

Great Oak

STEAKHOUSE

STARTERS

Seafood Jackpot \$75

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 18

Fennel Vinaigrette / Traditional Cocktail Sauce / Micro Citrus

Crab Cakes 18

Jumbo Lump Crab / Meyer Lemon & Saffron Aioli
Fennel Apple Slaw

Barbecue Shrimp 17

Bell Peppers / Onion / Cajun Spice

Cajun Lamb Chops 20

Pistachio Chimichurri / Garlic Mashed Potatoes

Beef Carpaccio 17

Coffee Crusted Filet Mignon / Parmesan Truffle Aioli
Arugula / Crispy Potatoes

Coconut King Crab Croquettes 22

Fresno Pepper Remoulade Sauce / Cucumber Slaw

SOUPS & SALADS

French Onion Soup 11

Vidalia Onions / Country Toast / Gruyere Cheese

Caesar Salad 12

Hearts of Romaine / Classic Caesar Dressing
Brioche Croutons / Shaved Parmesan

Wedge Salad 12

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

Chopped Salad 14

Shaved Brussel Sprouts / Arugula / Apples
Bourbon Pecans / Dijon Vinaigrette

Heirloom Tomato Salad 14

Burrata Cheese / Grilled Ciabatta / Basil Oil / White Balsamic

Lobster Bisque 15

Maine Lobster / Watercress Infused Oil

PREMIUM STEAKS & CHOPS

We Proudly Serve Only USDA PRIME Steaks

8oz Filet Mignon 48

10oz Filet Mignon 53

14oz New York Steak 55

20oz Bone-In Rib Eye 58

12oz Kurobuta Pork Chop 34

14oz Bison Rib Eye 51

Double Cut Colorado Lamb Chops 63

Dinner For Two

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

40oz Porterhouse 130

Trio of Sea Salts

20oz Colorado Lamb Rack 130

Honey Mustard & Herb Citrus Crust

32oz Tomahawk Rib Eye Steak & 8oz Filet Mignon 140

Garlic Butter

20oz Châteaubriand 110

Trio of Sea Salts

SEAFOOD & ENTREES

Pan Roasted Salmon 38

Butternut Squash Puree / Roasted Carrot & Citrus Salad
Herb Salsa Verde

Chilean Seabass MP

Mushroom Broth / Bok Choy / Shiitake Mushrooms / Soy Truffle Glaze

Pan Seared Scallops MP

Short Rib & Mushroom Ragù / Broccolini / Shoe String Potatoes

Roasted Australian Rock Lobster MP

Drawn Butter & Lemon

King Crab Legs MP

Drawn Butter & Lemon

Mary's Free Range Chicken 32

Romanesco Cauliflower Puree / Wild Grain & Herb Rice
Apple & Cranberry Gastrique

Braised Short Ribs 38

Potato Pavé / Carrot Almond Purée / French Green Beans
Roasted Carrots / Cherry Bordelaise Sauce

Great Oak Surf & Turf 88

8oz Australian Lobster Tail & 8oz Filet Mignon

SIDES

Asparagus 11

Steamed / Shallot Butter

Creamed Spinach 10

Poblano Pepper Cream / Parmesan

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

Pomegranate Molasses / Asiago Cheese
Whipped Mascarpone

White Truffle Risotto 12

Fine Herbs / Whipped Mascarpone

Lobster Mac & Cheese 19

Maine Lobster / Herb Crust

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.