE FRIES

MASHED POTATOES

WILD RICE

SIDE SALAD

COTTAGE CHEESE

FRESH FRUIT

BUILD YOUR OWN BURGER

CHOOSE FROM AMERICAN CHEESE, BACON, LETTUCE, TOMATO, ONION, AND PICKLE. SERVED WITH OR WITHOUT A HAWAIIAN BUN.

SALADS

CHEF SALAD

BED OF ROMAINE TOPPED WITH EGG, TOMATO, CUCUMBER, SHREDDED CHEESE, DICED HAM, BACON, AND CROUTONS. YOUR CHOICE OF DRESSING

ASIAN MANDARIN ORANGE CHICKEN

BED OF ROMAINE TOPPED WITH GRILLED CHICKEN, MANDARIN ORANGES, RICE NOODLES, AND ALMONDS. YOUR CHOICE OF DRESSING

BEVERAGES

COFFEE

HOT TEA

COLA, DIET COLA, DIET GINGER ALE

APPLE JUICE, GRAPE JUICE,

ORANGE JUICE,

CRANBERRY JUICE

RED OAK CAFE

Premium Entree

AVAILABLE MONDAY THROUGH FRIDAY

LOBSTER RAVIOLI \$8

SERVED WITH HOMEMADE VOKA
SAUCE AND GRILLED GARLIC BREAD

BONE IN FRENCH ONION SMOTHERED PORK CHOP \$10

SERVED WITH GARLIC MASHED
POTATOES AND VEGETABLE OF THE
DAY

Premium entrees may be ordered in the Red Oak Cafe. The price listed for each item will be added to the meal ticket price. Anyone on the meal plan may order these items and pay the up charge.





HIBACHI GRILL

Hibachi Reservations are back

Example Menu

You may now request a specific entree a week in advance and we will try to accommodate

Contact Culinary for reservations or sign up on uniguest

• • • • • • • • • • • •
Dietary requests are recognized but must be made in advance

• • • • • • • • • • • •
Can now accommodate 10

Menu

STARTERS

Home-Made Soup

ENTREES

Hibachi Chicken,
Filet Mignon (additional \$6),
Vegetarian, Special of the Week

SIDES

featured weekly fresh vegetables,
featured weekly starch

DESSERT

Chef's Special

SPECIAL OF THE WEEK:

MARINATED SOUS VIDE
FLAT IRON STEAK

SAUTÉED ASPARAGUS

WARM POTATO SALAD

SZECHUAN SALMON

GREEN ONION GREEN BEANS

SWEET POTATO FRIED RICE

CIDER BRINED DUCK BREAST

CANDIED CABBAGE WITH BACON

LYONNAISE POTATOES