



702 E LAKE VIEW RD
SYRACUSE, IN 46567
(574) 457-8700

Online ordering available at:
toasttab.com/thepierbackporch

Starters

CHEDDAR ALE DIP

House-made beer cheese dip served with Oakwood kettle chips - 15

CHIPOTLE CINNAMON CHAR TUNA

Served with Swedish cucumber, sweet soy, Asian slaw, sweet chili sauce - 19

OYSTERS ROCKEFELLER

Broiled with fresh spinach, panko, parsley, parmesan - MP

LOBSTER RAVIOLI

Tossed with mushrooms and alfredo - 24

P&E SHRIMP

Served chilled with Old Bay seasoning, cocktail sauce, lemon wedges - 24

WAWASEE SHRIMP

Breaded popcorn shrimp tossed with our homemade spicy mayo - 16

CALAMARI STRIPS

Served with sweet chili sauce - 16

BATTERED GOLDEN MUSHROOMS

Served with choice of Oakwood signature sauce or ranch - 15

CRAB CAKE BITES

Served with creamy chipotle sauce - 18

JALAPEÑO CHEDDAR BITES

Served with Japanese mayo - 16

HUMMUS & GRILLED VEGETABLES

Zucchini, mushroom, asparagus, onions, feta, grilled naan bread - 18

GOAT CHEESE BRUSCHETTA

Diced tomato, onion, basil, and goat cheese on a baguette with balsamic glaze - 16

FISH BITES

Breaded tilapia strips served with tartar sauce and lemon wedges - 15

BAVARIAN PRETZEL (FAMILY SIZE)

Andouille sausage, cheddar cheese, jalapeño queso - 28

The Pier

est.

2013



BACK PORCH

AT OAKWOOD RESORT

DINNER MENU

Salads

All salads are also available as a side salad.

Add to any salad:

Chicken (grilled, blackened, or fried) - 8

Shrimp (grilled or blackened) - 11

Salmon (grilled or blackened) - 11

Tuna (seared or chipotle cinnamon) - 15

Fried tofu - 7

OAKWOOD COBB

Iceberg, grilled chicken, bacon, egg, tomato, cucumber, pickled onion, avocado, and cheddar tossed with buttermilk ranch - 16

FIELD GREENS

Artisan greens, tomato, cucumber, carrot, pickled red onion, balsamic vinaigrette - 10

CAESAR

Romaine, croutons, parmesan, Caesar - 10

FARMER JONES

Field greens, Divina tomato, fried goat cheese balls, golden raisin, toasted walnut, pomegranate vinaigrette - 16

ISLAND TROPICAL SALAD

Romaine, mango, grape, carrot, red onion, tomato, avocado, bell pepper, roasted corn, citrus vinaigrette - 15

SPINACH & ARUGULA SALAD

Apple, tomato, dried cranberry, wheatberry, candied pecan, smoked gouda, apple cider vinaigrette - 15

GREEK BEET SALAD

Romaine, tomato, bell pepper, cucumber, onion, olive, feta, balsamic and oil blend - 15

Soups

CRAWFISH BISQUE - 9

VEGETABLE MINISTRONE - 7

20% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Flatbreads

OAKWOOD C.B.R.

Chicken, bacon, ranch, pickled red onion, BBQ sauce, cheddar - 16

THREE CHEESE BANANA PEPPER

Banana peppers, mozzarella, feta, cheddar, marinara, balsamic glaze - 16

Handhelds

Served with choice of one side:

House chips, french fries, sweet potato fries, coleslaw, grilled veggies, sauteed mushroom, fresh fruit

Cheese options:

American, cheddar, pepper jack, provolone, swiss, or mozzarella

SIMPLE BURGER OR CHICKEN

Cheese, lettuce, tomato, onion, pickle, pretzel bun - 14

BBQ BURGER OR CHICKEN

Cheese, candied bacon, pickled red onion, lettuce, tomato, pickle, BBQ sauce, spicy mayo, pretzel bun - 17

SALMON BURGER

Lettuce, sambal aioli, brioche bun - 16

DEMI STEAK TIP SANDWICH

Mushroom, fried onion, pepper jack, roll - 18

PESTO & TOFU SANDWICH

Bell pepper, zucchini, tomato, avocado, feta, wheat toast - 16

ST. LOUIS SPARE RIBS

Coleslaw and choice of one additional side
Full slab - 34 Half slab - 20

Pastas

All pastas served with garlic bread.
Sub gluten-free or whole wheat - 5

BLACKENED CHICKEN ALFREDO

Penne, alfredo, parmesan - 23

SPICY SEAFOOD LINGUINE

Shrimp, mussels, scallops, tomatoes, bell peppers, onion, garlic, crushed red pepper, parmesan - 26

TORTELLINI PRIMAVERA

Bell peppers, onions, mushrooms, peas, carrots, spinach, parmesan - 22

Entrées

16 OZ. RIBEYE

Smashed potatoes, broccolini blend, thyme demi-glace - 44

8 OZ. NY STRIP

Smashed potatoes, broccolini blend, thyme demi-glace - 30

16 OZ T-BONE

Smashed potatoes, asparagus, thyme demi-glace - 45

8 OZ. GRILLED BONE-IN PORK CHOP

Whipped potatoes, broccolini blend, habanero bacon jam - 35

SEA & LAND

8 oz. filet mignon, blackened shrimp, smashed potatoes, asparagus, herb butter, chimichurri - 45

PAN-SEARED HANGER STEAK

Whipped potatoes, asparagus, caramelized onion, thyme demi-glace - 38

TASTE OF JAMAICA

Jerk half chicken, rice & beans, fried plantains, island slaw, jerk sauce - 30

CHICKEN SCHNITZEL

Whipped potatoes, asparagus, mushroom cream sauce - 32

CHIPOTLE SALMON

Black bean & corn medley, asparagus, cilantro and lime cream sauce - 32

BLACKENED MAHI MAHI

Coconut rice, asparagus, mango sauce - 34

PAN-SEARED HALIBUT

whipped potatoes, broccolini blend, herb butter sauce - MP

BLACKENED SWORDFISH

Coconut rice, broccolini blend, orange mint glaze - MP

PAN-SEARED SCALLOPS

Mushroom risotto, tossed arugula salad, mango purée - MP

THAI CURRY BOWL

Tofu, bell pepper, green pea, zucchini, carrot, spinach, onion, coconut rice - 28

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