

Small Plates

CHARRED OCTOPUS	17
sea island rice peas, housemade chorizo cherry tomato frisee, sorgum glaze	
CHAR GRILLED GIFFORDS BACON	14
heirloom tomatoes, black pepper aioli, arugula, onion gastrique, breadcrumbs	
SMOKED RICOTTA RAVIOLI	15
sweet corn puree, roasted mushrooms, pickled shallots, basil	
CAB [®] BEEF TARTARE	16
shallots, cornichons, capers, whole grain mustard vinaigrette, parmesan, toasted bread	
HUDSON VALLEY FOIE GRAS	21
peach jam, candied pecans, grilled peach, brioche, espelette	
JUMBO LUMP CRAB CAKE	18
frisee, roasted tomatoes, pickled red onions, old bay aioli	
SEARED SEA SCALLOPS	19
spring pea risotto, onion soubise, crispy leeks, bacon butter	
ARTISANAL CHEESE & MEAT BOARD	22
williams honey, spiced nuts, jam, pickles, grilled local bread	

Salads

LOCAL BIBB LETTUCE	12
chive, blistered tomatoes, gifford's bacon, sourdough croutons, blue cheese, egg crumble, pickled red onion, buttermilk ranch	
OAK CHOPPED	11
mixed chopped romaine, field greens, local seasonal vegetables, crispy pancetta, noble farms feta, green goddess	
ROASTED BEET	12
pistachio crusted noble farms goat cheese croquette, arugula, balsamic-honey vinaigrette	

PARTNERS & PURVEYORS

At Oak Steakhouse, we are passionate about supporting our local farmers and proudly showcase their bounty throughout our menu.
Williams Honey | Green Door Gourmet | Porter Road Butcher | Noble Farms Dairy | Creation Gardens | Bobby John Henry Bakery | Bloomy Rind | Springer Mountain Farms | Katharos Farms | Nashville Grown | Gifford's Bacon



Entrées

SEASONAL FARMERS VEGETABLE PLATE	21	BUTTERMILK FRIED QUAIL	34
seasonal vegetables, rice, greens, beurre blanc, carrot puree		manchester farms quail, braised collard greens, king trumpet mushrooms, cherry bordelaise	
PROSCUITTO WRAPPED BUCKSNORT TROUT	28	CAB [®] BRAISED SHORT RIBS	36
caramelized onions, peppers, shiitake mushrooms, frisee, charred lemon vinaigrette		anson mills grit cake, green tomato chow chow, veal jus	
MARKET CATCH	MP	8oz CARVED CAB [®] HANGER STEAK & FRITES	35
seasonal preparation		béarnaise, pecorino-truffle frites	

Signature Steaks

8oz CAB [®] FILET MIGNON	41	20oz CAB [®] PRIME KANSAS CITY STRIP	61
12oz CAB [®] FILET MIGNON	59	20oz DEBRAGGA DRY AGED CAB [®] BONE-IN RIBEYE	MP
16oz CAB [®] BONE-IN FILET	63	12oz DEBRAGGA DRY AGED CAB [®] PRIME NY STRIP	MP
16oz CAB [®] PRIME RIBEYE	49	36oz CAB [®] PRIME TOMAHAWK	115
14oz CAB [®] PRIME NEW YORK STRIP	51		

Add to Any Steak

GRILLED GULF SHRIMP	14	8-10OZ LOBSTER TAIL	32
SCALLOP OSCAR	18	FOIE GRAS	19
LUMP CRAB OSCAR	16	CRAB CAKE OSCAR	18
BLUE CHEESE CRUST	8		

Choice of a Sauce

EACH ADDITIONAL +2

BÉARNAISE SAUCE	PEPPERCORN CREAM	BLACK TRUFFLE BUTTER +4
OAK'S HOUSEMADE STEAK SAUCE	SHALLOT BUTTER	FOIE GRAS BUTTER +4
HOLLANDAISE SAUCE	BORDELAISE	
HORSERADISH CREAM	ONION BACON JAM	

For the Table

THREE CHEESE MAC & CHEESE	11	ASPARAGUS hollandaise	12	CRISPY BRUSSELS SPROUTS	11
fontina, cheddar, smoked gouda		BRAISED COLLARD GREENS	11	shaved red onions, cilantro, nuoc cham	
ADD LOBSTER 10		giffords smoked ham hocks		TRUFFLE FRITES	8
ADD BACON 2				parmesan, parsley	
ROASTED MUSHROOMS & SAUTÉED ONIONS	12	CREAMED SPINACH	10	ALIGOT POTATOES	10
garlic, herbs		bechamel, fried onions		soft fontina	

*Item contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF, BOBBY HODGE

Dinner