



RAW BAR

HALF OR DOZEN OYSTERS
black pepper mignonette, lemon

SHRIMP COCKTAIL
horseradish, lemon, cocktail sauce

COUPE DE LA MER
chilled seafood, tomato-clamato, lime, avocado

PETIT PLATEAU
oysters, shrimp, sashimi

GRAND PLATEAU
oysters, shrimp, sashimi, surf clams ceviche, crab remoulade

APPETIZERS & SALADS

FISH STICKS
petrossian caviar beurre blanc

BEEF TARTARE
cornichon, basque chile, dijon

CRAB CAKE
sweet peppers, old bay, whipped aioli

BIBB LETTUCE
fine herbs, house vinaigrette

CLASSIC CAESAR
torn croutons, parmesan,
anchovy dressing

HEIRLOOM TOMATO
peaches, sweet corn,
red wine vinaigrette

HOUSE SIGNATURES

THE OAK ROOM BOARD
seven-minute egg, baby bib, pickled vegetables,
whipped ricotta, toasted sourdough

FRENCH TOAST
blueberries, whipped cream, vermont maple syrup

FRENCH OMELETTE
boursin cheese, fines herb salad

SMOKED SALMON BENEDICT
crispy hash brown, poached hen egg,
hollandaise, capers, fresh dill

BERNIE'S BLT
thick-cut bacon, vine-ripened tomato,
arugula, basil, roasted garlic aioli

PRIME RIB FRENCH DIP
gruyère, sesame baguette, au jus

SKIRT STEAK & EGGS
two sunny-side eggs, mushroom chimichurri

Bernadette's
WAGYU CHEESEBURGER
comté, pickles, aioli

SIDES

HERBED FRENCH FRIES

HASH BROWNS

THICK-CUT APPLEWOOD BACON

DESSERT

CINNAMON ROLL
warm cream cheese frosting