## 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

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

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

## SALADS

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

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

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

## THANKSGIVING PRIX-FIXE / 75

**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***

**APPLE PIE**
apple crumble pie-butterscotch, cinnamon strusel

## ENTRÉES

**6OZ BAVETTE* / 35**
choice of side & sauce

**LOCAL CATCH / MKT**
chef's daily preparation

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

**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**

**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