



334-209-2844

<http://www.tigertowntogo.com>

# LiveOaks

## Dine-In Prices May Vary

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### Salads

Hearts of Romaine	\$9.00
<i>romaine hearts with Caesar dressing, parmesan cheese, and garlic croutons</i>	
Grilled Wedge	\$8.00
<i>iceberg wedge grilled and drizzled with a pork belly reduction, yellow tomatoes, fried onion strings, thick cut bacon, and house bleu cheese</i>	
Shrimp Chimichurri	\$16.00
<i>6 gulf shrimp atop a bed of arugula and baby spinach; topped with heirloom tomatoes, pickled okra, white corn and black bean succotash, and a chimichurri dressing</i>	
Fresh Berry	\$11.00
<i>strawberries, blackberries, and blueberries on a spring and spinach mix base topped with feta cheese and candied pecans</i>	
Black & Bleu	\$15.00
<i>romaine lettuce topped with 5oz blackened skirt steak, house bleu cheese dressing, and onion strings</i>	
Chicken Chimichurri	\$16.00
<i>two chicken breasts atop a bed of arugula and baby spinach; topped with heirloom tomatoes, pickled okra, white corn and black bean succotash, and a chimichurri dressing</i>	

### Sides

Broccoli	\$4.00
Lima Beans	\$5.00
Grilled Vegetables	\$4.00
Chef's Risotto	\$5.00
Hand-cut Fries	\$4.00
Brussel Sprouts	\$5.00
Au Gratin Potatoes	\$6.00
Side Caesar Salad	\$4.00
Wild Rice	\$4.00
Asparagus	\$5.00
Mac & Cheese	\$6.00
Haricots Verts	\$4.00
Risotto Balls	\$5.00
Mashed Potatoes	\$4.00
Side House Salad	\$4.00
Grilled Chicken Breast	\$6.00

## Delivery Hours

*LiveOaks is available for delivery from 4pm to 8pm Monday thru Thursday*

### Starters

The Avocado	\$10.00
<i>panko breaded avocado topped with a chicken and bacon spicy sauce served with crostini</i>	
Stuffed Mushrooms	\$11.00
<i>8 portabella mushroom caps stuffed with crab meat, feta, parmesan, and goat cheeses. Roasted and plated on an almond basil pesto</i>	
Baked Flatbread	\$10.00
<i>oven baked flatbread, with the guests choice of: Spinach Artichoke, Caprese Cheese or Southwest Steak Flatbread</i>	
Chilled Dip Duo	\$11.00
<i>house pimento cheese dip and hummus, served with carrot, celery, and toated flatbread spears</i>	
Mini Crab Cakes	\$13.00
<i>panko breaded and sauteed jumbo lump, hand-picked crab cakes, drizzled with a lemon caper aioli</i>	
Mac & Cheese Bites	\$10.00
<i>Panko breaded &amp; fried mac &amp; cheese with bacon, jalapenos, and mixed cheeses. Served with roasted red pepper aioli or jalapeno honey mustard</i>	
Steak Egg Rolls	\$11.00
<i>Two teriyaki marinated filet mignon eggrolls, drizzled with our house sauce</i>	
Barbeque Pork Nachos	\$13.00
<i>slow roasted seasoned pork on white corn tortilla chips, topped with fresh Pico de Gallo, cilantro, house queso cheese, jalapenos, and our house ghost barbeque sauce</i>	
Spinach Artichoke Dip	\$10.00
<i>Creamy spinach artichoke dip, topped with mozzarella and parmesan cheese. Served with white corn tortilla chips</i>	
Grilled Ears	\$7.00
<i>two grilled sweet white corn ears, smeared in a feta, roasted garlic and parmesan butter</i>	
Chicken Bacon Ranch Flatbread	\$10.00
<i>House made alfredo base topped with mozzarella, bacon, and blackened chicken. Finished with a chipotle ranch drizzle.</i>	
Mac Bite & Ribs Basket	\$14.00
<i>5 St. Louis style bone-in ribs smothered in Jack Daniels house barbeque sauce &amp; two of our Mac and Cheese Bites</i>	

### Desserts

Donuts	\$7.00
<i>Light and fluffy doughnut rounds</i>	

## Entrees

Chicken Pad Thai	\$19.00
<i>grilled chicken atop red curry fettucine pasta, matchstick carrots, purple cabbage, peppers, serrano peppers, and a peanut puree</i>	
Pork Pad Thai	\$19.00
<i>pork cutlets atop red curry fettucine pasta, matchstick carrots, purple cabbage, peppers, serrano peppers, and a peanut puree</i>	
Southern Chicken Cordon Bleu	\$22.00
<i>10oz Airline honey, peppercorn, &amp; garlic brined fried chicken breast, topped with ham and aged Swiss with a honey mustard drizzle, served with garlic mashed potatoes and sauteed haricots verts</i>	
Cajun Stuffed Bone in Pork Chop	\$27.00
<i>Cajun crawfish and sausage stuffed 12oz bone-in pork chop, grilled and served with wild rice pilaf and Brussel sprouts sauteed with Cajun sausage and shallots</i>	
Blackened Tuna	\$23.00
<i>8oz blackened gulf tuna, served with lima beans sauteed with shallots, parmesan, &amp; pancetta as well as smoked gouda, red pepper, and portabella mushroom risotto balls</i>	
Pan Seared Grouper	\$27.00
<i>pan seared and braised grouper on a bed of seafood rice, scallops, mussels, and shrimp. Served with grilled asparagus and topped with a cajun dill Beurre blanc</i>	
Braised Short Ribs	\$25.00
<i>short rib seared with celery, portabella mushrooms, multi-colored carrots and potatoes, and cabernet reduction; cooked in a dutch oven for 4 hrs. Served with Cheddar and Gouda cheese Au Gratin potatoes and Haricots Verts</i>	
Shrimp & Grits	\$20.00
<i>sauteed peppers, garlic, onions, yellow tomatoes, and Cajun sausage over smoked Gouda and goat cheese stone-ground grits</i>	
The Burger	\$16.00
<i>Two 4oz Angus beef patties topped with American cheese, bacon, lettuce, and tomato relish. Drizzled with our House Sauce and served with hand cut fries.</i>	
Taco Burger	\$17.00
<i>A chipotle black bean and an Angus beef patty topped with pepper jack and American cheese, guacamole, lettuce, pico de gallo, and chipotle sour cream. Served with white corn tortilla chips &amp; queso.</i>	
The Ribeye	\$30.00
<i>12oz choice Angus ribeye grilled to temperature, topped with guests choice of goat or bleu cheese, and cayenne onion strings; served with chef's risotto and grilled asparagus</i>	

*that are tossed in a cinnamon sugar  
and served with Jack Daniel s  
whiskey sauce.*

White Chocolate Bread \$7.00  
Pudding

*Fresh sourdough and doughnut  
base mixed with white chocolate.  
Baked and drizzled with Jack Daniel  
s whiskey sauce.*