

# *Oakwood Bistro*

*Modern Global Cuisine  
-Since 1997-*

*3003 Oakland Dr., Kalamazoo, MI 49008  
(269) 344-5400  
OakwoodBistro.com*

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## Starters & Small Plates

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### **French Onion -- Cup \$5 Bowl \$6**

#### **Summer Carpaccio\***

Thinly sliced beef drizzled with white truffle oil, fresh lemon juice, capers and served with baby greens, tomato, red onion & grilled crostini. 9

#### **Fried Green Tomatoes**

Commeal crusted green tomatoes layered with crab Louie. 9

#### **Spicy Hummus**

Spicy chipotle hummus served with toasted pita points, feta, sun dried tomatoes, black olives & cucumbers. 7

#### **House Pulled Mozzarella**

House pulled fresh mozzarella, lightly breaded and pan fried. Finished with an oven dried tomato caprese salad, balsamic syrup & basil. 9

#### **Oakwood Crab Cakes**

2 creole style crab cakes garnished with a roasted corn salsa & chipotle remoulade and wilted greens. 13

#### **Calabrian Calamari**

Tender fried calamari tossed with toasted vermicelli pasta, pepperoncini rings, roasted red peppers & a basil pesto vinaigrette. 9

### **Soup du Jour --Cup \$4 Bowl \$5**

#### **Merguez Lamb Sausage**

Fried housemade spiced lamb & feta sausage, crusted with pistachios and finished with a date puree & curried matchstick veggies. 10

#### **Smoked Cheddar Queso**

A creamy blend of smoked cheddar cheese & spices. Served with fresh pretzel bread & tortilla chips for dipping. 11

#### **Bistro Fried Dill Pickles**

House pickled cucumbers batter fried & served with a smoked red pepper dipping sauce. 8

#### **Caprese Bruschetta**

Diced Roma tomatoes, fresh basil, crushed garlic, fresh mozzarella, white balsamic vinegar & extra virgin olive oil over grilled crostini. 8

#### **Sweet Potato Fries**

House cut sweet potato french fries. Served with honey mustard for dipping. 7

#### **Seasonal Cheese Flight**

Today's choices of seasonal cheese with fresh fruit & crostini. MKT

### **New England Pot au Feu**

Littleneck clams, Prince Edward Island mussels & tender shrimp stewed with tomatoes & garlic with white wine and clam stock. 14

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## Salads

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#### **Classic Caesar**

Crisp romaine lettuce tossed with our classic housemade Caesar dressing, parmesan, sun dried tomatoes & herbed croutons. Lg 9 Sm 4.5

#### **Spinach Salad**

Roasted candy striped beets, red onions, bacon lardons, Mattawan Artisan Creamery Feta & walnuts. Lg 13 Sm 7

#### **Oakwood Wedge**

Iceberg lettuce wedge with house cured maple-sriracha pork belly, Roma tomato, red onion, gorgonzola & your choice of dressing. Lg 10 Sm 5

#### **Mediterranean Salad**

Field greens with grilled chicken, tomato bruschetta, pepperoncini, fresh mozzarella, black olives & red onions. Lg 13 Sm 8

#### **House Salad**

Field greens, Croutons, strawberries, cucumbers & grape tomatoes. Lg 9 Sm 4.5

#### *Dressing Choices:*

*Ranch, Lemon-Yogurt, Roasted Garlic & Balsamic, Dijon Dill, Sun-dried Tomato & Basil, Honey Mustard, Bleu Cheese, Raspberry & Honey*

*\*May be cooked to order. Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*

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## Signature Entrées & Pastas

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### ***Seared Scallops***

Set on a green tomato chutney and served with a lump crab succotash & lemon butter. 26

### ***Grilled Chicken Caprese***

Linguini tossed with a tomato-opal basil bruschetta & fresh mozzarella. Topped with a balsamic marinated chicken breast. 16

### ***Grilled Scottish Salmon***

Finished with a roasted strawberry & jalapeno drizzle, risotto cake and butter-braised brussel sprouts. 22

### ***Lobster Mac & Cheese***

Tender langostino lobsters, scallion, tomato & fresh tarragon tossed with orrechiette pasta in a creamy gouda & havarti cheese sauce. 18

### ***Grilled Pork Tenderloin***

An herb & garlic rubbed pork tenderloin served with smoked potatoes, grilled asparagus and a whole grain mustard butter. 20

### ***Curried Eggplant Tagine***

Tender eggplant simmered with lemon, red peppers & dates. Served with ginger-coconut rice. 15

### ***Caribbean Paella***

Grilled chicken, pineapple, shrimp, clams, chorizo, & mussels on coconut rice with fresh ginger & chilis. 23

### ***Grilled Bavette Steak\****

A red wine & garlic marinated flank steak served with smoked fingerling potatoes & grilled asparagus. Topped with a bacon-leek butter & red onion marmalade. 21

### ***Linguini "Vongole"***

Littleneck clams tossed with Italian sausage, sun dried tomatoes, roasted garlic & fresh herbs in a light clam broth. 16

### ***Grilled Mahi Mahi***

Grilled Mahi Mahi topped with a grilled melon & mint salsa, risotto cake & brussel sprouts. 20

### ***Crispy Chicken Breast***

A crispy chicken breast finished with a roasted garlic-thyme natural jus, smoked fingerling potatoes & butter-braised brussel sprouts. 20

### ***Risotto of the Day***

Chef's selection of fresh ingredients with carnaroli rice. Mkt. Price

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## Bistro Sandwiches

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### ***Asparagus Cheese Melt***

Melted provolone & smoked cheddar cheese, grilled asparagus, tomato & red onion on our multi-grain bread. Served with root chips. 8

### ***Blackbean Veggie Burger***

A spicy mixture of black beans, corn, red peppers & onion served on a soft roll with chipotle mayonnaise, lettuce, tomato and avocado. served with Bistro fries. 9

### ***Salmon BLT\****

A pan-seared salmon fillet layered with peppered bacon, lettuce, tomato & herbed mayonnaise on oatmeal bread. Served with root chips. 12

### ***Bell's Burger\****

An angus beef patty, braised in Bell's Amber Ale, topped with lettuce, tomato & red onion on a French bun. Served with parmesan potato wedges. 9

### ***Smoked Brisket***

Tender smoked beef brisket served with red onion jam, oven dried tomato, horseradish mustard & cheddar cheese. Served with sweet potato fries. 9

### ***Barbacoa Pork Torta***

Tender pork served on a soft roll, with fresh onion, jalapeno, cilantro, avocado & tomato. Served with of Bistro fries. 9

### ***Chicken Club***

A naturally raised chicken breast served on a house made pretzel roll with apple wood smoked bacon, Swiss cheese, Dijon aioli, lettuce, tomato & onion. Served with Bistro fries. 11

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## Thin Crusted Pizza

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### ***American Classic***

Pepperoni, Andouille sausage & dried basil over red sauce with our cheese blend. 13

### ***Ranchero***

Fresh ranchero sauce, braised pork, jalapeno, tomato, fresh cilantro & smoked cheddar. 14

### ***Langostino Pizza***

Spiny tail lobsters over herbed oil with roasted red peppers, fresh tomatoes, dried oregano & scallions. 15

### ***The Summer Garden***

Herbed oil, thinly sliced green tomatoes, diced red tomatoes, scallions, Feta, roasted garlic & basil. 12

### ***The Good Fella***

Red Sauce, pepperoni, Genoa salami, pepperoncini, red onions, roasted garlic, tomatoes, fresh mozzarella & dried basil. 15

### ***Create Your Own***

Your choice of our house Red Sauce, Herbed Oil or Pesto Sauce topped with our blend of cheeses & choice of toppings from below. 9

***Gluten Free Crusts are available for 4.00.***

#### ***Additional Pizza Toppings:***

<i>Chevre</i>	2.50	<i>Green Olives</i>	1.25	<i>Gorgonzola</i>	2.50	<i>Mushrooms</i>	1.50
<i>Smoked Cheddar</i>	2.50	<i>Feta Cheese</i>	2.50	<i>Spinach</i>	1.25	<i>Pepperoni</i>	1.25
<i>Peppered Bacon</i>	1.25	<i>Andouille</i>	1.75	<i>Grilled Chicken</i>	2.75	<i>Red Onions</i>	1.25
<i>Artichokes</i>	2.25	<i>Black Olives</i>	1.25	<i>Roasted Red Peppers</i>	1.50	<i>Italian Sausage</i>	1.50
<i>Sun-Dried Tomatoes</i>	1.50	<i>Green Peppers</i>	1.25	<i>Roasted Garlic</i>	1.25	<i>Pepperoncini</i>	1.25
<i>Fresh Mozzarella</i>	2.50	<i>Fresh Basil</i>	1.50	<i>Fresh Tomatoes</i>	1.25	<i>Scallions</i>	1.50

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## Sides & Extras

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***Lump Crab Succotash--5***

***Root Chips--3***

***Risotto Cake--3***

***Ginger-Coconut Rice--3***

***Parmesan Potato Wedges--3***

***Grilled Asparagus--3***

***Brussel Sprouts--3***

***Smoked Potatoes--3***

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## Beverages

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***Coca-Cola, Diet Coke, Mello Yello, Sprite--2.5***

***Brewed Iced Tea--2.5***

***Flavored Iced Tea or Lemonade--3***

***Sprecher Root Beer or Stewart's Orange 'n Cream--3***

***Smoothies--Strawberry or Peach--5***

***Voss Artesian Water--Still or Sparkling--2.75***

***Cranberry Juice, Orange Juice or Lemonade--2.5***

***Espresso, Lattes & Cappuccinos--4***

***Sumatra Coffee or Decaf Coffee--2.5***

***Hot Teas--Green, Tropical Passion, Earl Grey & Decaf Chai--3***

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## *To-Die For Desserts*

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### *Vanilla Crème Brulee*

A delicate, creamy vanilla bean custard topped with brown sugar & caramelized to a rich toffee crust. Considered by many of our guests to be the best crème brulee they have ever tasted. 6

Add mixed berries 1.50.

### *Bistro "Candy Bar"*

A brownie covered with peanut nougat, caramel and a rich ganache. 7

### *Flourless Chocolate Cake*

A light espresso flourless chocolate cake finished with a melba fruit flambé. 6

### *Icebox Key Lime Pie*

A key lime custard baked in a graham cracker crust, served frozen with Chantilly cream & a white chocolate drizzle. 6

### *Strawberry Short Cake*

Short cake with a strawberry pot de crème, balsamic marinated strawberries & fresh mint. 6

### *Housemade Ice cream*

Choose from our selection of Chef inspired ice cream. 2.50 per scoop.

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## *Desserts From the Bar*

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### *Dessert Wine*

*"Six Grapes" Reserve Porto, W & J Graham's, Portugal*  
5/25

*Antique Tawny, Museum Reserve, Yulumba, Australia*  
7/35

*Alvada Madeira, Blandy's, Portugal*  
7.5/37.5

*Chocolate Amore, Trentadue Winery, California*  
10/50

### *After Dinner Cocktails*

#### *Chocolate Cake Martini*

Malibu Rum, White Godiva, Frangelico & a splash of Cream 8

#### *Millionaire's Coffee*

Kahlua, Bailey's, Frangelico, & Grand Marnier with Sumatra Coffee 5.5

#### *Orgasmatini*

Smirnoff Vanilla Vodka, Bailey's, Kahlua, White & Dark Godiva & a splash of cream. 8

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# Modern Global Cuisine

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*At the Oakwood Bistro you will have the pleasure of experiencing the newest trends in casual fine dining: sophisticated and eclectic cuisine in a neighborhood atmosphere. Enjoy flavorful dishes prepared by Chef and Owner Ryan Soule and his gifted team as you choose from a bold and diverse menu ranging from traditional American fare to classic European cuisine. Inspired daily features are always fresh and exciting, ready to satisfy the boldest of appetites and add even more excitement to your dining experience.*

*Since it's opening in 1997, the Oakwood Bistro has set the standard for outstanding food and comfortable surroundings in Kalamazoo. Mouthwatering options are available for all tastes and preferences, including for those people with gluten and other food allergies. The Oakwood Bistro team is especially responsive to the frustrations of those trying to find appetizing food in a restaurant while on a food-restricted diet. We are also mindful of the effect that food has on our health and environment and uses local and organic selections whenever possible.*

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## Guest Information

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### **Gift Certificates**

*Gift certificates are available to be purchased in any dollar amount. Please ask your server for details about a certificate today.*

### **Outside Food Charge**

*A charge of \$7.50 will be applied to all tables bringing cakes, desserts or any other food item into the Oakwood Bistro.*

### **Reservations**

*Oakwood Bistro accepts reservations for parties of five or more. Guests with reservations will be seated when all of their guests have arrived.*

### **Credit Cards/Debit Cards**

*Oakwood Bistro accepts all major credit cards including: Master Card, Visa, American Express & Discover. Please be advised, debit card purchases takes 5 business days processing.*

### **Gratuuity**

*An 18% gratuity will be added to parties of 8 or more. To better service our guests, no split checks will be accepted for parties of 8 or more.*

### **Cell Phones**

*To allow our guests to better enjoy their time at the Oakwood Bistro. We ask that you please turn your cell phones off or to vibrate. Thank you.*

### **Local Ingredients**

*Our chef takes pride in serving fresh local ingredients when items are in season.*

### **Catering**

*The Oakwood Bistro is now available for catering your next party--Large or Small. Call for more information.*

### **Gluten Free Options**

*Although the Oakwood Bistro does offer Gluten Free options, we are not a facility that is totally gluten free.*

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## Oakwood Bistro

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