



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 |
plum bitters | plum

BLACK GOLD MARTINI

16

Goldlok 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 tiple 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

FARM AND OCEAN CRUDO	35
Snake River Farms Wagyu blue fin tuna belly black garlic aioli chili crunch	
GREAT OAK SALAD	16
summer greens corn squash tomatoes garden herbs buttermilk dressing	
TARTARE	30
wagyu beef beef chicharrónes	
CAESAR SALAD	16
seasoned paprika croutons parmesan cheese	
HOUSE SALAD	14
seasonal lettuce tomatoes onions cucumbers red wine vinaigrette	
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	
ROASTED SCALLOPS	38
corn purée parmesan mousse chives	
SHRIMP AND SCALLOP TOAST	22
housemade brioche chives garlic aioli	
LOBSTER BISQUE	16
Maine lobster infused oil	
ONION SOUP	12
vidlia onions country toast Gruyere cheese	

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

demi-glacé 4
- béarnaise 4

chimichurri 4

Great Oak Signature Sauce 6
- truffle butter 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
CHILEAN SEABASS saffron broth saffron rice Spanish chorizo	MP
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