



## PUB MENU


Chef Chad Luby uses only the very best ingredients in the preparation of all menu items served at The Oaks Grille & Deck. **Hellmann's** mayonnaise, **Grey Poupon** mustard, **Hillshire Farms** deli meats, **Ken's** Salad Dressings ... **100% Angus** burgers & steaks, **Kayem** hot dogs, fish from **Saunders** in Portsmouth, and produce from local farms.

Have confidence that every menu item is prepared with the very finest ingredients.

### STARTERS

**Nachos ~ Half-Plate |10| Full-Plate |14|**   
**House Made Chips Topped with Shredded Cheddar, Black Beans, Tomatoes, Onions, Jalapeno's Drizzled w/Chipotle Aioli-Served w/Sour Cream & Salsa**  
\*Add to Your Nachos: **BBQ Pulled Pork |4| BBQ Brisket |8|**  
**BBQ Pulled Chicken |5| Bacon |3|**

**Cheese Quesadilla |9|**  
**Grilled Flour Tortilla, Cheddar & Scallions Served with Sour Cream & Salsa**  
\*Add to Your Quesadilla: **BBQ Pulled Pork |4| BBQ Brisket |8|**  
**BBQ Pulled Chicken |5| Bacon |3|**

**Potato Skins |10|**   
Topped with Shredded Cheddar, Bacon & Scallions Served with Sour Cream  
\*Add to Your Potato Skins: **BBQ Pulled Pork |4| BBQ Brisket |8|**  
**BBQ Pulled Chicken |5| Bacon |3|**

**Chicken Tenders\* |14|**  
Served with Your Choice of Dipping Sauce  
**Select (1) Blue Cheese, Ranch, Honey Mustard**  
\*Available Tossed in Glaze or Glaze on the Side  
**Sweet Chili, Buffalo, Sweet BBQ**  
**Bourbon Habanero, Teriyaki**

**Beer Battered Onion Rings |9|**  
**Served with a Chipotle Aioli Dipping Sauce**

### SOUPS & SALADS


New England

**Clam Chowder ~ Cup |6| Bowl |8|**  
Served with Oyster Crackers

**Smokehouse Chili ~ Cup |6| Bowl |8|**  
Smoky Chicken, Pork, and Beef  
Black Beans, Kidney Beans, Cheddar w/ Tortilla Chips

**House Salad |8|**  
**Mixed Greens, Tomato, Onion, Cucumber**  
**Focaccia Croutons**  
**Choice of Dressing**

**Caesar Salad |9|**  
**Crisp Romaine, Shaved Parmesan & Focaccia Croutons**  
**Creamy Caesar Dressing**

**Cobb Salad |16|**   
Mixed Greens, Sweet Peas, Bacon, Egg, Roasted Turkey Breast, Shredded Cheddar, Tomatoes, Avocado  
Choice of Dressing

**Tuscan Kale Salad |9|**  
**Chopped Kale, Tossed in Lemon, Garlic, and Parmesan Dressing, Topped with Focaccia Bread Crumbs**

\*Add to Any Salad  
**Pan Seared Salmon |12| Grilled Lemon Thyme Chicken |7|**  
**Marinated Steak Tips |14|, Smoked Brisket |8|**  
**Smoked Pulled Pork |4|, BBQ Pulled Chicken |5|**  
**Chicken Salad |5|, Smoked Tofu |4|**

### FLATBREAD THIN CRUST PIZZA

**Classic Cheese |15|**  
**House Pizza Sauce & Shredded Mozzarella**

**Margarita |16|**  
**House Pizza Sauce, Tomatoes, Fresh Mozzarella, Shredded Mozzarella, and Finished with Basil Pesto**

**BBQ Your Own\* |15|**  
**Our Signature Sweet BBQ Sauce, Shredded Mozzarella/Cheddar Blend, Finished with Chipotle Aioli**  
**\*Substitute Sweet BBQ Sauce with Bourbon Habanero |2|**

\*Add to Any Flatbread:  
**Pepperoni |3|, Caramelized Onions |2|, Sauteed Peppers |2|, Jalapenos |2|, BBQ Pulled Pork |4|**  
**BBQ Pulled Chicken |5|, Bacon |3|, Brisket |8|**

Consuming raw or under cooked meat, poultry, fish, shell fish, or eggs may increase your risk of food borne illness.

**All vegetarian items are noted in green.**  **All gluten free items are marked with** 

## BURGERS ... DOGS & MELTS

Served with French Fries & a Dill Pickle Spear

### Build Your Own Burger |15|

Char Grilled 8 Ounce Black Angus Beef  
Mixed Greens & Tomatoes, On a Buttery Grilled Brioche Bun  
Add to Your Burger: Bacon |3| a Fried Egg |2|, Pulled Pork |4|,  
Cheese |2| (American, Cheddar, Provolone, Swiss, Pepper Jack), Caramelized Onions |2|

### Impossible Burger |16|

Mixed Greens & Tomatoes, On a Buttery Grilled Brioche Bun  
Add: Cheese |2| (American, Provolone, Swiss, Pepper Jack, Cheddar),  
Caramelized Onions |2|, Avocado |2|, Jalapeno |1|

### Dueling Dogs |11|

2 Grilled Hot Dogs on Buttery Grilled Brioche Rolls  
Add: Cheese |2|, Chili |3|

### Patty Melt |16|

Char Grilled 8 Ounce Black Angus Beef Patty, Cheddar &  
Caramelized Onions on Buttery Grilled Texas Toast

### Chicken Melt |16|

Char Grilled Lemon Thyme Chicken, Bacon, Cheddar  
Caramelized Onions on Buttery Grilled Texas Toast

### Chicken Salad Melt |15|

Smoked Shredded Cold Chicken Salad, Provolone &  
Tomatoes Served on Buttery Grilled Texas Toast

*\*Add to Any MELT*

Fried Egg |2|, Avocado |2|, Jalapeno |1|, Bacon |3|, Cole Slaw |2| BBQ  
Pork |4|, BBQ Brisket |8| BBQ Pulled Chicken |5|

## ENTRÉES

### Baked Mac "N" Cheese |15|

Add: Bacon |3|, BBQ Pulled Pork |4|, BBQ Brisket |8|  
BBQ Pulled Chicken |5|

### Pan Seared Salmon |24|

With Mango Salsa

Served with Rice Pilaf & Chef's Vegetable

### Grilled Bourbon Steak Tips |29|

Served with Rice Pilaf & Chef's Vegetable

### Lemon Thyme Chicken Breasts |20|

Served with Rice Pilaf & Chef's Vegetable

## SIDES

Rice Pilaf |5|, Potato Salad |5|, Mac "N" Cheese |5|, Baked Beans |5|, French Fries |6|, Truffle Parmesan Fries |8|, Waffle Fries |7|, Tots |7|, Sweet Potato Fries |7|, Coleslaw |4|, Smoked Cajun Corn |6|

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## SANDWICHES

Served with House Chips & a Dill Pickle Spear

### California Grilled Chicken |16|

Char Grilled Lemon Thyme Chicken Breast, Avocado  
Bacon, Mixed Greens & Tomatoes  
Served on A Buttery Grilled Brioche Bun

### Popcorn Chicken Wrap |13|

Fried Chicken, Cheddar, Bacon, Mixed Greens  
Tomatoes & Avocado Ranch Wrapped in a Flour Tortilla

### Grilled Cheese |9|

Thick Cut White Bread Aged Cheddar & Provolone

### Chicken Salad |14|

Smoked Shredded Chicken Salad with Mixed Greens  
Tomatoes on a Buttery Grilled Brioche Bun

### Steak & Cheese |15|

Shaved Steak, Peppers & Onions,  
Choice of Cheese on Toasted Hoagie Roll

### Turkey BLT |15|

Deli Roasted Turkey, Hellman's Mayo, Mixed Greens  
Tomatoes & Bacon on Toasted Wheatberry Bread

### Grilled Ham & Swiss |12|

On Classic Rye

*\*Substitute House Chips w/French Fries or Tots |3|*

*Truffle Parmesan Fries |4|, Onion Rings |4|*

*Waffle or Sweet Potato Fries |3|*

 [Make Any Sandwich Gluten Free |1|](#)

## DESSERTS

*\*All desserts are vegetarian*

### Brownie Sundae |8|

Warm Brownie with Vanilla Ice Cream, Hershey's  
Chocolate Sauce, Crushed Oreo & Whipped Cream

### Dessert Du Jour

Be Sure to Ask Your Server About  
Our Daily Dessert Special!



Chef Chad's BBQ is Kansas City Style which means he's "SMOKIN" a wide variety of meats ... *pork, chicken, beef, sausage, turkey, and BURNT ENDS.* Kansas City style also means he follows the techniques of its famous originator ... **Pit Master Henry Perry** who, at the turn of the 20th century originated "KC BBQ". Using a somewhat thick and slightly sweet sauce (*derived from brown sugar, molasses, and tomatoes*) the sauce (**Made In-House By Chad!**), *after initial dry rub,* the sauce is cooked into the meat and brushed on during and after the "SMOKIN" process. Give any of the options below a try (including the sides), and if you like great BBQ ... **YOU'LL LOVE Chef Chad's!**

**SMOKEHOUSE SANDWICHES\***

All Include One Smokehouse Side & a Pickle Spear  
And Served on a Buttery Brioche Bun

Pulled Pork |14|

Beef Brisket |17|

Pulled Chicken |15|

**Smoked Tofu |13|**

**SMOKEHOUSE SUBS\***

All Include One Smokehouse Side & a Pickle Spear  
Chopped On The Grill with Your Choice of  
Peppers, Onions, and Cheese

Pulled Pork |15|

Beef Brisket |19|

Pulled Chicken |16|

**Smoked Tofu |14|**

**SMOKEHOUSE PLATES**

Served with 2 Smokehouse Sides

Pulled Pork |16|

Beef Brisket |21|

Pulled Chicken |17|

**Smoked Tofu |15|**

½ Rack of Baby Back Ribs |22|

**SMOKEHOUSE COMBO PLATES\***

2 Meats |23|

\*Brisket or Baby Back Ribs Add |4|  
No Duplicate Choices

**JUST BABY BACK RIBS**

NO SIDES

½ Rack |15| Full Rack |28|

**Oaks Grille & Deck Reservations**  
**(603) 692-6257 x7**

**SMOKEHOUSE SIDES**

Potato Salad |5|, Coleslaw |4|, BBQ Baked Beans |5|, Mac "N" Cheese |5|  
Smoked Cajun Corn |6|, Corn Bread w/Maple Butter |4|

**Check Out Our Summer Music Series**

*Scan the QR Code Below*

*For Complete Schedule of 30+ Events!*



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# OUR ENTIRE BBQ MENU AVAILABLE FOR TAKEOUT



***Chef Chad's Kansas City style BBQ is not just to be enjoyed here at The Oaks.  
Choose your meats and sides separately or bring home a family feeder.***

## KC BBQ Meats\*

### Pulled Pork

¼ Pound |5| ½ Pound |8| Full Pound |15|

### Beef Brisket

¼ Pound|8| ½ Pound |15| Full Pound |28|

### Pulled Chicken

¼ Pound|6| ½ Pound |9| Full Pound |16|

### Baby Back Ribs

½ Rack |15| Full Rack |28|

## SMOKEHOUSE TAKEOUT SIDES—All 8 oz

Potato Salad |5|, Coleslaw |4|, BBQ Baked Beans |5|, Mac “N” Cheese |5|, Smoked Cajun Corn |6|  
Sweet BBQ Sauce |5|, Bourbon Habanero Sauce |7|, Cornbread Muffin with Whipped Maple Butter |4|

## Family Feeders\*

### Small |64|

*Feeds 2-3 People*

1/2 Pound Brisket  
1/2 Pound Pulled Pork  
1/2 Rack of Ribs  
1/2 Pound Pulled Chicken

*Your Choice of Two Smokehouse Sides and ...  
Three Cornbread Muffins with Maple Butter*

### Large |120|

*Feeds 4-6 People*

1 Pound Brisket  
1 Pound Pulled Pork  
1 Rack of Ribs  
1 Pound Pulled Chicken

*Your Choice of Four Smokehouse Sides and ...  
Six Cornbread Muffins with Maple Butter*

\*All BBQ meats are tossed and glazed with Chef Chad's special recipe in house made  
Kansas City BBQ Sauce ... with a cup or two more for savory dipping!  
Or ... If you like it really spicy ask for “Bourbon Habanero”.

Small |4| Large |7|

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