

Thanksgiving Menu \$49.00

FIRST COURSE

BIBB LETTUCE SALAD
OR
CHOPPED SALAD

SECOND COURSE

ROASTED TURKEY SERVED WITH GRAVY,
STUFFING, CRISPY BRUSSEL SPROUTS,
SWEET POTATO CASSEROLE, AND CRANBERRY SAUCE

THIRD COURSE

PECAN PIE
OR
PUMPKIN CHEESECAKE

*NO SUBSTITUTIONS PLEASE

Small Plates

- CAB[®] BEEF TARTARE 16
shallots, cornichons, capers, whole grain mustard
vinaigrette, cured egg yolks, toasted bread
- JUMBO LUMP CRAB CAKE 18
frisee, roasted tomatoes, pickled red onions,
old bay aioli
- ARTISANAL CHEESE 22
& MEAT BOARD
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

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

- 8oz CAB[®] FILET MIGNON 41
12oz CAB[®] FILET MIGNON 59
16oz CAB[®] PRIME RIB-EYE 63
14oz CAB[®] PRIME NEW YORK STRIP 51
36oz CAB[®] PRIME TOMAHAWK 115
- SEASONAL FARMERS VEGETABLE PLATE 21
seasonal vegetables, rice, greens, beurre blanc, carrot puree
- MARKET CATCH MP
seasonal preparation
- 8oz CAB[®] HANGER STEAK & FRITES 35
béarnaise, pecorino-truffle frites



Add to Any Steak

- GRILLED GULF SHRIMP 14
LUMP CRAB OSCAR 16
BLUE CHEESE CRUST 8
- CRAB CAKE OSCAR 18
8-10oz LOBSTER TAIL 32

Choice of a Sauce

EACH ADDITIONAL +2

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

For the Table

- ASPARAGUS hollandaise 12
ALIGOT POTATOES soft fontina 10
CRISPY BRUSSELS SPROUTS shaved red onions, cilantro, nuoc cham 11
- ROASTED MUSHROOMS & SAUTÉED ONIONS garlic, herbs
TRUFFLE FRITES parmesan, parsley 8
- THREE CHEESE MAC & CHEESE fontina, cheddar, smoked gouda
ADD LOBSTER 10
ADD BACON 2 11

*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

*Parties of 8 or more will include an 18% service charge