



COLD

SALMON CRUDO coconut vichyssoise edamame cucumber	20
STRAWBERRY SALAD arugula compressed strawberries meyer lemon vinaigrette	18
CAESAR SALAD romaine lettuce paprika croutons parmesan cheese	16
BEEF TARTARE wagyu beef egg confit chili crunch gaufrette potato	20
WEDGE SALAD iceberg lettuce buttermilk blue cheese dressing bacon lardons	18
CHILLED OYSTERS kumquat mignonette cucumber granita	MP
SHRIMP COCKTAIL cocktail sauce lemon	18
TUNA TARTARE bluefin tuna avocado soy sauce sesame seeds	18

HOT

BREAD BASKET cheese lavosh sesame seed lavosh truffle rolls baguette indian fry bread	9
COLORADO LAMB CHOPS tzatziki dukkah spice	32
CRAB FRITTER king crab corn aji amarillo aioli	22
SHRIMP AND SCALLOP TOAST ciabatta bread gremolata chive aioli	23
LOBSTER BISQUE maine lobster brandy cream	16
FRENCH ONION SOUP vidalia onions country toast gruyère cheese	13
PORK BELLY pickled apples caramelized shallot jam	19
BONE MARROW spiced crispy garlic ciabatta toast	28

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-glace 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

ENTRÉES

DIVER SCALLOPS spanish longaniza broth sweet corn mousse frisée salad	46
HALF ROASTED CHICKEN parsnip purée peas carrots	40
SALMON tamarind glaze parsnip purée asparagus salad	42
TRISTAN LOBSTER lemon drawn butter	MP
CHILEAN SEA BASS oolong tea rice apple dashi cashew crumble	MP
PORK CHOP high west bourbon peach bbq sauce swiss chard feta cheese	44

SIDES

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

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