



DINNER FOR TWO

MONDAY'S & TUESDAY'S ONLY

240

FIRST COURSE

appetizer flight:

COLORADO LAMB CHOPS

tzatziki | dukkah spice

SHRIMP AND SCALLOP TOAST

ciabatta bread | gremolata | chive aioli

CRAB FRITTER

king crab | corn | aji amarillo aioli

PORK BELLY

pickled apples | caramelized shallot jam

SHRIMP COCKTAIL

cocktail sauce | lemon

SECOND COURSE

choice of one:

LOBSTER BISQUE

Maine lobster | brandy cream

HOUSE SALAD

seasonal lettuce | tomatoes | onions |
cucumbers | red wine vinaigrette

CAESAR SALAD

seasoned paprika croutons |
parmesan cheese

FARM AND OCEAN CRUDO

Snake River Farms wagyu | bluefin tuna belly |
black garlic aioli | chili crunch

THIRD COURSE

choice of one:

6 OZ. PETITE FILET

mashed potatoes | asparagus |
Great Oak Signature Sauce

SALMON

sea bean velouté | Thumbelina carrots

CHILEAN SEA BASS

mushroom dashi | snow peas | soba noodles

CHICKEN

tikka masala | cous cous | pita bread

FOURTH COURSE

choice of one:

VANILLA BEAN CRÉME BRÛLÉE

fresh berries | shortbread

OAK'S BUTTER CAKE

salted caramel | maple ice cream

ICE CREAM

chef's seasonal choice

WHITE WINES BY THE BOTTLE

Inglenook Sauvignon Blanc '20 | Napa, California **80**

Far Niente Chardonnay '23 | Napa, California **80**

RED WINES BY THE BOTTLE

Duckhorn Merlot '22 | Napa, California **80**

Bella Union '22 | Napa, California **80**

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 of any food allergies.