

Great Oak

STEAKHOUSE

STARTERS

Seafood Platter \$68

Chilled selection of the ocean's finest Maine lobster / king crab legs / jumbo shrimp / oysters / lump crab meat

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 19
roasted garlic potatoes / cipollini onion

Jumbo Lump Crab Cakes 17
remoulade / chipotle aioli

Barbecue Shrimp 17
bell peppers / onion / cajun spice

Fried Calamari 19
sweet chili glaze / bean sprouts / sweet peppers
crushed peanuts / scallions

Peppercorn and Sesame Seared Yellowfin Tuna Slices 22
edamame / mint puree / carrot and cucumber frisse salad
soy citrus vinaigrette

SOUPS & SALADS

Lobster Bisque 14
Maine lobster / watercress infused oil

Chopped Salad 12
mixed lettuce / artichoke hearts / avocado / Neuske's bacon lardons /
egg / red onion / tomato / Dijon vinaigrette

Caesar Salad 11
garlic paprika croutons / parmesan cheese

Baby Iceberg Wedge 12
cherry tomatoes / chives / fried onions / Neuske's bacon lardons /
Danish bleu cheese dressing

French Onion Soup 10
gruyere cheese

Local Organic Greens 12
mixed lettuce / candied pecans / tomato / cucumber
red onions / fennel / roasted beets / radish/champagne 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 44

10oz Filet Mignon 49

14oz New York Steak 52

20oz Bone-In Rib Eye 53

22oz Porterhouse 56

14oz Center Cut Veal Chop 48

32oz Long Bone Rib Eye 74
sautéed mushrooms / diane and red wine sauce

CHEF'S CREATIONS

12oz Pork Chop "Kurobuta" 30
sweet peppers - roasted shallot chutney

Herb Roasted Rack of Lamb 47
shallot-mint demi

Great Oak Surf & Turf 85
8oz lobster tail / 8oz filet

Pan Seared Organic Chicken 32
oyster mushrooms / corn / fingerling potatoes / roasted chicken jus

Pan Seared Chilean Sea Bass 48
shitake mushrooms / bok choy / mushroom broth / micro green salad

Pan Seared King Salmon 36
roasted rainbow cauliflower / white cauliflower puree / fennel citrus salad

Roasted Australian Rock Lobster Tail 55

Maine Dayboat Scallops 42
fennel dusted sea scallops / wild & local mushrooms
oven-dried tomatoes / shaved black truffle / garden herb pan sauce

Steamed Alaskan King Crab Legs 65

Barbecued Shrimp Entree 32
sauteed New Orleans style / white wine / butter
garlic & spices / cheese grits

FROM THE MARKET

Fresh Asparagus 10
shallots / butter

Creamed Spinach 10
Neuske's bacon / mushrooms /
creamy white cheddar

Sautéed Mushrooms 10
garlic / butter / thyme

Mac & Cheese 10
creamy white cheddar

Au Gratin Potatoes 10
scallions / creamy white cheddar

Baked Idaho Potato 9
traditional garnish

Lobster Mac & Cheese 18
Maine lobster / smoked cheddar / creamy white
cheddar / bread crumbs

Mashed Potatoes 9
yukon gold / butter

Creamed Corn 10
butter / herbs

White Truffle Risotto 11
mascarpone cheese

Parmesan and Truffle Fries 9

Brussels Sprouts 10
smoked Neuske's lardons / caramelized onions /
lemon butter