

## Small Plates

CHARRED OCTOPUS	17
sea island rice peas, house made chorizo cherry tomato, frisee, molasses glaze	
SMOKED RICOTTA RAVIOLI	15
sweet potato puree, compressed apples, pecans, mizuna	
CHAR GRILLED GIFFORDS BACON	15
sweet potato hash, blue cheese fondue, kale, maple bourbon glaze	
SEARED SEA SCALLOPS	19
fennel puree, orange gremolata, basil oil, smoked trout roe, mizuna	
CAB <sup>®</sup> BEEF TARTARE	16
smoked tomato, aioli, shallot, cornichon, caper, parmesan, egg yolk, baguette	
HUDSON VALLEY FOIE GRAS	21
brandied fig jam, challa bread, candied pistachios, balsamic, parsley	
JUMBO LUMP CRAB CAKE	18
frisée, roasted tomatoes, pickled red onions, old bay aioli	
ARTISANAL CHEESE & MEAT BOARD	22
williams honey, spiced nuts, jam, pickles, grilled local bread	

## Salads

LOCAL BIBB LETTUCE	12
blistered tomatoes, gifford's bacon, sourdough croutons, blue cheese, chives 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	
GRILLED BROCCOLINI SALAD	12
white balsamic, apple, pecan, whipped noble farms goat cheese, radish, smoked benne seeds	

## 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	MAPLE LEAF FARM'S DUCK CONFIT	37
seasonal vegetables, rice, greens, beurre blanc, carrot puree		butternut squash risotto, pistachio, bordelaise	
GRILLED SWORDFISH STEAK	39	BRAISED LAMB SHANK	50
niçoise olives, capers, garlic, bo- querones, smoked tomoato, sunchoke puree, preserved lemon		truffle grits, cherry jus, mint gremolata	
MARKET CATCH	MP	8oz CAB <sup>®</sup> HANGER STEAK & FRITES	35
seasonal preparation		béarnaise, soy roasted onions pecorino-truffle frites	

## Signature Steaks



8oz CAB <sup>®</sup> FILET MIGNON	41	20oz DEBRAGGA DRY AGED CAB <sup>®</sup> BONE-IN RIBEYE	MP
12oz CAB <sup>®</sup> FILET MIGNON	59	12oz DEBRAGGA DRY AGED CAB <sup>®</sup> PRIME NY STRIP	MP
14oz CAB <sup>®</sup> BONE-IN FILET	63	36oz CAB <sup>®</sup> PRIME TOMAHAWK	115
16oz CAB <sup>®</sup> PRIME RIB-EYE	49	6oz JAPANESE A5 WAGYU FILET MIGNON	MP
14oz CAB <sup>®</sup> PRIME NEW YORK STRIP	51	JAPANESE A5 WAGYU NY STRIP	MP
20oz CAB <sup>®</sup> PRIME KANSAS CITY STRIP	61	*4 OUNCE MINIMUM	

## Add to Any Steak

GRILLED GULF SHRIMP	14	8-10 OZ LOBSTER	32
SCALLOP OSCAR	18	FOIE GRAS	19
LUMP CRAB OSCAR	16	CRAB CAKE OSCAR	18
BLUE CHEESE CRUST	8	KING CRAB LEGS	29

## For the Table

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

## Choice of Sauce

EACH ADDITIONAL +2

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

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