

Great Oak

STEAKHOUSE

STARTERS

Seafood Jackpot \$75

Chilled Selection of the Ocean's Finest Maine Lobster / King Crab Legs / Jumbo Shrimp / Oysters / Jonah Crab Claws

Oysters on the Half Shell MP

Tequila Mignonette / Ancho Chile Sauce

Shrimp Cocktail 18

Fennel Vinaigrette / Traditional Cocktail Sauce / Micro Citrus

Crab Cakes 19

Jumbo Lump Crab / Meyer Lemon & Saffron Aioli /
Fennel Apple Slaw

Lamb Chops 20

Pistachio Chimichurri / Grilled Leeks / Orange

Beef Carpaccio 17

Coffee Crusted Filet Mignon / Parmesan Truffle Aioli /
Arugula / Crispy Potatoes

Crispy Calamari 19

Poblano Pepper Romesco / Cucumber & Radish Slaw

SOUPS & SALADS

French Onion Soup 11

Vidalia Onions / Country Toast / Gruyere Cheese

Caesar Salad 12

Romaine Lettuce / Classic Caesar Dressing /
Brioche Croutons / Shaved Parmesan

Wedge Salad 12

Baby Iceberg Wedge / Cherry Tomatoes / Blue Cheese Dressing /
Neuske's Bacon / Crispy Onions / Chives

Chopped Salad 14

Chopped Lettuce / Tomato / Sugar Snaps / Onion / Radish / Egg /
Crispy Parmesan / Herb French Dressing

Heirloom Tomato Salad 14

Burrata Cheese / Grilled Ciabatta / Basil Oil /
White Balsamic Vinaigrette

Lobster Bisque 15

Maine Lobster / Cognac Cream

PREMIUM STEAKS & CHOPS

We Proudly Serve Only USDA PRIME Steaks

8oz Filet Mignon 48

10oz Filet Mignon 53

14oz New York Steak 55

20oz Bone-In Rib Eye 58

12oz Kurobuta Pork Chop 34

14oz Bison Rib Eye 51

Herb Crusted Colorado Lamb Chops 63

Dinner For Two

All Large Cuts Are Served with Mushrooms / Asparagus / Confit Fingerling Potatoes

40oz Porterhouse 130

Trio of Sea Salts

20oz Colorado Lamb Rack 130

Honey Mustard & Herb Citrus Crust

32oz Tomahawk Rib Eye Steak & 8oz Filet Mignon 155

Red Wine & Diane Sauces

20oz Châteaubriand 110

Red Wine & Diane Sauces

SEAFOOD & ENTREES

Pan Roasted Salmon 38

Roasted Summer Squash & Cherry Tomatoes /
Corn Puree / Smoked Tomato Vinaigrette

Chilean Seabass MP

Mushroom Broth / Bok Choy / Shiitake Mushrooms / Soy Truffle Glaze

Pan Seared Scallops MP

Short Rib & Mushroom Ragù / Broccolini / Shoe String Potatoes

Roasted Australian Rock Lobster MP

Drawn Butter & Lemon

King Crab Legs MP

Drawn Butter & Lemon

Mary's Free Range Chicken 32

Artichoke Lemon Puree / Fingerling Potatoes / Grilled Baby Leeks

Braised Short Ribs 38

Black Truffle Grits / Sugar Snaps & Roasted Carrots /
Cherry Bordelaise Sauce

Great Oak Surf & Turf 88

8oz Australian Lobster Tail & 8oz Filet Mignon

SIDES

Asparagus 11

Steamed / Shallot Butter

Creamed Spinach 10

Poblano Pepper / Bacon / Mushrooms

Sautéed Mushrooms 11

Garlic / Butter / Thyme

Au Gratin Potatoes 11

Gruyere & White Cheddar Cheese

Mashed Potatoes 10

Whipped Yukon Gold

Baked Potato 10

Chives / Bacon / Sour Cream / Butter

Creamed Corn 10

Butter / Herbs

Brussels Sprouts 10

Pomegranate Molasses / Asiago Cheese

White Truffle Risotto 12

Fine Herbs / Whipped Mascarpone

Lobster Mac & Cheese 19

Maine Lobster / Herb Crust

Prices include tax. 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 us of any food allergies you may have.