

Premium Steaks & Specialty Meats

RIB EYE

20 oz Bone-in Rib Eye 40

T-BONE

20 oz T-Bone 50

NEW YORK STRIP STEAK

12 oz New York Strip Loin 35

FILET MIGNON

7 oz Petite Filet 38

10 oz Filet Mignon 45

CLASSIC CHATEAUBRIAND FOR TWO

26 ounces of Beef Tenderloin Carved Tableside with Béarnaise 90

GRILLED 1/2 RACK OF COLORADO LAMB

Oven Roasted, Mashed Potatoes, Tender Asparagus 46

GRILLED VEAL CHOP

12 oz Milk Fed Veal Chop 45

FREE RANGE CHICKEN BREAST

Lemon Marinated Chicken Breast, Fingerling Potatoes, Roasted Chicken Jus 32

YOU'RE CHOICE OF TOPPING

Au Poivre Sauce, Diane Sauce, Steak Butter, Béarnaise, Bleu Cheese Crumbles, Caramelized Onions, Red Wine Sauce, Whole Grain Mustard Sauce or Horseradish Butter

*ALL OUR STEAKS ARE SEASONED WITH KOSHER SALT AND TELlicherry BLACK PEPPER

Seafood

ATLANTIC SALMON FILET

Broiled, Dill Crème Fraiche Potatoes, Lemon Butter & Honey Mustard Sauce, Finished with Caviar 35

MAINE SEA SCALLOPS

Pan Seared, Wild Mushroom Ragout, Potato Fines, Bacon Mustard Sauce 35

LOCAL SEABASS

Sautéed, White Truffle Risotto, Port Wine Butter Sauce, Wild Mushrooms 36

SWORDFISH

Grilled Center Cut Swordfish, Brown Butter Vinaigrette, Cauliflower, Hazelnuts, Kalamata Olives 34

AUSTRALIAN LOBSTER TAIL

Oven Baked, Lemon Butter Seasoning 45

GREAT OAK SURF AND TURF

7 oz Filet Mignon, Australian Lobster Tail 75

An 18% Service Charge will be added to parties of 8 or more.

Appetizers

OYSTERS ON THE HALF SHELL

Freshly Shucked Oysters on Ice, House Made Cocktail Sauce, Fresh Lemon, Mignonette 14

BARBEQUE SHRIMP

Sautéed Mexican White Shrimp, Cajun Spices, Bell Peppers, Onions, Garlic Butter 16

TROPICAL FRUIT SHRIMP COCKTAIL

Tropical Fruit Salad, Lime, Chili 21

CRAB CAKES

Trio of Dungeness Crab Cakes, Roasted Peppers, Arugula, Spicy Rémoulade 16

BEEF CARPACCIO

Thinly Sliced Rare Tenderloin, Lemon Arugula Salad, Shaved Parmesan, Extra Virgin Olive Oil 13

GREAT OAK BRUSCHETTA

Sliced Flat Iron Steak, Tomatoes, Caramelized Onions, Roasted Garlic, Horseradish Sauce 12

DUNGENESS CRAB SALAD

Tower of Citrus Tossed Dungeness Crab Meat, Chilled Tomatoes, Herb Soup, Extra Virgin Olive Oil 18

ESCARGOT

Lightly Sautéed with Garlic, White Wine and Herbs Covered in Baked Puff Pastry 16

Soups and Salads

CHEF'S SOUP OF THE DAY

Ask your server for this evenings preparation 8

LOBSTER BISQUE

Finished with Vanilla Cognac Cream 10

HOUSE ORGANIC SALAD

Assorted Organic Young Lettuce, Candied Walnuts, Bleu Cheese, Tomato Crustini,
Balsamic Vinaigrette or House Ranch Dressing 10

BABY SPINACH SALAD

Tender Baby Spinach, Sliced Egg, Button Mushrooms, Warm Nueske Bacon Dressing 12

TABLESIDE CAESAR SALAD FOR TWO

Prepared Tableside by Your Server 21

OAK CHOPPED SALAD

Romaine, Spinach, Hearts of Palm, Mushrooms, Bacon, Bleu Cheese, Lemon Basil Dressing 12