

# Great Oak

## STEAKHOUSE

### STARTERS

#### Seafood Jackpot 85

Chilled Selection of the Ocean's Finest Maine Lobster / King Crab Legs / Jumbo Shrimp / Oysters / Jonah Crab Claws

#### Oysters on the Half Shell MP

Tequila Mignonette / Ancho Chile Sauce

#### Shrimp Cocktail 18

Jumbo Shrimp / Cocktail Sauce / Micro Citrus

#### Crispy Crab Cake 22

Lump Crab / Cajun Remoulade  
Fennel Apple Slaw

#### Barbecue Shrimp 20

Blackened Shrimp / Cajun Cream Sauce / Brioche Toast

#### Cajun Lamb Chops 22

Pistachio Chimichurri / Orange / Frisée & Arugula

#### Beef Carpaccio 18

Coffee & Fennel Crusted Filet Mignon / Truffle Aioli  
Arugula / Crispy Potatoes

#### Crispy Calamari 19

Spicy Garlic & Parmesan Sauce / Pickled Peppers

### SOUPS & SALADS

#### French Onion Soup 11

Vidalia Onions / Country Toast / Gruyère Cheese

#### Caesar Salad 12

Romaine Lettuce / Classic Caesar Dressing  
Brioche Croutons / Shaved Parmesan

#### Wedge Salad 12

Baby Iceberg Wedge / Cherry Tomatoes / Blue Cheese Dressing  
Nueske's Bacon / Crispy Onions / Chives

#### Chopped Salad 14

Chopped Lettuce / Tomato / Cucumber / Onion / Radish / Egg  
Crispy Parmesan / Herb French Dressing

#### Heirloom Tomato Salad 14

Burrata Cheese / Grilled Ciabatta / Basil Oil  
White Balsamic Vinaigrette

#### Lobster Bisque 15

Maine Lobster / Cognac Cream

### PREMIUM STEAKS & CHOPS

*We Proudly Serve Only USDA PRIME Steaks*

#### 8oz Filet Mignon 50

#### 10oz Filet Mignon 55

#### 14oz New York Steak 58

#### 20oz Bone-In Rib Eye 60

#### 12oz Kurobuta Pork Chop 36

#### 14oz Bison Rib Eye 53

#### Herb Crusted Colorado Lamb Chops 65

### Dinner For Two

All Large Cuts Are Served with Mushrooms / Asparagus / Confit Fingerling Potatoes

#### 40oz Porterhouse 135

Trio of Sea Salts

#### 20oz Colorado Lamb Rack 135

Honey Mustard & Herb Citrus Crust

#### 32oz Tomahawk Rib Eye Steak & 8oz Filet Mignon 160

Red Wine & Diane Sauces

#### 20oz Châteaubriand 120

Red Wine & Diane Sauces

### SEAFOOD & ENTREES

#### Pan Roasted Salmon 40

Shaved Brussels Sprouts / Spanish Chorizo  
Butternut Squash / Brown Butter Sauce

#### Chilean Seabass MP

Mushroom Broth / Bok Choy / Shiitake Mushrooms / Soy Truffle Glaze

#### Pan Seared Scallops MP

Short Rib & Mushroom Ragù / Broccolini / Shoe String Potatoes

#### Roasted Australian Rock Lobster MP

Drawn Butter & Lemon

#### King Crab Legs MP

Drawn Butter & Lemon

#### Free Range Chicken 34

Sweet Potato / Tuscan Kale / Mustard Jus

#### Braised Short Ribs 38

Black Truffle Grits / Organic Cauliflower  
Spinach / Cherry Bordelaise Sauce

#### Great Oak Surf & Turf MP

8oz Australian Lobster Tail & 8oz Filet Mignon

### SIDES

#### Asparagus 11

Steamed / Shallot Butter

#### Creamed Spinach 10

Poblano Pepper / Bacon / Mushrooms

#### Sautéed Mushrooms 11

Garlic / Butter / Thyme

#### Au Gratin Potatoes 11

Gruyere & White Cheddar Cheese

#### Mashed Potatoes 10

Whipped Yukon Gold

#### Baked Potato 10

Chives / Bacon / Sour Cream / Butter

#### Creamed Corn 10

Butter / Herbs

#### Brussels Sprouts 10

Pomegranate Molasses / Asiago Cheese

#### White Truffle Risotto 12

Fine Herbs / Whipped Mascarpone

#### Lobster Mac & Cheese 19

Maine Lobster / Herb Crust

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise us of any food allergies you may have.