

# Great Oak

## STEAKHOUSE

### APPETIZERS

#### Seafood Platter

small platter \$47.00 (two people) large \$85.00 (four people)

chilled alaskan king crab legs / shrimp / fresh oysters / served with cocktail sauce / red chili sauce / garlic aioli

#### Oysters on the Half Shell 16

freshly shucked oysters on ice / horseradish / red chili sauce

#### Shrimp Cocktail 18

cocktail sauce / horseradish

#### Cajun Seared Lamb Chops 16.75

roasted garlic-potato aioli

#### Crab Cakes 16.50

jumbo lump crab / sweet corn / chipotle aioli

#### Barbecue Shrimp 16.50

bell peppers / onion / cajun spice

#### Baked Brie 14.75

roasted pears / garlic / port wine fig reduction

#### Sweet & Spicy Smoked Bacon 14.50

maple-chili glaze / pickled green apples

### SOUPS & SALADS

#### Lobster Bisque 12

finished with cognac cream

#### Caesar Salad 10

garlic croutons / parmesan cheese

#### Baby Iceberg Wedge 10

bleu cheese dressing / grape tomatoes / pancetta crisp

#### French Onion Soup 10

gruyere cheese

#### House Salad 10

hearts of palm / pear tomato / cucumber / dijon mustard vinaigrette

#### Heirloom Tomato 10

feta cheese / balsamic baked red onion / micro greens

### PREMIUM STEAKS

*We proudly serve only USDA PRIME steaks*

*Choose One:* red wine sauce / diane sauce / béarnaise / caramelized onions / bleu cheese

#### 8oz Filet Mignon 43.50

#### 10oz Filet Mignon 48.50

#### 14oz New York Steak 51.50

#### 20oz Bone-In Rib Eye 52.50

#### 22oz Porterhouse 56

#### 14oz Center Cut Veal Chop 48

#### 32oz Long Bone Rib Eye 74

sautéed mushrooms / diane and red wine sauce

### SPECIALTY MEATS

#### 12oz Pork Chop "Kurobuta" 29.75

sweet peppers - roasted shallot chutney

#### Herb Roasted Rack of Lamb 46.50

shallot-mint demi

#### Great Oak Surf & Turf 85

8oz lobster tail / 8oz filet

#### Oven Roasted Duck Breast 29.75

braised endive / apple brandy peppercorn sauce

#### Seared Organic Chicken Breast 27.50

wild mushrooms / applewood smoked bacon /

butternut squash-potato puree

### SEAFOOD ENTREES

*choice of one sauce: beurre blanc / port wine butter / roasted tomato-kalamata compote*

#### Pan Seared Chilean Sea Bass 44

#### Pan Seared King Salmon 32

#### Roasted Australian Rock Lobster Tail 55

#### Pan Seared Maine Sea Scallops 34

#### Steamed Alaskan King Crab Legs 65

### SIDE ORDERS

#### Fresh Asparagus 10

shallots / butter

#### Creamed Spinach 9

garlic / smoked bacon

#### Sautéed Mushrooms 9

garlic / butter / thyme

#### Mac & Cheese 9

white cheese sauce / smoked cheddar

#### Broccolini 9

slivered almonds / butter

#### Au Gratin Potatoes 9

gruyere cheese

#### Baked Idaho Potato 9

traditional garnish

#### Twice Baked Potato 9

smoked bacon / parmesan cheese

#### Mashed Potatoes 9

yukon gold / butter

#### Sweet Corn 9

butter / herbs

#### White Truffle Risotto 11

mascarpone cheese

#### Roasted Bone Marrow 10

roasted / sea salt

18% automatic service charge for parties of 8 or more. Please advise us of any food allergies you may have.