

**HOUSEMADE  
ASSORTED PASTRIES / 15**  
whipped honey butter, seasonal preserves

**MAPLE PECAN STICKY BUN / 10**

## BRUNCH

### **SOUTHERN BISCUITS & GRAVY BREAKFAST / 19**

cathead biscuits, sausage gravy,  
anson mills grits, two eggs any style, bacon

### **DUCK CONFIT HASH / 30**

nc sweet potatoes, rapini,  
caramelized shallots, poached eggs

### **FRENCH TOAST / 17**

macerated strawberries,  
candied pistachios, whipped mascarpone

### **CROQUE MADAME / 25**

brioche, prosciutto, mustard béchamel,  
gruyere cheese, sunnyside eggs,  
arugula salad

### **SPRING VEGETABLE OMELETTE / 17**

asparagus, sundried cherry tomatoes,  
spinach, mushrooms

## SMALL PLATES

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

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

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

## SALADS

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

### **CAESAR 9 / 17**

broccoli rabe, toasted garlic streusel, pecorino,  
calabrian chili honey, boquerones,  
traditional dressing

### **LOCAL BIBB LETTUCES 8 / 13**

goat cheese, pickled red onions,  
grape tomatoes, creamy herb dressing

## ENTRÉES

### **STEAK FRITES\* / 38**

5oz. carved tenderloin, bone marrow frites,  
béarnaise

### **PRIME NY STRIP MEATLOAF / 49**

caramelized onion soubise, whipped parsnips  
crispy sweet potatoes

### **LOCAL CATCH\* / MKT**

chef's daily preparation

### **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\* / 86**

**14oz PRIME BONELESS NY STRIP\* / 68**

**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 / 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\* / 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

**BONE MARROW FRITES / 13**

rosemary & thyme

**BRAISED COLLARD GREENS / 14**

**YUKON GOLD  
MASHED POTATOES / 13**

**PAN ROASTED MUSHROOMS / 18**

madeira & thyme

**MAC & CHEESE / 15**

smoked cheddar, herbed breadcrumbs  
**Add Lobster +29**

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