

HOUSEMADE BREAD SERVICE

PARKERHOUSE ROLLS / 8
cultured butter, maldon salt

SMALL PLATES

OYSTERS ROCKEFELLER / 5 EACH
spinach béchamel, nueske’s bacon,
herbed breadcrumb

NC SHRIMP COCKTAIL / 22
red & white cocktail sauces

EAST COAST OYSTERS / 4 EACH
mignonette, cocktail sauce, lemon

DEVEILED EGGS / 3 EACH
crispy oyster, hot sauce caviar

ROASTED BONE MARROW / 25
gremolata, pickled shallots, grilled bread

CAB TENDERLOIN TARTARE* / 20
shallot, cornichon, bacon, burger sauce,
chips

ROASTED BEETS / 16
yogurt, citrus, pomegranate, pistachio

SALADS

ADDITIONS: STEAK* / 21 SHRIMP / 18 CHICKEN / 13

ROASTED CARROT SALAD 9 / 17
frisee, rosemary shortbread, stilton
orange ginger vinaigrette

LOCAL BIBB LETTUCES 7 / 11
goat cheese, pickled red onions,
grape tomatoes, creamy herb dressing

CAESAR 9 / 15
broccoli rabe, toasted garlic streusel, pecorino,
calabrian chili honey, boquerones, traditional dressing

ENTRÉES

STEAK FRITES* / 36
5oz. carved tenderloin, bone marrow frites,
béarnaise

LOCAL CATCH / MKT
chef’s daily preparation

CACIO E PEPE GNOCCHI / 35
parmesan frico, giardiniera

BRAISED LAMB SHANK / 48
tomatoes, chickpeas, yogurt, mint

CONFIT DUCK LEG / 42
autumn frost squash puree, fuji apples
cabbage salad, brown butter dressing
toasted oat crumble

PRIME NY STRIP MEATLOAF / 49
caramelized onion soubise, whipped parsnips
crispy sweet potatoes

OAK STEAKHOUSE BURGER* / 24
smoked cheddar, bacon jam, balsamic & beef tallow
roasted onions, bone marrow frites, brioche
Add Nueske’s Bacon +2

CERTIFIED ANGUS BEEF
SIGNATURE STEAKS

16oz PRIME BONELESS RIBEYE* / 84

14oz PRIME BONELESS NY STRIP* / 68

8oz FILET MIGNON* / 63

10oz HANGER STEAK* / 48

20oz DRY AGED BONE-IN RIBEYE* / MP

14oz BONE-IN FILET* / MP



We proudly serve the
Certified Angus Beef
brand throughout our menu.

ADDITIONS

GRILLED SHRIMP / 18
FOIE GRAS / 20
ROASTED BONE MARROW / 12
COLDWATER LOBSTER
Whole Tail / 38
Half Tail / 20

SAUCES

OAK STEAK SAUCE +2
SAUCE DIANNE +4
AU POIVRE +4
CHIMICHURRI +2
CUMBERLAND +4
BEARNAISE* +3
DEMIGLACE +4
HORSERADISH CREAM +2

BUTTERS

HORSERADISH-MISO +2
RED WINE BLUE CHEESE +4
BLACK TRUFFLE +6

SIGNATURE CHOPS

JOYCE FARMS PORK* / 38

NEW ZEALAND VENISON* / 59

AUSTRALIAN LAMB* / 50

TEMPERATURE GUIDE
rare: cool, red throughout
medium rare: warm, red throughout
medium: pink throughout, touch of red
medium well: hot, light pink center
well: hot, no pink

SIDES
FOR THE TABLE

ROASTED SHISHITO PEPPERS / 14
toasted hazelnut & calabrian chili crunch

BRAISED COLLARD GREENS / 12

BONE MARROW FRITES / 12
rosemary & thyme

YUKON GOLD
MASHED POTATOES / 12

PAN ROASTED MUSHROOMS / 16
madeira & thyme

MAC & CHEESE / 14
smoked cheddar, herbed breadcrumbs
Add Lobster +29

EXECUTIVE CHEF, CHARLES STRICKLIN
SOUS CHEF, IAN MCKEOWN



*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS

A 20% Gratuity Will Be Added to Parties of 8 or More