



Small Plates

JOYCE FARMS RABBIT	16
heritage grit cake, mustard creme, brussels sprouts	
HAND ROLLED TAGLIATELLI	17
lamb ragu, root vegetables, carrot gremolata	
CHAR GRILLED GIFFORDS BACON	17
blue cheese mousse, honey crisp apple, sweet onion gastrique	
JUMBO LUMP CRAB CAKE	18
benne seed romesco, pickled mustard greens, crispy shallot	
SCALLOPS	19
sunchoke-saffron puree, pine nut gremolata, sunchokes	
SHRIMP COCKTAIL	16
cocktail sauce, lemon	
CAB TENDERLOIN TARTARE*	18
capers, cornichons, dijonnaise, toasted baguette *A5 for \$40 upon availability	
ARTISINAL MEAT & CHEESE BOARD	22
pickles, whole grain mustard, benne crackers, candied nuts	

Salads

SPINACH	11
honeycrisp apples, black pepper walnuts, honey mustard vinaigrette	
CAESAR	12
romaine, garlic breadcrumbs, parmesan	
ICEBERG WEDGE	12
giffords bacon, roasted cherry tomatoes, candied pecans, pickled red onion, blue cheese dressing	

For the Table

WHITE CHEDDAR MAC & CHEESE	11	CRISPY BRUSSELS SPROUTS	11	ROASTED MUSHROOMS & SAUTEED ONIONS	11
fontina, white cheddar		shaved red onions, sweet chili		garlic, herbs	
ADD LOBSTER 10		ALIGOT POTATOES	11	GRILLED ASPARAGUS	12
ADD BACON 2		crescenza, taleggio, garlic		hollandaise	
SWEET POTATO WEDGES	11	TRUFFLE FRITES	10	GLAZED BABY CARROTS	12
brown butter vinaigrette, za'atar		parmesan, parsley		honey-thyme glaze, noble farms goat feta	

Entrees

BONE-IN SHORT RIB	42	DUROC PORK CHOP	39
pomegranate glaze, creamy polenta, preserved beech mushrooms		parsnip puree, cipollini agrodolce, crispy kale	
MARKET CATCH	MP	PAN-SEARED HALF CHICKEN	28
seasonal preparation		celery root puree, apple remoulade, truffle chicken jus	
7oz CARVED BISTRO FILET	35		
& FRITES			
sauce robert, truffled pomme frites			

Signature Steaks

8oz CAB FILET MIGNON	44
12oz CAB FILET MIGNON	60
16oz CAB BONE-IN PRIME KANSAS CITY STRIP	67
16oz CAB PRIME RIBEYE	51
14oz CAB PRIME NY STRIP	48

Specialty Steaks

36oz CAB PRIME TOMAHAWK	120
22oz DRY AGED CAB BONE-IN PRIME RIBEYE	MP
12oz DRY AGED CAB PRIME NY STRIP	MP
6oz JAPANESE A5 WAGYU FILET MIGNON	MP
JAPANESE A5 WAGYU NY STRIP	MP
*4 OUNCE MINIMUM	

Add to Any Steak

GRILLED GULF SHRIMP	14	JUMBO LOBSTER TAIL	65
SCALLOP OSCAR	18	KING CRAB OSCAR	29
LUMP CRAB OSCAR	16	CRAB CAKE OSCAR	18
FOIE GRAS	19	1/2 LB KING CRAB LEGS	29

Choice of Sauce

OAK'S HOUSEMADE STEAK SAUCE	ONION BACON JAM
*contains nuts	
BERNAISE SAUCE	HORSERADISH CREAM
GREEN PEPPERCORN CREAM	HOLLANDAISE SAUCE
BLACK TRUFFLE BUTTER	BLUE CHEESE BUTTER
+4	+3

*Item contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*Parties of 6 or more will include a 20% service charge