




ALERT

Friday, February 10, 2017

Classes Start Tomorrow, February 11th! Sign Up **NOW**.



American Red Cross

Lifeguard Certification Classes

Starts in February! There is still time to join in!
Satisfactory completion of this class will get you a 2 Year Red Cross Certification that is required to apply for a Lifeguard position at either Bear Valley Pool, Stallion Springs, or at Dye Natatorium.

Dates and Times:

Class #1: Red Cross Lifeguard
consists of 4 classes
(you must attend all 4 classes)
Cost: \$150
February 11th and 12th
& February 19th and 20th

Class #2: Recert Class
(to Recertify a returning Lifeguard)
Cost: \$85
1 day class:
Sunday March 12th

Class #3: Red Cross Lifeguard
consists of 4 days over Spring Break
(you must attend all 4 classes)
April 8th, 9th, 10th, and 11th

For all students attending all classes: Be on time! Everyone needs to download the Lifeguard Manual from the Red Cross website, bring a waterbottle, swimsuit, towel, pencils, and a sack lunch.

COMFORT FOOD NIGHT ON SUNDAY, FEBRUARY 12TH!

THE OAKS' COMFORT FOOD NIGHT

HOME-STYLE CLASSIC ENTRÉES \$16

ENTRÉE SELECTIONS INCLUDE YOUR CHOICE OF SOUP OR SALAD AND DESSERT

FRIED CHICKEN Our chef's battered fried chicken is specially made in limited batches every Sunday and is only available until it's gone

MEATLOAF Bacon-topped, Mashed Potato and Blue Lake Green Beans

CHICKEN POT PIE Flaky Pastry, Winter Root Vegetables and Rich Gravy

FRIED CATFISH Coleslaw, Blue Lake Green Beans and Tartar Sauce

HOT BROWN Texas Toast, Roasted Turkey, Thick-Cut Bacon, Tomato and Mornay Sauce

SWEDISH MEATBALLS Sour Cream, Gravy and Egg Noodles

BUTTERNUT SQUASH LASAGNA Mozzarella, Parmesan and Béchamel

COQ AU VIN Braised Chicken, Red Wine, Mushrooms, Pearl Onions and Bacon Lardons

CROQUE MONSIEUR Texas Toast, Black Forest Ham, Swiss Cheese, Mornay Sauce and French Fries

SUNDAY GRAVY Short Rib, Pork, Sausage, Tomatoes and Spaghettini

CHICKEN PARMESAN Breaded Chicken Breast, Fresh Marinara, Mozzarella, Parmesan and Spaghettini

ADDITIONAL ENTRÉES

BRAISED SHORT RIB Creamy Polenta ... \$20
and Roasted Winter Root Vegetables

SPICY SHRIMP & GRITS \$22
White-Prawns, Garlic, Cheesy Grits and Bacon

BEEF STROGANOFF Filet Mignon Strips, \$18
Mushrooms, Brandy-Sour Cream Sauce
and Egg Noodles

MUSSELS & FRIES \$19
Santa-Barbara-Mussels, Shallots, White Wine,
Butter and Fries

DESSERT CHOICES

INCLUDED WITH ALL ENTRÉE SELECTIONS ABOVE

APPLE COBBLER

LEMON ICEBOX PIE

CHOCOLATE BREAD PUDDING

STRAWBERRY SHORT CAKE

FOR THE TABLE

THESE ITEMS ARE GREAT AS APPETIZERS OR ADDITIONAL SIDES TO SHARE AT YOUR TABLE!

CORN BREAD BASKET Jalapeno Butter ... \$4

BACON WRAPPED PRAWNS Sweet Soy ... \$11
and Pickled Ginger Sauce

MAC & CHEESE Sharp White Cheddar ... \$7
and Parmesan

BUFFALO CHICKEN MEATBALLS Spicy \$8
Buffalo Sauce and Blue Cheese Dressing

DEVILED EGGS \$3

HAYSTACK ONIONS Thin-Cut Seasoned ... \$5
Fried Onions

"COMFORT FOOD NIGHT" IS A SPECIAL NIGHT SUGGESTED BY MEMBERS AND CREATED FOR MEMBERS. FOR GENERATIONS SUNDAY HAS BEEN A FAMILY-FOCUSED DAY, WITHOUT THE WORRIES OF SCHOOL AND WORK. "COMFORT FOOD NIGHT" GIVES OUR MEMBERS A CHANCE TO START THE WEEK WITH FAMILY AND FRIENDS, AND WE'RE HAPPY TO DO THE COOKING AND THE DISHES!

THE OAKS' COMFORT FOOD NIGHT

ENTRÉES FOR KIDS 5 TO 12 YEARS OLD \$8

ENTRÉE SELECTIONS INCLUDE YOUR CHOICE OF A CUP OF SOUP OR PETIT SALAD AND DESSERT

KIDS' CROQUE MONSIEUR Texas Toast, Black Forest Ham, Swiss Cheese, Mornay Sauce and French Fries

KIDS' MEATLOAF Bacon-topped, Mashed Potato and Blue Lake Green Beans

KIDS' SWEDISH MEATBALLS Sour Cream, Gravy and Egg Noodles

KIDS' HOT BROWN Texas Toast, Roasted Turkey, Thick Cut Bacon, Tomato and Mornay Sauce

KIDS' MAC & CHEESE Sharp White Cheddar and Parmesan

KIDS' CHICKEN POT PIE Flaky Pastry, Winter Root Vegetables and Rich Gravy

KIDS' SUNDAY GRAVY Short Rib, Pork Sausage, Tomatoes and Spaghettini

KIDS' FRIED CATFISH Coleslaw, Blue Lake Green Beans and Tartar Sauce

KIDS' CHICKEN STRIPS Chicken Tenders and French Fries

KIDS' CHICKEN PARMESAN Breaded Chicken Breast, Fresh Marinara, Mozzarella, Parmesan and Spaghettini

CLASSIC BEVERAGE SELECTIONS

FOUNTAIN DRINKS Coke, Diet Coke, Cherry Coke, Pibb Xtra, Pink Lemonade, Root Beer	2.00
Raspberry Iced Tea, Sprite	
ARNOLD PALMER Tea and Lemonade	2.00
SWEET TEA	2.00
CRANBERRY JUICE & SPRITE	2.50
ROY ROGERS Coke and Grenadine	2.50
SHIRLEY TEMPLE Sprite and Grenadine	2.50

ADULT BEVERAGE SELECTIONS

DRAFT BEER	4.00
DOMESTIC BEER Bud, Bud Light, Coors, Coors Light, Michelob Ultra, Miller Light, O'Doul's	3.00
PREMIUM & IMPORT BEER Angry Orchard Apple Cider, Blue Moon, Corona, Guinness	3.50
Draught, Lagunitas IPA, Newcastle Brown Ale, Stella Artois, Union Jack IPA	
WINE BY THE GLASS Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot	4.00
JAMESON IRISH WHISKEY MULE Jameson Irish Whiskey, Ginger Beer, Lime Juice	7.00
MINT JULEP Bourbon, Sugar, Mint	5.00
PEACH SWEET TEA Sweet Tea, Peach Schnapps, Vodka	6.00
SCARLET O'HARA Southern Comfort, Cranberry Juice, Lime Juice	6.00

VALENTINES DAY MENU FOR TUESDAY, FEBRUARY 14TH!

SWEETHEART STARTERS

OYSTERS ROCKEFELLER GF	9
SPINACH, PARSLEY, FENNEL & ABSINTHE	
BAKED RICOTTA VG	8
GRANA PADANO, BASIL, OLIVE OIL, LEMON ZEST & GARLIC TOASTS	
BACON WRAPPED PRAWNS	11
SWEET SOY & GINGER	
ASIAN BISTRO PLATTER FOR TWO	14
PAN-SEARED AHI RARE, CHICKEN SATAY, TEMPURA GREEN BEANS, BANG-BANG SHRIMP	
CAPRESE AVOCADO VG, GF	7
FRESH TOMATOES, AVOCADO, FRESH MOZZARELLA CHEESE, LEMON-BASIL OIL	
CRISPY ARTICHOKE HEARTS VG	7
ITALIAN BREAD CRUMB COATED WITH MARINARA SAUCE	
DAILY SOUP VG	4
TOMATO BISQUE	

SALADS

PANZANELLA SALAD VG	12
GRAPE TOMATOES, BASIL, TORN OLIVE OIL TOAST & FIELD GREENS WITH BALSAMIC VINAIGRETTE	
BIBB LETTUCE SALAD GF	11
PANCETTA, TARRAGON, CHIVES & SHERRY VINAIGRETTE	
CANDY-STRIPED BEET SALAD VG, GF	6
CANDY-STRIPED BEETS, MICRO GREENS, GOAT CHEESE, BALSAMIC	
CAESAR SALAD VG	6
ROMAINE, SHAVED AGED PARMESAN CHEESE, GARLIC-HERB CROUTONS, CAESAR DRESSING	

IF YOU HAVE FOOD ALLERGIES OR SPECIAL DIETARY NEEDS,
PLEASE LET YOUR SERVER KNOW. WE ARE HAPPY TO PREPARE A MEAL
THAT SUITS YOUR SPECIFIC DIETARY NEEDS.
ADDITIONAL TIME MAY BE REQUIRED TO ACCOMMODATE SPECIAL REQUESTS.

LOOK FOR THESE DIETARY INDICATORS
GLUTEN FREE GF VEGETARIAN VG VEGAN V

VALENTINE'S DAY SPECIAL ENTRÉE SELECTIONS

ENTRÉE CHOICES INCLUDE YOUR CHOICE OF OUR SOUP OF THE DAY OR THE OAKS HOUSE SALAD
WITH FRESH GREENS, FETA CHEESE, SUN-DRIED CRANBERRIES, SLICED PEARS
AND ROASTED PUMPKIN SEEDS
TOSSED WITH CHAMPAGNE-ORANGE VINAIGRETTE

FILET MIGNON <small>GF</small> OYSTER MUSHROOMS, CARAMELIZED SHALLOTS, POTATO GRATIN & BÉARNAISE	32
BROILED LOBSTER TAIL <small>GF</small> POTATO PUREE, ASPARAGUS RIBBONS & CHIVE BEURRE BLANC	38
TOURNEDOS OF BEEF & BROILED PETIT LOBSTER TAIL <small>GF</small> POTATO PUREE, ASPARAGUS RIBBONS & BÉARNAISE	38
CAMPBELL RIVER SALMON <small>GF</small> CREAMED LEEKS & WARM SPINACH BACON SALAD	22
MOREL MUSHROOMS <small>VG</small> PAPPARDELLE PASTA, MASCARPONE & GRANA PADANO	20
JUMBO COCONUT SHRIMP JUMBO SHRIMP, COCONUT BATTERED, SPICY CHILI BASIL SAUCE SERVED WITH WILD RICE AND FRESH VEGETABLE	23
PRIME RIB <small>GF</small> 12 OZ CHOICE ANGUS PRIME RIB, SLOW-ROASTED SERVED WITH CHOICE OF BAKED OR MASHED POTATO & FRESH VEGETABLE	27
LAMB LOIN CHOPS <small>GF</small> GRILLED LAMB CHOPS, MINT-PEA PESTO SERVED WITH CHOICE OF BAKED OR MASHED POTATO & FRESH VEGETABLE	24
PORK CHOP <small>GF</small> GRILLED 14 OZ CENTER CUT PORK CHOP, BARBECUE SPICE, CAROLINA MUSTARD SAUCE, SERVED WITH SWEET POTATO & FRESH VEGETABLE	22
CHICKEN PICCATA SAUTÉED CHICKEN BREAST, CAPERS, WHITE WINE LEMON-BUTTER SAUCE SERVED WITH BLENDED WILD RICE & FRESH VEGETABLE	17

DESSERTS

RED VELVET CAKE CREAM CHEESE FROSTING	6
CHOCOLATE POT AU CRÈME FRESH CREAM	7
CHOCOLATE DIPPED STRAWBERRIES FRESH VANILLA CREAM	7
BLOOD ORANGE SORBET WITH SEASONAL FRUIT & WHIPPED CREAM	5