



Oradell, New Jersey

THE OAK HOUSE

Dinner Menu

SIGNATURE STARTERS

- TRUFFLE FRIES aged parmesan cheese, white truffle oil, fresh parsley 16
- HOUSE MADE MOZZARELLA STICKS san marzano tomato sauce 15
- WARM SPINACH AND ARTICHOKE DIP warm corn tortillas, salsa, sour cream 16
- SMASH BURGER EGG ROLLS caramelized onions, american cheese, fancy dipping sauce 15
- OAK HOUSE WINGS honey chili glaze, blue cheese dipping sauce, celery 16
- SLOW BRAISED MEATBALLS house marinara, herb ricotta, basil oil, grilled rustic bread 18
- FRESH GUACAMOLE charred corn, jalapeno, cilantro, blue corn tortilla chips 18
- FRESH BURRATA fig jam, campari tomatoes, fresh basil, brioche toast 18
- CRISPY LONG ISLAND CALAMARI rustic tomato sauce, lemon herb aioli 19
- ROASTED PEI MUSSELS plum tomato broth, chorizo, peas, peppers, herbs, grilled rustic bread 20
- SPICY TUNA TARTARE crispy wontons, avocado, mango, soy reduction, wasabi aioli, micro greens 23
- BBQ PULLED PORK QUESADILLA sour cream and fresh pico de gallo 18
- CHILLED COLOSSAL SHRIMP COCKTAIL house cocktail sauce **limited availability** 24
- CLASSIC MARGHERITA ROMAN PIZZA san marzano tomato sauce, mozzarella, fresh basil 16
add - ezzo pepperoni +2 homemade hot honey +2

GARDEN FRESH SALADS

- MARKET GREENS beets, cucumbers, croutons, pecans, crumbled goat cheese, house vinaigrette 15
- CHICK PEA CHOP romaine, red onion, salami, mozzarella, grana padano, lemon parmesan vinaigrette 16
- THE CAESAR romaine, brioche bread crumbs, parmigiano reggiano, classic caesar dressing 16
- B.L.T. peppered bacon, iceberg, campari tomatoes, danish blue cheese, onions, blue cheese dressing 17
add grilled - shrimp +12 organic chicken +9 salmon +16 filet mignon +18

BURGERS & SANDWICHES

- THE O.H. SMASH BURGER american cheese, bibb lettuce, onion, pickles, fancy sauce, brioche bun 20
add - maple pepper bacon +2 sunny side egg +2 sliced avocado +2
- STEAK SANDWICH grilled filet mignon, caramelized onions, gruyere, garlic aioli, frisee, ciabatta 29
- SALMON BURGER bibb lettuce, tomato, vidalia onions, house pickles, cajun remoulade, brioche bun 28
choice of herbed french fries or house coleslaw sub sweet potato fries +2 sub truffle fries +3

ENTREES

- SPICY RIGATONI calabrian pepper cream sauce, fresh burrata, olive oil & basil 26
- OAK HOUSE CHICKEN PARM served with rigatoni in rustic tomato basil sauce 29
- HOME MADE LASAGNA ROLLATINI braised meat ragout, san marzano tomato sauce, robiola cheese 28
- HOME STYLE CHICKEN POT PIE roasted vegetables, fresh herbs, golden pastry crust 30
- SEARED SCOTTISH SALMON honey glazed carrots, herb roasted potatoes, whole grain mustard sauce 34
- ROASTED FREE RANGE HALF CHICKEN whipped potatoes, string beans, lemon herb jus 32
- CABERNET BRAISED BEEF SHORT RIB whipped potatoes, roasted brussels sprouts, crispy onions 38
- BBQ DANISH PORK RIBS fall off the bone ribs served with herbed french fries & coleslaw 36
- CIDER GLAZED CHILEAN SEA BASS butternut squash risotto, baby bok choy, sesame seeds 42

O.H. SIGNATURE STEAKS

peppercorn crusted & cast iron seared with herbed french fries, watercress salad & au poivre sauce
 10oz PRIME HANGER STEAK 46 16oz STERLING RIB EYE 52 10oz CENTER CUT FILET MIGNON 58

SIDES

- HERBED FRENCH FRIES 5 SWEET POTATO FRIES 6 WHIPPED POTATOES 6
- HOUSE COLESLAW 4 SAUTÉED SPINACH 7 SAUTÉED STRING BEANS 7
- GRILLED ASPARAGUS 8 HONEY GLAZED CARROTS 8
- ROASTED BRUSSELS SPROUTS AND BACON 9

MONDAYS & TUESDAYS THREE COURSE PRIME RIB DINNER

queen cut prime rib served with a salad, roasted garlic whipped potatoes & tiramisu 54 ** Limited Availability **

bread service available upon request

a suggested gratuity of 20% is added to all parties of 6 or more