



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 / Cocktail 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 / Baby Arugula

Beef Tartar 20

Tenderloin of Beef / Capers / Shallots / Chive
Baby Arugula / 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 13

Romaine Hearts / Classic Caesar Dressing
Brioche Croutons / Parmesan Tuiles

Wedge Salad 14

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

Great Oak Salad 14

Mixed Spring Greens / Strawberries / Honey Pecans / Goat Cheese
Shaved Fennel / Lemon Mascarpone Dressing

PREMIUM STEAKS & CHOPS

We Proudly Serve Only USDA PRIME Steaks

8oz Filet Mignon 58

10oz Filet Mignon 68

Herb Crusted Colorado Lamb Chops 68

14oz New York Steak 60

20oz Bone-In Rib Eye 69

12oz Pork Chop 52

Dinner For Two

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

40oz Porterhouse 140

Red Wine / Diane Sauce

20oz Colorado Lamb Rack 140

Honey Mustard / Herb Citrus Crust

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

Red Wine / Diane Sauce

20oz Châteaubriand 120

Red Wine / Diane Sauce

SEAFOOD & ENTREES

Chilean Sea Bass 52

Miso Ginger Viniagrette
Bok Choy / Shiso / Edamame

Pan Seared Scallops MP

Romesco / Carrot Salad

Roasted Australian Rock Lobster MP

Drawn Butter / Lemon

King Crab Legs MP

Drawn Butter / Lemon

Free Range Chicken 34

Sweet Potato / Tuscan Kale / Chicken Jus

Great Oak Surf & Turf 160

8oz Australian Lobster Tail / 8oz Filet Mignon

Salmon 48

Charred Green Onion Aioli / Tomato Relish

SIDES

Asparagus 11

Steamed / Shallot Butter

Creamy Spinach 10

Shallot / Garlic / Four Cheese Fondue

Sautéed Mushrooms 11

Garlic / Butter / Thyme

Au Gratin Potatoes 11

Gruyère / 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

Apple Glaze / 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.