

HOUSEMADE BREAD SERVICE



PARKERHOUSE ROLLS / 7
cultured butter, maldon salt

SMALL PLATES

OYSTERS ROCKEFELLER* / 4 EACH
spinach béchamel, nueske's bacon,
herbed breadcrumb

NC SHRIMP COCKTAIL* / 20
red & white cocktail sauces

DEVILED EGGS / 3 EACH
crispy oyster, hot sauce caviar

ROASTED BONE MARROW* / 18
bacon mustard jam, grilled bread

SALADS

ADDITIONS: STEAK / 21 SHRIMP / 168 CHICKEN / 13

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

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

EXECUTIVE CHEF, TODD WOODS
CHEF DE CUISINE, CHARLES STRICKLIN



A PORTION OF PROCEEDS FROM THIS ITEM ARE
DONATED TO NOW SERVING, A LOCAL NON-PROFIT
ORGANIZATION THAT PAIRS WITH RESTAURANTS TO
PROVIDE HEALTHY MEALS FOR NEIGHBORS IN NEED.

THANKSGIVING PRIX-FIXE / 72

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

OR

SWEET POTATO BISQUE
crispy sage, creme fraiche

JOYCE FARMS HERITAGE BREED TURKEY
cornbread-sage stuffing, cranberry compote,
giblet gravy

PUMPKIN PIE
spiced chantilly, candied pumpkin seeds

OR

PECAN PIE
TBD (Need to get from Helena)

ENTRÉES

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

LOCAL CATCH* / MKT
chef's daily preparation

CACIO E PEPE GNOCCHI / 35
parmesan frico, giardiniera

OAK STEAKHOUSE BURGER* / 22
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* / 63

10oz HANGER STEAK* / 48

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 / 38
Half Tail / 20

SAUCES

OAK STEAK SAUCE +2
SAUCE DIANNE +4
AU POIVRE +4
CHIMICHURRI +2
HOLLANDAISE* +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

BONE MARROW FRITES / 12
rosemary & thyme

BRAISED COLLARD GREENS / 12
nueske's bacon, béchamel

YUKON GOLD
MASHED POTATOES / 12

PAN ROASTED MUSHROOMS / 16
madeira & thyme

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



*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