



## IN FASHIONED

18

### KENTUCKY

Barrell Dovetail 10 Year Bourbon |  
old fashioned bitters | demerara

### OAXACA

Illegal Reposado Mezcal |  
xocolatl mole bitters | demerara

### AUSTIN

Garrison Brothers Small Batch Whiskey |  
grapefruit bitters | ruby red grapefruit

### NORTH IRELAND

Sexton Irish Whiskey | peach bitters |  
peach

### TOKYO

Nikka Coffey Grain Whisky |  
apple blossom bitters | apple

## BLACK GOLD MARTINI

16

Haku Vodka | Mr Black Coffee Liqueur | nitro cold brew | Madagascar vanilla bean

## ELEVATED CLASSICS

16

### PROHIBITION SOUR

Larceny Small Batch Bourbon | Luxardo Liqueur |  
Meyer lemon

### TEMEKU MAI TAI

Bacardí Superior White Rum |  
dry orange curaçao |  
Myers's Dark Rum | Passoã | orgeat | lime

### VISTA MARGARITA

LALO Tequila Blanco | blood orange sour |  
Giffard triple sec | Grand Marnier

### FRENCH DROP

Grey Goose Citron | lemon bitters |  
Limoncello | Chambord

### CRYSTAL MULE

Crystal Head Vodka | Luxardo Liqueur |  
ginger beer | demerara | lime

## SIGNATURE LIBATIONS

16

### THE GREAT OAK MARTINI

Chopin Vodka | Hendrick's Gin |  
Lillet Blanc | cucumber |  
basil | Meyer lemon

### ROYAL 75

Empress 1908 Gin | butterfly pea flower |  
local honey | Meyer lemon |  
Champagne

### SMOKIN' ACES

Illegal Reposado Mezcal |  
Frangelico Hazelnut Liqueur |  
orange bitters | orgeat | lime

### EL DRAQUE NOIR

Ron Zacapa No. 23 Rum | mint |  
blackberries | demerara | lime

COLD

<b>FARM AND OCEAN CRUDO</b> snake river farms wagyu   bluefin tuna   black garlic aioli   chili crunch	36
<b>FALL HARVEST SALAD</b> baby kale   roasted butternut squash   honey roasted almonds   goat cheese   oregano basil vinaigrette	18
<b>CAESAR SALAD</b> paprika croutons   parmesan cheese	16
<b>HOUSE SALAD</b> seasonal lettuce   tomatoes   onions   cucumbers   red wine vinaigrette	14
<b>WEDGE SALAD</b> iceberg lettuce   buttermilk blue cheese dressing   bacon lardons	18
<b>CHILLED OYSTERS</b> kumquat mignonette   cucumber granita	MP
<b>SHRIMP COCKTAIL</b> cocktail sauce   lemon	18
<b>TUNA TARTARE</b> bluefin tuna   avocado   soy sauce   sesame seeds	18

HOT

<b>BREAD BASKET</b> cheese lavosh   sesame seed lavosh   truffle rolls   baguette   indian fry bread	9
<b>COLORADO LAMB CHOPS</b> tzatziki   dukkah spice	32
<b>CRAB FRITTER</b> king crab   corn   aji amarillo aioli	22
<b>SHRIMP AND SCALLOP TOAST</b> ciabatta bread   gremolata   chive aioli	23
<b>LOBSTER BISQUE</b> maine lobster   brandy cream	16
<b>FRENCH ONION SOUP</b> vidalia onions   country toast   gruyère cheese	13
<b>PORK BELLY</b> pickled apples   caramelized shallot jam	19
<b>BONE MARROW</b> spiced crispy garlic   ciabatta toast	28
<b>CRISPY LOBSTER &amp; WAFFLE</b> jalapeño cheddar waffle   hennessy hot honey   caviar	42

SEAFOOD TOWER

MP

CHEF’S CHOICE OYSTERS | KING CRAB LEGS | LOBSTER TAIL | CRAB CLAW | SHRIMP | CAVIAR

# STEAK

We proudly serve USDA Prime steaks.

## PRIME

- 20 oz. Bone-in Ribeye 86
- 14 oz. New York Strip 70
- 8 oz. Filet Mignon 66
- 10 oz. Filet Mignon 72

## 21 DAYS AGED PRIME

- 12 oz. Bone-in New York 80
- 14 oz. Bone-in Ribeye 86

## DINNER FOR TWO

Snake River Farms Porterhouse  
40 oz. prime | great oak signature sauce  
174

Tomahawk  
32 oz. prime | great oak signature sauce  
198

## WAGYU

Masami Ranch ensures top-quality treatment and top-quality wagyu beef. All animals are raised free range with no antibiotics, growth hormones, or animal-by-products. They are hand-fed all natural, special grain recipes derived from Japan. This promotes happy cattle, a healthy diet, and excellent wagyu.

### SNOW AGED

- 6 oz. Ariake Ribeye MP
- 6 oz. Hokkaido Striploin MP

### AMERICAN A4

- 12 oz. New York Strip 86

### JAPANESE A5

- 6 oz. Kagoshima Ribeye MP
- 6 oz. Miyazaki New York MP
- 6 oz. Filet Mignon MP

## WAGYU EXPERIENCE A5

MP

An interactive dining experience recommended for 2–4 guests.

Filet Mignon | New York | Ribeye  
9 oz.

## STEAK PAIRINGS

choice of:

- peppercorn sauce 4
- demi-glacé 4
- blue cheese butter 4
- caramelized onions 4

- béarnaise 4
- chimichurri 4
- great oak signature sauce 6

- truffle butter 4
- crab oscar 19
- cajun butter 4
- diane sauce 4

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.

# ENTRÉES

<b>DIVER SCALLOPS</b> spanish longaniza broth   sweet corn mousse   frisée salad	46
<b>HALF ROASTED CHICKEN</b> parsnip purée   peas   carrots	40
<b>SALMON</b> farro risotto   sherry-braised leeks   leek butter	42
<b>TRISTAN LOBSTER</b> lemon   drawn butter	MP
<b>CHILEAN SEA BASS</b> mushroom dashi   snow peas   soba noodles	MP
<b>PORK CHOP</b> blueberry mostarda   potato rosti	44

# SIDES

<b>GREAT OAK BAKED POTATO</b> butter   sour cream   chives   bacon	13	<b>MASHED POTATOES</b> cream   butter	14
<b>GRILLED ASPARAGUS</b> shallots   butter	13	<b>CREAMED SPINACH</b> five cheese mornay   garlic   parmesan cheese	13
<b>MUSHROOMS</b> garlic   herbs	13	<b>GRILLED BROCCOLINI</b> truffle aioli   lemon breadcrumbs	13
<b>CREAMED CORN</b> butter   herbs	12	<b>MAC AND CHEESE</b> five cheese mornay   herbed bread crumbs	15
<b>BRUSSELS SPROUTS</b> pear gastrique   bacon	13	<b>add \$8:</b> south african lobster	

# CHEF’S TABLE

*Harmony of Flavors: An Exquisite, Multi-Course Tasting Journey*

Immerse yourself in a world of culinary wonder. Indulge your senses in an unforgettable multi-course tasting journey encompassing the finest ingredients. A symphony of flavor and textures awaits with a meticulously crafted, ever-changing menu that transcends the ordinary. The Great Oak Steakhouse Chef’s Table welcomes you to a realm where innovation meets tradition, passion meets plate, and you, our esteemed guest, are at the heart of every delectable creation. This is not just a meal. It’s a celebration of artistry, food, friends, fine wine, specialty cocktails, and culinary excellence.

Reserve your seat at Great Oak Steakhouse’s exclusive Chef’s Table for a truly unique and unmatched dining experience. The ever-changing menu evolves under the guidance of Chef de Cuisine, Emmanuel Inocencio, and Executive Pastry Chef, Deden Putra.

Andre Pinto  
Executive Chef

Ronnel Capacia  
Assistant Executive Chef

Emmanuel Inocencio  
Chef de Cuisine