



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 |
apple blossom bitters | apple

BLACK GOLD MARTINI

16

Haku 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
mizuna frisée lettuce bibb lettuce red oak lettuce strawberry Meyer lemon vinaigrette	
TARTARE	30
wagyu beef gaufrette potatoes	
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	
CHILLED OYSTERS	MP
pink peppercorn pickled ginger pearls	
SHRIMP COCKTAIL	18
cocktail sauce lemon	

HOT

BREAD BASKET	12
pretzel roll cheese bread Indian fry bread mini baguette butter	
KEFTA	20
wagyu skewer romesco yogurt	
CRAB FRITTER	20
spring peas corn aji amarillo aioli	
SHRIMP AND SCALLOP TOAST	22
housemade brioche chives garlic aioli	
LOBSTER BISQUE	16
Maine lobster brandy cream	
ONION SOUP	12
vidlia onions country toast Gruyere cheese	

SEAFOOD TOWER

MP

CHEF’S CHOICE OYSTERS | KING CRAB LEGS | LOBSTER SALAD | CRAB CLAW | SHRIMP | CAVIAR

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 | béarnaise 4 | truffle butter 4 |
| demi-glacé 4 | chimichurri 4 | crab Oscar 18 |
| blue cheese butter 4 | Great Oak Signature Sauce 6 | cajun butter 4 |

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

DIVER SCALLOPS	44
carrot apricot curry broth carrot salad	
STEAK FRITES	48
butcher's cut garlic truffle fries garlic aioli	
CHICKEN	38
artichoke baby leeks farro	
SALMON	40
celery root cream confit tomato spring peas	
LOBSTER	MP
sea bean chimichurri potatoes cipollini onions	
CHILEAN SEABASS	MP
saffron broth saffron rice Spanish chorizo	
PORK CHOP	42
peach mustard glaze kale potato pavé	

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