ALPHARETTA, GEORGIA

ESTABLISHED 2014

OAK STEAKHOUSE

EXECUTIVE CHEF DANILO NELSON

RAW BAR

OAK TOWER* / MKT
shrimp cocktail, raw oysters, oysters Rockefeller, fried lobster tails custom towers also available

OYSTERS ON THE HALF SHELL* / MKT
mignonette, horseradish cocktail sauce

STARTERS

BREAD SERVICE* / 8
house-made Parker House rolls, honey butter, sea salt

OYSTERS ON THE HALF SHELL* / MKT
mignonette, horseradish cocktail sauce

BEEF FRITTERS / 18
crispy prime beef, pickled peppers, horseradish ranch, peppercorn gravy

WAGYU MEATBALLS / 18
soy chili glaze, sesame seeds, pickled fresno, aged balsamic

FRIED LOBSTER TAILS / 35
champagne-dijon aioli, old bay chili oil, hot honey

SHRIMP COCKTAIL / 28
jumbo gulf shrimp, cocktail sauce, raw horseradish

CALAMARI* / 19
fried artichokes, cherry peppers, sweet chili soy glaze

DUCK CROQUETTES* / 19
duck confit, seasoned panko, grana padano, cranberry gastrique, aged balsamic

TUNA TARTARE* / 21
ahi tuna, sambal soy marinade, pickled cucumber, salmon roe, avocado, chili oil, crispy wonton

PORK BELLY* / 18
sweet chili soy glaze, red cabbage slaw, aged balsamic, sesame seeds

GARLIC SHRIMP* / 28
cherry tomatoes, roasted garlic butter sauce, toasted ciabatta

OYSTERS ROCKEFELLER / 4.50 ea
smoked bacon, parmesan reggiano, hollandaise, spinach, breadcrumbs

SOUPS

FRENCH ONION / 11
caramelized onions, thyme, swiss cheese

SEASONAL SOUP / 12

SALADS

JOYCE FARMS CHICKEN BREAST +12 / SHRIMP +18 / SEARED SALMON +25 / BEEF TENDERLOIN +21

CLASSIC CAESAR / 14
little gem lettuce, caesar dressing, grana padano, garlic crouton

CLASSIC WEDGE / 14
baby iceberg lettuce, bleu cheese, bacon, chopped egg, radish, oven-dried cherry tomatoes, chives, blue cheese dressing

ROASTED BEET SALAD / 35
whipped goat cheese, red and golden beets, arugula, pistachios, blistered tomatoes, pickled red onions, lemon honey vinaigrette, aged balsamic

FAMILY STYLE SIDES

CORNBREAD / 15
honey butter, bacon jam

COLLARD GREENS/ 15
carmelized onion, fresh thyme, apple cider

GREEN BEAN CASSEROLE 12
onions, mushroom cream sauce, fresh thyme

GLAZED CARROTS
maple glaze, candied pecans

CANDIED YAMS/ 12
cinnamon, brown sugar, spiced honey

POTATO AU GRATIN
fresh thyme, smoked gouda

ASSORTED MUSHROOMS / 15
seasonal local blend, fresh thyme

CORNBREAD DRESSING / 12
kingston potato, beef tallow, herb blend

SWEET POTATO SOUFLEE / 12
toasted marshmallow, candied pecans

BRUSSELS SPROUTS & CAULIFLOWER / 15
red onion, cilantro, sweet thai chili soy glaze

GRILLED JUMBO ASPARAGUS / 14
olive oil, maldon salt, lemon

ENTRÉES

OAK TURKEY DINNER/ 45
confit turkey leg and breast, heir coverts, cornbread dressing, potato puree, house cranberry sauce, herbed brown gravy

CHILEAN SEABASS / 65
charred brussels sprouts, fingerling potato, crispy prosciutto, cipollini onions, lemon burre blanc, aged balsamic

TURKEY AND DUMPLINGS/ 45
savory cornbread dumplings, roasted vegetables, turkey jus

HERB ROASTED CHICKEN / 45
blackened half chicken, maple glazed sweet potatoes, Brussels sprouts, candied pecans

GRILLED LAMB CHOPS/ 65
herbed fingerling potatoes, asparagus, rosemary panko, red wine jus

SEARED SCALLOPS / 68
lobster risotto, asparagus, crispy prosciutto, lemon beurre blanc

BEEF WELLINGTON / 78
potato puree, puff pastry, mushroom duxelles, prosciutto, black truffles, red wine jus

LOBSTER POT PIE EN CROUTE/ 75
butter poached lobster, roasted mirepoix, yukon potato, lobster cream, flakey puff pastry

BOURBON GLAZED SALMON / 45
whipped sweet potatoes, charred broccolini, roasted carrots, bourbon pecan glaze, toasted marshmallow

OAK SURF AND TURF / 54
7oz sliced beef tenderloin, gulf shrimp, smoked gouda grits, tomato butter

THE OAK BURGER* / 28
brioche bun, red onion, baby gem lettuce, tillamook sharp cheddar, roasted garlic aioli, heirloom tomato, pickle, beef tallow frites ADD NUESKE'S BACON / 3

SIGNATURE STEAKS*

8oz. FILET MIGNON / 63
12oz. FILET MIGNON / 85
14oz. PRIME N.Y. STRIP / 70
16oz. PRIME BONELESS RIBEYE / 86

DRY AGED STEAKS*

16oz. PRIME BONE-IN KC STRIP / MKT
20oz. PRIME BONE-IN RIBEYE / MKT

BUTCHER'S CUT*

16oz. RACK OF RIBS / 55
48oz. PRIME TOMAHAWK RIBEYE / 180
18oz. CHATEAUBRIAND / 120
32oz. PRIME PORTERHOUSE / 180

Ask your server about a family style chef board experience

JAPANESE WAGYU*

6oz. JAPANESE A5 / 145
ADDITIONAL 1oz. / 30

AUSTRALIAN WAGYU*

12oz. JACK'S CREEK STRIP / 110
14oz. JACK'S CREEK RIBEYE / 125

Additions...

BLACK TRUFFLES / 15
SCALLOPS / 30
FOIE GRAS / 25
CRAB OSCAR / 25
SHRIMP / 18
LOBSTER TAIL / 50
BONE MARROW / 15
CARAMELIZED ONIONS / 5
BLUE CHEESE / 5

Butters 5

BLACK TRUFFLE
GARLIC HERB
CARAMELIZED SHALLOT
BONE MARROW

Sauces 3

OAK STEAK SAUCE
(CONTAINS NUTS)
HORSERADISH CREAM
HOLLANDAISE
BORDELAISE
BEARNAISE
AU POIVRE
CHIMICHURRI
SAUCE DIANE

Rub Combos 8

ESPRESSO & SHALLOT BUTTER
PORCINI TRUFFLE & AGED BALSAMIC

We proudly serve the **CERTIFIED ANGUS BEEF®** brand throughout our menu.

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 *contains dairy - all steaks are brushed with butter.

*State of Georgia health regulations dictate: "thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness."

*Parties of six or more will have a 20% service charge automatically included