

CHARLESTON, SOUTH CAROLINA



EXECUTIVE CHEF, MARK KEISER

APPETIZERS

OYSTERS ROCKEFELLER / 4 EACH
Classic Preparation

PICKLED SHRIMP / 19
Fennel, Farro, Pickled Pears, Candied Garlic Vinaigrette

PAN SEARED SCALLOPS / 19
Celery Root Puree, Brussels, Butternut Squash,
Toasted Pepitas, Bell Pepper Caramel

GRILLED OCTOPUS / 18
Fingerling Potato, Lemon Vinaigrette, Fried Capers

TUNA TARTARE / 21
Celery Root Puree, Olive Tapenade

FOIE GRAS / 25
Grilled Brioche, Pickled Pears, Apple Butter, Pickled
Mustard Seeds, Bourbon Gastrique

ARTISANAL CHEESE PLATE / 18
Goat.sheep.cow. Seasonal Accompaniments

BEEF CARPACCIO / 19
Shaved Tenderloin, Parmigiano-Reggiano,
Arugula, Preserved Lemon

SALADS

ADDITIONS: STEAK / 21 CHICKEN / 16

TRADITIONAL CAESAR SALAD / 13
Crouton, Parmigiano-Reggiano, White Anchovy Filet

KURIOS FARMS BIBB LETTUCE SALAD / 14
Cherry Tomatoes, Bacon Lardons,
Danish Blue Cheese, Blue Cheese Dressing

FALL GREENS SALAD / 14
Kale, Mixed Greens, Beets, Walnut Crusted Goat Cheese,
Apple, Garlic Vinaigrette

ENTRÉES

LOCAL MARKET SEAFOOD SELECTION / MKT

KING CRAB / 43
Parsnips, Watermelon Radish, Greens, Old Bay Aioli

STEAK FRITES / 34
5oz Carved Tenderloin, Sauce Bearnaise,
Truffled Pomme Frites

THE "OAK" BURGER / 22
10oz House Blend, Brioche Bun, Truffled Pomme Frites

PAPPARDELLE BOLOGNESE / 31

PORK OSSO BUCCO / 40
Sweet Soy, Local Fall Vegetables, Root Vegetable Puree

THANKSGIVING PRIX FIXE - 64 PER PERSON

FIRST COURSE

Choice of
Pickled Shrimp
Fall Greens Salad
Butternut Squash Soup
pepitas, spiced creme fraiche

SECOND COURSE

Turkey with Trimmings
*roasted breast, confit legs, pork sausage stuffing,
cranberry sauce, sweet potato soufflé, classic gravy*

THIRD COURSE

Choice of
Pumpkin Pie
Pecan Pie

CERTIFIED ANGUS BEEF SIGNATURE STEAKS

8oz FILET MIGNON / 54

16oz PRIME RIBEYE / 72

14oz PRIME NY STRIP / 63

12oz FILET MIGNON / 71

24oz DRY AGED COWBOY RIBEYE / MKT

32oz PORTERHOUSE FOR TWO / MKT

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

Additions...

SCALLOP OSCAR / 18
KING CRAB OSCAR / 35
GRILLED TARVIN SHRIMP / 17
6oz LOBSTER TAIL / 31
FOIE GRAS / 21

Sauces...

BORDELAISE
BEARNAISE
OAK STEAK SAUCE CONTAINS NUTS
HORSERADISH CREAM
HOLLANDAISE

FAMILY STYLE SIDES

WHIPPED POTATOES / 10

BACON MAC & CHEESE / 14

KING CRAB MAC & CHEESE / 22

CAULIFLOWER / 13
ranch, bacon

ROASTED JALAPENO CORNBREAD / 10

TRUFFLED POMME FRITES / 11

FRENCH FRIED ONIONS / 10

BRUSSELS SPROUTS / 14
chili-lime glaze, pickled shallot,
pancetta

ROASTED MUSHROOMS / 14

CREAMED SPINACH / 13

GRILLED ASPARAGUS / 14
garlic aioli



We proudly serve the
Certified Angus Beef®
brand throughout our menu.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS

FOR ALL PARTIES OF 6 OR MORE, THERE WILL BE A 20% SERVICE CHARGE INCLUDED ON THE FINAL BILL