

Great Oak

STEAKHOUSE

STARTERS

Seafood Platter \$68

Chilled selection of the ocean's finest Maine lobster / king crab legs / jumbo shrimp / oysters / lump crab meat

Oysters on the Half Shell 16

freshly shucked oysters on ice / horseradish / red chili sauce

Alaskan King Crab & Shrimp Cocktail 22

smoked pineapple / cocktail sauce / roasted coconut / horseradish

Cajun Seared Lamb Chops 19

roasted garlic potatoes / cipollini onion

Jumbo Lump Crab Cakes 17

remoulade / chipotle aioli

Barbecue Shrimp 17

bell peppers / onion / cajun spice

Fried Calamari 19

sweet chili glaze / bean sprouts / sweet peppers
crushed peanuts / scallions

Scallops & Pork Belly 22

celery root puree / pearl onions / apple reduction sauce

SOUPS & SALADS

Lobster Bisque 14

Maine lobster / watercress infused oil

Chopped Salad 12

mixed lettuce / artichoke hearts / avocado / Neuske's bacon lardons /
egg / red onion / tomato / Dijon vinaigrette

Caesar Salad 11

garlic paprika croutons / parmesan cheese

Baby Iceberg Wedge 12

cherry tomatoes / chives / fried onions / Neuske's bacon lardons /
Danish bleu cheese dressing

French Onion Soup 10

gruyere cheese

Butter Lettuce Salad 12

sorrel red / watermelon radish / tomatoes / shaved rainbow carrots
roasted sunflowers / apricots / shallots / mustard vinaigrette

Heirloom Tomato 12

creamy burrata cheese / balsamic reduction / basil powder
yellow tomato puree / micro basil

PREMIUM STEAKS

We proudly serve only USDA PRIME steaks

Choose One: red wine sauce / diane sauce / béarnaise / caramelized onions / bleu cheese

8oz Filet Mignon 44

10oz Filet Mignon 49

14oz New York Steak 52

20oz Bone-In Rib Eye 53

22oz Porterhouse 56

28-day Dry-Aged Rib Eye 68

CHEF'S CREATIONS

12oz Pork Chop "Kurobuta" 30

Neuske's bacon marmalade

Herb Roasted Rack of Lamb 47

shallot-mint demi

Great Oak Surf & Turf 85

8oz lobster tail / 8oz filet

Pan Seared Organic Chicken 32

oyster mushrooms / corn / fingerling potatoes / roasted chicken jus

Pan Seared Chilean Sea Bass 48

shitake mushrooms / bok choy / mushroom broth / micro green salad

Crispy Skin King Salmon 38

black rice risotto / sautéed baby kale / persimmon relish

Roasted Australian Rock Lobster Tail 55

Maine Dayboat Scallops 42

fennel dusted sea scallops / wild & local mushrooms
oven-dried tomatoes / shaved black truffle / garden herb pan sauce

Steamed Alaskan King Crab Legs 65

Braised Bone-In Short Ribs 48

Black truffle potato puree / rainbow carrots
black trumpet mushrooms cipollini onion / gremolata

FROM THE MARKET

Fresh Asparagus 10

shallots / butter

Creamed Spinach 10

Nueske's bacon / mushrooms
roasted poblano creamy sauce

Sautéed Mushrooms 10

garlic / butter / thyme

Mac & Cheese 10

creamy white cheddar

Au Gratin Potatoes 10

scallions / creamy white cheddar

Baked Idaho Potato 9

traditional garnish

Lobster Mac & Cheese 18

Maine lobster / smoked cheddar / creamy white
cheddar / bread crumbs

Mashed Potatoes 9

yukon gold / butter

Creamed Corn 10

butter / herbs

White Truffle Risotto 11

mascarpone cheese

Parmesan and Truffle Fries 9

Brussels Sprouts 10

smoked Neuske's lardons / caramelized onions /
lemon butter