

<div><div>Raw Bar</div><div></div></div>		<div><div>Entrees</div><div></div></div>	
OYSTERS ON THE HALF SHELL *	MP	AUSTRALIAN LAMB SHANK * 54	OAK BURGER * 26
beet mignonette, cocktail sauce		curried garbanzo stew, citrus yogurt	cheddar, remoulade, bacon, lettuce, tomato, onion, fries
1/2 LB KING CRAB LEGS	MP	HALF CHICKEN 37	DUROC DOUBLE-CUT PORK CHOP * 41
OYSTER ROCKEFELLER *	4	broccolini, herb smashed potatoes, red pepper coulis	fig mostarda, sweet potato puree
traditional preparation		MARKET CATCH MP	7oz CARVED BISTRO STEAK & FRITES * 45
SHRIMP COCKTAIL	20	lemon thyme grits, tomato jam	peppercorn cream, truffle fries
FILET DUO * 65		two 4oz filet medallions crowned with king crab, lobster, hollandaise	
<div><div>Small Plates</div><div></div></div>		<div><div><div><div><div>SINCE 1978</div><div>CERTIFIED ANGUS BEEF®</div><div>BRAND</div></div><div>We proudly serve the CERTIFIED ANGUS BEEF brand throughout our menu.</div></div></div></div>	
CHAR GRILLED GIFFORDS BACON 19		<div><div>Signature Steaks*</div><div></div></div>	<div><div>Specialty Steaks*</div><div></div></div>
spiced gastrique, citrus apple slaw			
TUNA TATAKI * 22			
wasabi crust, black sesame, yuzu tatami			
PAN-SEARED SCALLOPS MP			
fennel puree, squid ink, calabrian chili oil		8oz FILET MIGNON 59	22oz DRY AGED BONE IN PRIME RIBEYE MP
C.A.B. BEEF TARTARE * 20		12oz FILET MIGNON 76	16oz DRY AGED PRIME KANSAS CITY STRIP MP
egg yolk, capers, tallow, chips, chive oil		16oz PRIME RIBEYE 79	48oz PRIME TOMAHAWK 192
CIOPPINO 20		14oz PRIME NY STRIP 65	JAPANESE A5 WAGYU MP
clams, shrimp, tomato, grilled bread			[4oz minimum]
ARANCINI 18		<div><div>Additions</div><div></div></div>	
truffle, risotto, shaved parmesan			CRAB CAKE OSCAR 23
MARYLAND-STYLE CRAB CAKE 23			ALASKAN KING CRAB OSCAR 50
remoulade, lemon frisée salad			LOBSTER TAIL MP
BONE MARROW 22			LOBSTER OSCAR 35
fine herbs, confit garlic, crostini			GRILLED GULF SHRIMP 16
ARTISANAL MEAT & CHEESE BOARD 23			SCALLOP OSCAR MP
candied pecan, seasonal spread, house pickles, whole grain mustard, honey comb, crostini		<div><div>Sauces</div><div></div></div>	OAK'S HOUSEMADE STEAK SAUCE *contains nuts 2
<div><div>Salads</div><div></div></div>			HORSERADISH CREAM 2
CAESAR 14			BORDELAISE 4
romaine, parmesan, garlic crouton + add Spanish anchovy			BOURBON PEPPERCORN CREAM 3
ICEBERG WEDGE 15			BLUE CHEESE BUTTER 3
bacon, cherry tomatoes, blue cheese crumbles, pickled red onions, buttermilk dressing			BONE MARROW BUTTER 4
BEET SALAD 16			BLACK TRUFFLE BUTTER 4
confit beets, whipped goat cheese, brown butter vinaigrette, candied pecans			

<div><div>For the Table</div><div></div></div>			
BRAISED MUSHROOMS 15	ROASTED CAULIFLOWER 14	WHITE CHEDDAR MAC & CHEESE 13	
garlic, herb butter	chimichurri, lemon aioli, red pepper	+ add LOBSTER 11	
BROCCOLINI 14	WHIPPED POTATOES 13	+ add BACON 2	
crispy shallot, chili oil	confit garlic, crème fraîche		
CRISPY BRUSSELS SPROUTS 14	TRUFFLE FRITES 13	COLLARD GREENS 14	
apple gastrique, bacon	parmesan, parsley, garlic aioli	smoked bacon, parmesan cornbread crisp	