OJC

OAKLAWN JOCKEY CLUB

1904

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Starters

Lobster Mac & Cheese 14
Orecchiette, four cheeses mornay and lobster butter bread crumbs.

Street Tacos 14
Steak, chicken, shrimp or lobster, queso fresco, pico de gallo and salsa.

Nachos 15
Steak or chicken, queso, shredded cheese, pico de gallo, jalapeños, salsa, sour cream and guacamole.

Nori & Sesame Crusted Ahi Tuna* 16
Sriracha aioli and a yuzu soy sauce.

Shrimp Cocktail 16
Cocktail sauce.

Lobster & Shrimp Cocktail 19
Cocktail sauce.

Oysters on the Half Shell*
Gulf Coast oysters, cocktail sauce and horseradish.
Half Dozen 18
Dozen 34

Soups and Salads

Soup of the Day 6

Garden Salad 6
Cherry tomatoes, red onion and cucumbers.

Seafood Gumbo 12
Shrimp, oysters, Andouille sausage, vegetables and steamed rice.

Chicken Salad 12
Chicken breast, celery, herbed mayonnaise, served with fruit.

Cobb Salad 12
Grilled chicken breast, bacon, avocado, tomatoes, black olives and hardboiled egg.

Raspberry Vinaigrette, Ranch, Bleu Cheese, Italian, Thousand Island, Wine & Cheese

Sandwiches

Choice of chips, french fries or sweet potato fries

Hot Corned Beef Sandwich 12
Oaklawn's famous corned beef on deli rye bread.

Grilled Chicken Sandwich 12
Chicken breast, lettuce, tomato, pickle and onion on a King's Hawaiian bun.

Grilled Reuben Sandwich 13
Oaklawn's famous corned beef on deli rye with Swiss cheese, sauerkraut and Thousand Island dressing.

Club Sandwich 14
Turkey breast, smoked ham, bacon, American cheese, lettuce and tomato on white toast.

Double Cheeseburger 15
Tillamook cheddar, butter lettuce, compari tomato, pickle and onion on a King's Hawaiian bun.

Specialties

Daily Chef's Special 14

Chicken Tenders 14
French fries and honey mustard.

Oaklawn Omelet 14
Three eggs, ham, cheddar jack cheese and onion, with fruit and toast.

Herb Crusted Chicken Breast 16
Chicken breast, basmati rice and seasonal vegetables.
*GLUTEN FREE

Fried Sampler Platter 18
US farm-raised catfish, shrimp, oysters, french fries, hushpuppies, coleslaw and tartar sauce.

For the Table

Charcuterie 25
Chef's selection of artisanal cheeses and cured meats.

Build Your Own Seafood Platter*
Your choice of selections and amounts
2 Oysters 6
2 Shrimp 8
1 Lobster Tail 16

Desserts

Vanilla Ice Cream 3

Peanut Butter Brownie Sundae 6
Vanilla ice cream, mixed berry coulis and peanut butter whipped cream.

Bread Pudding 6
Traditional bread pudding with bourbon sauce.

Beverages

Coffee or Tea | Soft Drinks 3

Beer 6
Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra, Yuengling,Stella Artois and Modelo

House Liquors 7
Vodka, Rum, Gin, Tequila, Bourbon and Scotch

Premium Liquors 8
Tito's, Jack Daniels and Dewar's

Super Premium Liquors 9
Grey Goose, Ketel One, Crown Royal, Patron Silver, Bombay Sapphire, Maker's Mark and Macallan 12 Year

***WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

Wine List

House Wine

Moscato	6
Pinot Grigio	6
Chardonnay	6
White Zinfandel	6
Merlot	6
Cabernet Sauvignon	6

Sparkling

J. Roget	6
La Marca, Prosecco DOC Veneto, Italy NV	45

Pinot Grigio

Alois Lageder, Terra Alpine Pinot Grigio, Vigenti Delle Dolomiti IGT	42

Sauvignon Blanc

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand 2019	30

Chardonnay

A by Acacia, Carneros, California	44
Rombauer Vineyards, Carneros, California 2019	65

Blush Wine

Buehler, White Zinfandel, Vineyards, California	30
Alexander Valley Vineyards, Rosé of Sangiovese, Sonoma County California 2017	34

Pinot Noir

La Crema, Monterrey, California	48

Merlot

Beringer Founders' Estate, California 2018	36
Markham Napa Valley, California	50

Cabernet Sauvignon

Smith & Hook, Central Coast, California	50
Stag's Leap Wine Cellars "Artemis" 2018	110