

# 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

#### Alaskan King Crab & Shrimp Cocktail 22

smoked pineapple / cocktail sauce / roasted coconut / 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

### 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

#### French Onion Soup 10

gruyere cheese

#### Baby Iceberg Wedge 12

cherry tomatoes / chives / fried onions / Neuske's bacon lardons /  
Danish bleu cheese dressing

#### Heirloom Tomato 12

creamy burrata cheese / balsamic reduction / basil powder  
yellow tomato puree / micro basil

### 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

### CHEF'S CREATIONS

#### Steak Dinner For Two \$140

32oz long bone & 8oz filet / asparagus / confit potatoes / sauteed mushrooms

#### 12oz Pork Chop "Kurobuta" 30

Neuske's bacon marmalade

#### 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

#### Crispy Skin King Salmon 38

cauliflower puree / preserved lemon / pine nuts / brown butter caper sauce

#### Roasted Australian Rock Lobster Tail 55

#### Scallops 42

fennel dusted sea scallops / wild & local mushrooms  
oven-dried tomatoes / garden herb pan sauce

#### Steamed Alaskan King Crab Legs 65

### FROM THE MARKET

#### Fresh Asparagus 10

shallots / butter

#### Creamed Spinach 10

Nueske's bacon / mushrooms  
roasted poblano creamy sauce

#### 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