

Great Oak

STEAKHOUSE

STARTERS

Seafood Jackpot MP

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 22

Jumbo Shrimp / Cocktail Sauce / Micro Citrus

Crispy Crab Cake 26

Maryland Lump Crab / Louisiana Remoulade
Fennel Green Apple Slaw

Cajun Lamb Chops 22

Pistachio Chimichurri / Orange / Frisée / Arugula Sylvetta

Beef Tartar 20

Tenderloin of Beef / Capers / Shallots / Chive
Arugula Sylvetta / Toasted French Bread

Crispy Calamari 19

Cilantro Chili Lime / Gochujang BBQ Dipping Sauce

Barbecue Shrimp 20

Blackened Shrimp / Cajun Cream Sauce / Brioche Toast

SOUPS & SALADS

French Onion Soup 11

Vidalia Onions / Friselle Bread / Gruyère Cheese

Caesar Salad 12

Romaine Hearts / Classic Caesar Dressing
Brioche Croutons / Parmesan Tuiles

Wedge Salad 12

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

Lobster Bisque 15

Maine Lobster / Cognac Cream

Chopped Salad 14

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

Heirloom Tomato Salad 14

Burrata Cheese / Toasted Ciabatta / Basil Oil
White Balsamic Vinaigrette

Great Oak Salad 14

Mixed Spring Greens / Strawberries / Honey Pecans / Goat Cheese
Shaved Fennel / Vanilla Vinaigrette Dressing

PREMIUM STEAKS & CHOPS

We Proudly Serve Only USDA PRIME Steaks

8oz Filet Mignon 56

10oz Filet Mignon 66

14oz New York Steak 58

Herb Crusted Colorado Lamb Chops 66

20oz Bone-In Rib Eye 64

Dinner For Two

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

40oz Porterhouse 140

Red Wine / Diane Sauces

20oz Colorado Lamb Rack 140

Honey Mustard / Herb Citrus Crust

32oz Tomahawk Rib Eye Steak & 8oz Filet Mignon 195

Red Wine / Diane Sauces

20oz Châteaubriand 120

Red Wine / Diane Sauces

SEAFOOD & ENTREES

Canadian Steelhead Trout 48

Watercress / English Peas / Nueske's Bacon
Trumpet Mushrooms / Sauce Fumet

Chilean Sea Bass 48

Baby Bok Choy / Bunashimeji Mushrooms
Balsamic Reduction / Citrus Burre Monte

Pan Seared Scallops MP

Prosciutto / Broccolini / Balsamic / Cauliflower Puree

Roasted Australian Rock Lobster MP

Drawn Butter / Lemon

King Crab Legs MP

Drawn Butter / Lemon

Free Range Chicken 34

Sweet Potato / Tuscan Kale / Mustard Greens / Chicken Jus

Great Oak Surf & Turf 160

8oz Australian Lobster Tail / 8oz Filet Mignon

SIDES

Asparagus 11

Steamed / Shallot Butter

Garlic and Lemon Spinach 10

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

Balsamic Molasses / Asiago Cheese

White Truffle Risotto 12

Fine Herbs / Whipped Mascarpone

Lobster Mac & Cheese 20

Maine Lobster / Rotelli Pasta
Asiago Fondue / Micro Lemon Basil

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.