



## SIGNATURE STARTERS

- CHILLED "GOOD VIBES" EAST COAST OYSTERS house cocktail sauce
- MAINE LOBSTER BISQUE fresh lobster, herbed brioche croutons, sherry reduction, chives
- ITALIAN BURRATA homemade fig jam, campari tomatoes, prosciutto di parma, brioche toast
- AHÍ TUNA TARTARE crispy wonton, avocado, soy reduction, sriracha mayo, sesame seeds
- SLOW BRAISED KOBE MEATBALLS house marinara, herb ricotta, basil oil, grilled rustic bread
- CLASSIC CAESAR SALAD romaine, brioche breadcrumbs, parmigiano reggiano, house caesar dressing
- MARKET GREENS SALAD beets, cucumbers, croutons, pecans, crumbled goat cheese, house vinaigrette
- BRAISED SHORT RIB MAC AND CHEESE signature cheese blend, herbed brioche breadcrumbs +5
- FILET MIGNON STREET TACOS sweet and spicy marinade, avocado, salsa verde, cilantro +7
- CHILLED GULF SHRIMP AND COLOSSAL CRAB COCKTAIL house cocktail sauce and dijonaise +10

### *Shareables for the Table*

- WARM SPINACH AND ARTICHOKE DIP warm corn tortillas, salsa, sour cream 19
- HOUSE MADE MOZZARELLA STICKS san marzano tomato sauce 18
- CRISPY LONG ISLAND CALAMARI rustic tomato sauce, lemon herb aioli 24
- TRUFFLE FRIES aged parmesan cheese, white truffle oil, fresh parsley 20
- HOT HONEY ROMAN PIZZA san marzano tomato sauce, mozzarella, pepperoni, hot honey 23

## ENTREES

*Price of Entrée Includes Choice of Signature Starter, Entrée and Dessert*

- THE SPICY RIGATONI calabrian pepper cream sauce, fresh burrata, olive oil and basil 60
- STEAK SANDWICH gruyere, caramelized onions, frisee, roasted garlic aioli and truffle parmesan fries 66
- OAK HOUSE CLASSIC CHICKEN PARM served with rigatoni in a rustic tomato basil sauce 67
- ROASTED FREE RANGE HALF CHICKEN whipped potatoes, sautéed string beans, herb lemon jus 68
- MAINE LOBSTER RAVIOLI lobster sherry cream sauce, english peas, fresh crabmeat, chives 72
- CIDER GLAZED CHILEAN SEA BASS butternut squash risotto, baby bok choy, sesame seeds 74
- PAN ROASTED SCOTTISH SALMON couscous, asparagus, blistered cherry tomatoes, herb vinaigrette 69
- SEARED COLOSSAL CRAB CAKES herbed french fries, slaw, cajun remoulade, fire roasted corn salsa 78
- CABERNET BRAISED BEEF SHORT RIB whipped potatoes, brussels sprouts with bacon, crispy onion 76
- PEPPER CRUSTED PRIME HANGER STEAK truffle whipped potatoes, watercress salad, au poirve 75

### *Oak House "Surf and Turf"*

- GRILLED 10oz CENTER CUT FILET MIGNON AND COLOSSAL SHRIMP SCAMPI  
white truffle whipped potatoes, garlic sautéed baby spinach, port wine demi-glace 89

## DESSERTS

- CLASSIC TIRAMISU espresso whipped cream and belgian chocolate sauce
- WARM CHOCOLATE LAVA CAKE jane's vanilla bean ice cream and fresh raspberry coulis
- VANILLA NEW YORK CHEESECAKE fresh whipped cream and mixed berry compote

*Three Course Dinner Does Not Include Beverages, Tax and 22% Gratuity*