



COLD

<b>FARM AND OCEAN CRUDO</b>	36
Snake River Farms wagyu   bluefin tuna belly   black garlic aioli   chili crunch	
<b>CAESAR SALAD</b>	16
paprika croutons   parmesan cheese	
<b>WEDGE SALAD</b>	18
iceberg lettuce   buttermilk blue cheese dressing   bacon lardons	
<b>CHILLED OYSTERS</b>	MP
kumquat mignonette   cucumber granita	

HOT

<b>COLORADO LAMB CHOPS</b>	32
tzatziki   dukkah spice	
<b>LOBSTER BISQUE</b>	16
maine lobster   brandy cream	
<b>BONE MARROW</b>	28
spiced crispy garlic   ciabatta toast	
<b>CRISPY LOBSTER &amp; WAFFLE</b>	42
jalapeño cheddar waffle   hennessy hot honey   caviar	
<b>CRAB FRITTER</b>	22
king crab   corn   aji amarillo aioli	

SEAFOOD TOWER

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

PRIME

20 oz. Bone-in Ribeye	86
14 oz. New York Strip	70
10 oz. Filet Mignon	72

21 DAYS AGED PRIME

12 oz. Bone-in New York	80
14 oz. Bone-in Ribeye	86

DINNER FOR TWO

Snake River Farms Porterhouse  
40 oz. Prime | Great Oak Signature Sauce  
174

WAGYU

Snow Aged MP  
6 oz. Hokkaido Striploin

Japanese A5 MP  
6 oz. Filet Mignon

WAGYU EXPERIENCE A5

MP  
An interactive dining experience recommended for 2 – 4 guests.  
Filet Mignon | New York | Ribeye  
9 oz.

# ENTRÉES

<b>DIVER SCALLOPS</b> Spanish longaniza broth   sweet corn mousse   frisée salad	<b>46</b>
<b>HALF ROASTED CHICKEN</b> parsnip purée   peas   carrots	<b>40</b>
<b>CHILEAN SEA BASS</b> mushroom dashi   snow peas   soba noodles	<b>MP</b>

# SIDES

<b>MASHED POTATOES</b> cream   butter	<b>14</b>	<b>GRILLED ASPARAGUS</b> shallots   butter	<b>13</b>
<b>MAC AND CHEESE</b> five cheese mornay   herbed bread crumbs <b>add \$8:</b> south african lobster	<b>15</b>	<b>MUSHROOMS</b> garlic   herbs	<b>13</b>
<b>CREAMED CORN</b> butter   herbs	<b>12</b>	<b>CREAMED SPINACH</b> five cheese mornay   garlic   parmesan cheese	<b>13</b>
<b>GREAT OAK BAKED POTATO</b> butter   sour cream   chives   bacon	<b>13</b>	<b>BRUSSELS SPROUTS</b> pear gastrique   bacon	<b>13</b>

# DESSERT

<b>BUTTER CAKE</b> 16 salted caramel   maple ice cream	<b>CHOCOLATE BROWNIE</b> 16 caramel core   salted caramel   ice cream
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## ICE CREAM & SORBET 9

- PUMPKIN PIE ICE CREAM
- TIRAMISU ICE CREAM
- POMEGRANATE HONEY SORBET
- APPLE CIDER SORBET

# CHEF’S TABLE

*Harmony of Flavors: An Exquisite, Multi-Course Tasting Journey*

Immerse yourself in a world of culinary wonder. Indulge your senses in an unforgettable multi-course tasting journey encompassing the finest ingredients. A symphony of flavor and textures awaits 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 ever-changing menu evolves under the guidance of Chef de Cuisine, Emmanuel Inocencio, and Executive Pastry Chef, Deden Putra.

Andre Pinto Executive Chef	Ronnel Capacia Assistant Executive Chef	Emmanuel Inocencio Chef de Cuisine
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