



Oak Room Menu

Dishes to Share

Charcuterie Platter

large (serves 6-8) 24

small (serves 2-4) 12

Board of Cold Cuts & Cheeses served with
Fresh Fruit, Crackers & Honey Mustard

Root Chip Basket 6

Yucca, Potato, Beet & Sweet Potato served with
Bacon Aioli

Seasonal Hummus 8

Fresh Vegetables

Salads & Soup

ranch or balsamic vinaigrette

Mansions Entree Salad 9

Mixed Greens, Tomatoes,
Cucumbers, Carrots, Onion
Add Chicken 4

Mansions Side Salad 5

Add Chicken 3

Soup du Jour 6

a cup of Chef's seasonal special

Flatbreads

Poached Pear 8

~honey brushed flatbread, topped with caramelized onions, poached pears,
spinach & bleu cheese

Buffalo Chicken 7.5

~ranch brushed flatbread topped with grilled chicken, buffalo hot sauce,
bleu cheese, cheddar cheese & scallions

H.B.W. 7.5

~honey brushed flatbread, topped with thin slices of brie cheese, bacon,
walnuts & drizzled with more honey

Mediterranean 8

~garlic butter brushed flatbread, topped with kalamata olives, artichoke
hearts, roasted red peppers, tomatoes, garlic & parsley

Oak Room Beer & Wine

Brews of the 'Burgh

Local Pittsburgh Favorites

East End (Northside) Big Hop IPA \$7.00

North Country Brewing (Slippery Rock)
Buck Snort Stout \$8.00

Iron City Lager (Latrobe) \$6.00

IC Lite (Latrobe) \$6.00

Fat Head's (South Side) Bumbleberry \$8.00

East End (Northside) Fat Gary's Nut Brown Ale
\$8.00

Penn Brewery (Northside) Pilsner \$7.00

Full Pint (North Versailles) White Lightning
\$7.00

Featured Favorites

Stella Artois Belgium Lager \$8.00

Molson Canadian \$6.00

Miller Lite \$6.00

Yuengling Lager \$6.00

Southern Tier 2x IPA \$7.00

\$5 Specials

Straub Lager

Penn Nut Roll

Elysian BiFrost

Penn Chocolate Meltdown

Wines

Feature Selections

Reds

Blackcabra Merlot, Argentina \$8 / \$30

Blackcabra Cabernet, Argentina \$8 / \$30

Stema Pinot Noir, Italy \$8 / \$30

Whites

Blackcabra Chardonnay, Argentina \$8 / \$30

Infinitus Moscato, Spain \$8 / \$30

Imperiale Pinot Grigio, Italy \$8 / \$30

Premium Selections

Reds

B.R. Cohn, Silver Label Cabernet, Ca \$16 / \$58

A to Z Pinot Noir, Oregon \$14 / \$46

OZV Red Zinfandel, California \$11 / \$34

Blackcabra Malbec, Argentina \$8 / \$30

Monteabellon Tempranillo, Spain \$11 / \$34

Whites

Kendall-Jackson Unoaked Chard., Ca \$13 / \$42

K-J^^ Vintner's Reserve Chardonnay \$13 / \$42

Blue Moon Riesling, Oregon \$9 / \$31

Matua Sauv. Blanc, New Zealand \$11 / \$34

Sparkling

Terre Gaia Prosecco, Italy \$10 / \$33

Finca Hispana Brut Cava, Spain \$10 / \$33

Casas del Mar Rose, Spain \$10 / \$33

Mead Flavors

Trocken Dry Mead \$7 / \$25

Viking Grog \$7 / \$25

Viking Mead \$7 / \$25

Happy Apple Pie \$7 / \$25