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## HOUSEMADE BREAD SERVICE

**PARKERHOUSE ROLLS / 8**  
cultured butter, maldon salt

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## SMALL PLATES

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

**NC SHRIMP COCKTAIL / 23**  
red & white cocktail sauces

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

**DEVILED EGGS / 4 EACH**  
crispy oyster, hot sauce caviar

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

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

**SMOKED EGGPLANT / 17**  
sundried tomatoes, crispy chick peas,  
tahini dressing, za'atar

## SALADS

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

**SPRING BERRY SALAD 10 / 17**  
spring lettuces, strawberries, blueberries, feta,  
lemon poppyseed vinaigrette, walnut granola

**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

**TAGLIATELLE / 38**  
bay scallops, ramp pesto, chili flakes, pecorino

**BRAISED LAMB SHANK / 50**  
turnips, leeks, snap peas

**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\* / 86**

**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 / 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**

**NEW ZEALAND ELK CHOP\* / 59**

**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

**GRILLED ASPARAGUS / 15**  
toasted bread crumbs, pecorino,  
tarragon vinaigrette

**YUKON GOLD  
MASHED POTATOES / 13**

**PAN ROASTED MUSHROOMS / 18**  
madeira & thyme

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



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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