



COLD

FARM AND OCEAN CRUDO	35
Snake River Farms Wagyu blue fin tuna belly black garlic aioli chili crunch	
SUMMER TOMATO	18
local farm heirloom tomatoes burrata cheese basil oil	
GREAT OAK SALAD	16
summer greens corn squash tomatoes garden herbs buttermilk dressing	
TARTARE	30
wagyu beef beef chicharrónes	
LOLLA ROSA SALAD	18
frisée lettuce dragon fruit strawberries pickled blackberries almonds chia seeds açai dressing	
OAK BOARD	28
local and European cheeses charcuterie jam farm fruit	
WEDGE SALAD	18
iceberg lettuce buttermilk blue cheese dressing bacon crumbles lardons	

HOT

BREAD BASKET	14
pretzel roll cheese bread Indian fry bread mini baguette	
KEFTA	20
wagyu skewer romesco yogurt	
OAK GRILLED OYSTER	MP
brown sugar aleppo pepper butter bread crumbs	
FRY BITES	18
wagyu crème fraîche tomato salad salsa verde	
ROASTED SCALLOPS	38
corn purée parmesan mousse chives	
SHRIMP AND SCALLOP TOAST	22
housemade brioche chives garlic aioli	

SEAFOOD TOWER

MP

CHEF'S CHOICE OYSTERS | KING CRAB LEGS | LOBSTER SALAD

CAVIAR

MP

choice of: Siberian Reserve Caviar | Oscietra Grand Reserve Caviar | Grand Cru Caviar

POTATO PAVÉ

golden Yukon potatoes |
parmesan mousse

CLASSIC BLINI

buckwheat pancake

STEAK

We proudly serve USDA Prime steaks.

PRIME

20 oz. Bone-in Ribeye 72

14 oz. New York Strip 60

8 oz. Filet Mignon 56

10 oz. Filet Mignon 62

21 DAYS AGED PRIME

12 oz. Bone-in New York 68

14 oz. Bone-in Ribeye 72

DINNER FOR TWO

Snake Rivers Farms Porter House

40 oz. Prime | Great Oak Signature Sauce

160

Tomahawk

32 oz. Prime | Great Oak Signature Sauce

175

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.

AMERICAN A4

12 oz. New York Strip 82

8 oz. Masami Ranch Filet 79

JAPANESE A5

6 oz. Kagoshima Ribeye 160

6 oz. Miyazaki New York 130

6 oz. Filet Mignon 140

WAGYU EXPERIENCE A5

240

An interactive dining experience recommended for 2-4 guests.

Filet Mignon | New York | Ribeye

9 oz.

STEAK PAIRINGS

choice of:

peppercorn sauce 4

chimichurri 4

truffle butter 4

demi-glace 4

Great Oak Signature Sauce 6

herb butter 4

béarnaise 4

crab Oscar 18

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

SHORT RIB polenta pickled shallots blackberry gastrique pickled blackberries	42
STEAK FRITES butcher's cut garlic truffle fries garlic aioli	48
CHICKEN chicken jus grilled asparagus	40
SCOTTISH SALMON fumet seasonal vegetables trout roe herbs	40
LOBSTER sweet onion soubise lardons pearl onions roasted potatoes	MP
BRANZINO saffron broth saffron rice Spanish chorizo	38
PORK CHOP sweet chili glaze potato pavé pickled onions blistered kale	42

SIDES

Great Oak baked potato 12	mushrooms 12	mashed potatoes 12
mac and cheese 14	creamed corn 10	grilled broccolini 12
grilled asparagus 12	fingerling potatoes 12	creamed spinach 12

CHEF'S TABLE

Harmony of Flavors: An Exquisite, 8-Course Tasting Journey

Immerse yourself in a world of culinary wonder. Indulge your senses in an unforgettable 8-course tasting journey encompassing the finest ingredients. A symphony of flavor and textures await 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 menu changes every six weeks under the guidance of Chef de Cuisine, Emmanuel Inocencio, and Executive Pastry Chef, Deden Putra.

Andre Pinto
Executive Chef

Ronnel Capacia
Assistant Executive Chef

Carlo Narabal
Executive Sous Chef