

OAK

STEAKHOUSE

STARTERS

PAN SEARED SCALLOPS / 21

pea puree. tomato butter. pea tendrils.

SHRIMP COCKTAIL / 20

jumbo gulf shrimp. cocktail sauce. red wine mignonette

OYSTERS ON THE HALF SHELL / MKT

mignonette. horseradish. cocktail sauce. lemon.

OYSTERS ROCKEFELLER / MKT

smoked bacon. parmesan reggiano. hollandaise. spinach. breadcrumb.

GRILLED HAND-CUT NUESKE'S BACON / 17

black pepper crusted. housemade apple sauce. bourbon glaze. micro greens.

MARYLAND STYLE LUMP CRAB CAKE / 25

citrus-caper remoulade. mixed lettuces.

BEEF CARPACCIO/ 25

tenderloin. black truffle. olive oil. red onion. green olives. parmesan flakes.

CHARCUTERIE BOARD / 27

house made accoutrements.

FRENCH ONION SOUP/ 16

Vidalia onions. garlic. crouton. thyme. sherry. gruyere cheese.

SALADS

GRILLED CHICKEN BREAST - 10 // GRILLED STEAK - 22
GRILLED SHRIMP - 18 // SALMON - 18

LITTLE GEM LETTUCE / 13

sweet onion. Parmigiano. garlic crouton. white anchovy green goddess.

LOCAL BIBB LETTUCE WEDGE / 13

blue cheese. bacon. chopped egg. radish. oven-dried cherry tomatoes. chives. buttermilk dressing.

BURRATA CAPRESE SALAD / 18

local tomatoes. basil. arugula. balsamic vinaigrette.

ENTRÉES

5oz. STEAK FRITES / 32

bearnaise. truffle frites.

CHEFS MARKET CATCH / MKT

seasonal vegetables.

PAN SEARED SALMON / 40

rainbow chard. leeks. garlic. cauliflower puree. lemon-caper beurre blanc

TAGLIATELLE BOLOGNESE / 26

blend of house-ground Certified Angus Beef®. san marzano tomato. basil. shaved garlic. parmesan.

PAN SEARED CHICKEN / 40

free range boneless half chicken. garlic potato puree. parsnips. brussels sprouts. lemon thyme demi-glace

THE OAK BURGER / 21

blend of CAB® NY strip. filet mignon. ribeye. caramelized onion. provolone. roasted garlic aioli. lettuce. tomato. pickle. truffle frites.
ADD BACON / 3

CERTIFIED ANGUS BEEF

SIGNATURE STEAKS

8oz. FILET MIGNON / 58
12oz. FILET MIGNON / 73
14oz. PRIME NY STRIP / 63
16oz. PRIME BONELESS RIBEYE / 79
42oz. PRIME PORTERHOUSE FOR TWO / 185

MASTER PURVEYORS

DRY AGED STEAKS

16oz. PRIME NY STRIP / MKT
20oz. PRIME BONE IN RIBEYE / MKT

CHEFS BUTCHER CUT

MARKET PRICE

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...

FOIE GRAS / 20
SCALLOP OSCAR / 16
CRAB CAKE/ 25
GRILLED OR FRIED SHRIMP / 15
BUTTER POACHED
8OZ LOBSTER TAIL / 50

Sauces 3

OAK STEAK SAUCE
HORSERADISH CREAM
HOLLANDAISE
BORDELAISE
BEARNAISE
AU POIVRE

Butters 5

FOIE GRAS
ORGANIC BLACK TRUFFLE
MELTED BLUE
CHEESE CRUMBLES



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

JAPANESE A5

WAGYU

3oz. MIN / MKT PER OZ

FAMILY STYLE SIDES

BRUSSELS SPROUTS & CAULIFLOWER / 12
red onion. cilantro. sweet Thai chili.

COLLARD GREENS / 11

pork. onion. brown sugar. hot sauce.

ROASTED ASPARAGUS / 12

garlic & shallot.

MUSHROOMS & ONIONS / 12

crimini & button mushrooms. cippollini onion. garlic. chives.

TRUFFLE FRITES / 10

parmesan.

JALAPEÑO CHEDDAR CORNBREAD / 9

honey jalapeno butter glaze.

GARLIC YUKON GOLD POTATO PUREE / 10

add organic black truffle butter / 5
add loaded / 4

BAKED MAC & CHEESE / 11
SWEET POTATO HASH / 10

diced sweet potato. bacon lardons. sage brown butter. cocoa chile cream.