

HOUSEMADE BREAD SERVICE

PARKERHOUSE ROLLS / 8
cultured butter, maldon salt

SMALL PLATES

OYSTERS ROCKEFELLER / 4 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 / 20
bacon mustard jam, grilled bread

CAB TENDERLOIN TARTARE* / 20
hard boiled egg, pickle aioli, shaved
pecorino, house made potato chips

ROASTED BEETS / 16
yogurt, citrus, pomegranate, pistachio

SALADS

ADDITIONS: STEAK* / 21 SHRIMP / 16 CHICKEN / 13

NORTH CAROLINA BURRATA SALAD / 19
local asparagus & strawberries, baby arugula, white
balsamic vinaigrette, cornbread croutons

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* / 34
5oz. carved tenderloin, bone marrow frites,
béarnaise

LOCAL CATCH / MKT
chef’s daily preparation

SPRING RAVIOLO / 26
spring pea, ricotta, egg yolk, lemon parmesan brodo,
fennel & asparagus salad

ROAST PORK / 32
black bean puree, tostones, mojo sauce

CONFIT DUCK LEG / 40
huitlacoche puree, corn espuma,
charred jalapeno relish

OAK STEAKHOUSE BURGER* / 24
smoked cheddar, roasted grape tomatoes,
lettuce, red onion, bone marrow frites, brioche
Add Nueske’s Bacon +2

CERTIFIED ANGUS BEEF
SIGNATURE STEAKS

16oz PRIME BONELESS RIBEYE* / 79

14oz PRIME BONELESS NY STRIP* / 65

8oz FILET MIGNON* / 59

10oz HANGER STEAK* / 38

22oz 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 / 60
Half Tail / 35

SAUCES

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

BUTTERS

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

SIGNATURE CHOPS

JOYCE FARMS PORK CHOP* / 38

NEW ZEALAND ELK CHOP* / 52

AUSTRALIAN LAMB CHOPS / 34

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
peach agrodolce, fried shallots

BONE MARROW FRITES / 12
rosemary & thyme

CREAMED BRADFORD FAMILY
COLLARD GREENS / 12
nueske's bacon, béchamel

YUKON GOLD
MASHED POTATOES / 12

PAN ROASTED MUSHROOMS / 16
madeira & thyme

MAC & CHEESE / 13
smoked cheddar, herbed breadcrumbs
Add Lobster +26

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