HOUSEMADE BREAD SERVICE

PARKERHOUSE ROLLS / 8
cultured butter, maldon salt

SMALL PLATES

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

NC SHRIMP COCKTAIL / 23
red & white cocktail sauces

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

DEVILED EGGS / 4
crispy oyster, hot sauce caviar

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

CAB TENDERLOIN TARTARE* / 22
shallot, cornichon, bacon, burger sauce, chips

ROASTED CARROTS / 17
salsa verde, queso fresco, toasted pumpkin seeds

SALADS

ADDITIONS: STEAK* / 30 SHRIMP / 19 CHICKEN / 17

APPLE FENNEL SALAD 10 / 18
local greens, comte cheese, toasted pine nuts, chamomile vinaigrette

LOCAL BIBB LETTUCES 8 / 13
goat cheese, pickled red onions, grape tomatoes, creamy herb dressing

CAESAR 9 / 17
broccoli rabe, toasted garlic streusel, pecorino, calabrian chili honey, boquerones, traditional dressing

ENTRÉES

STEAK FRITES* / 38
5oz. carved tenderloin, bone marrow frites, béarnaise

LOCAL CATCH / MKT
chef's daily preparation

BUTTERNUT SQUASH AGNOLOTTI / 25
sage, brown butter, toasted pecans, pecorino

BRAISED LAMB SHANK / 50
fregola, sun-dried tomato, olives, chive crema

BHINDI MASALA / 36
pan-seared duck breast, tamarind chutney, okra & tomato, jeera rice

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

6oz BAVETTE* / 35
choice of side & sauce
16oz PRIME BONELESS RIBEYE* / 86
14oz PRIME BONELESS NY STRIP* / 68
8oz FILET MIGNON* / 63
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 / 19
FOIE GRAS / 20
ROASTED BONE MARROW / 14
COLDWATER LOBSTER
Whole Tail / 52
Half Tail / 27

SAUCES

OAK STEAK SAUCE^ +2
SAUCE DIANNE +5
AU POIVRE +5
CHIMICHURRI +3
CUMBERLAND +5
BEARNAISE* +3
DEMIGLACE +5
HORSERADISH CREAM +2

BUTTERS

HORSERADISH-MISO +4
RED WINE BLUE CHEESE +5
BLACK TRUFFLE +8

SIGNATURE CHOPS

JOYCE FARMS PORK* / 44

AUSTRALIAN LAMB* / 52

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

BRAISED COLLARD GREENS / 14

BONE MARROW FRITES / 13
rosemary & thyme

CRISPY BRUSSELS SPROUTS / 16
mustard cream sauce, sweet & spicy pretzels

YUKON GOLD MASHED POTATOES / 13

ROASTED MUSHROOMS / 18
madeira & thyme

MAC & CHEESE / 15
smoked cheddar, herbed breadcrumbs
Add Lobster +29

EXECUTIVE CHEF, CHARLES STRICKLIN
SOUS CHEF, IAN MCKEOWN

PROUDLY SUPPORTING Bradford Family Farm

OAK STEAKHOUSE RALEIGH, NC ESTD. 2019

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

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