



Menu 1  
\$95 per person

### *first course*

*select 2 family style  
appetizers for table*

**CHAR GRILLED GIFFORDS BACON**  
sweet potato hash, blue cheese fondue, kale  
maple bourbon glaze

#### **ARTISANAL CHEESE & MEAT BOARD**

williams honey, spiced nuts, jam, pickles,  
grilled local bread

**SHRIMP COCKTAIL**  
lemon, cocktail sauce

#### **FIRST COURSE ENHANCEMENT**

**ICE TOWER \$25 PER PERSON**  
oysters, shrimp, 1/4lb crab legs, and  
accompaniments

### *salad course*

*select 1 salad*

**CHOPPED SALAD**  
romaine, field greens, tomato, cucumber  
red onion, carrots, goat feta cheese,  
pancetta, tossed in green goddess vinaigrette

**TENNESSEE BIBB LETTUCE WEDGE**  
blue gouda, gifford's bacon, egg,  
radish, cherry tomatoes, chives, pickled  
onion, croutons, buttermilk ranch

### *entree course*

*entrees selections*

**C.A.B. 8oz FILET MIGNON**

**PAN ROASTED CHICKEN**  
seasonal preparations

**MARKET CATCH**  
seasonal preparations

### *table sides*

*select 2 sides to share*

**GRILLED ASPARAGUS**

**CRISPY BRUSSEL SPROUTS**

**SAUTEED MUSHROOMS AND  
ONIONS**

**WHIPPED POTATOES ALIGOT**

**THREE CHEESE MAC & CHEESE**

### *dessert course*

*select 2 desserts*

**CHOCOLATE CAKE**

**KEY LIME PIE**

**SEASONAL CHEESECAKE**

\*Seasonal vegan and vegetarian options available on the night of the event



Menu 2  
\$115 per person

### *first course*

*select 2 family style  
appetizers for table*

**CHAR GRILLED GIFFORDS BACON**  
sweet potato hash, blue cheese fondue, kale  
maple bourbon glaze

#### **ARTISANAL CHEESE & MEAT BOARD**

williams honey, spiced nuts, jam, pickles,  
grilled local bread

#### **C.A.B. PRIME STEAK TARTARE**

smoked tomato, aioli, shallot, cornichon,  
caper, parmesan, egg yolk, baguette

#### **SHRIMP COCKTAIL**

lemon, cocktail sauce

#### **FIRST COURSE ENHANCEMENT**

#### **ICE TOWER \$25 PER PERSON**

oysters, shrimp, 1/4lb crab legs, and  
accompaniments

### *salad course*

*select 1 salad*

#### **CHOPPED SALAD**

romaine, field greens, tomato, cucumber  
red onion, carrots, goat feta cheese,  
pancetta, tossed in green goddess  
vinaigrette

#### **TENNESSEE BIBB LETTUCE WEDGE**

blue gouda, gifford's bacon, egg,  
radish, cherry tomatoes, chives, pickled  
onion, croutons, buttermilk ranch

EXECUTIVE CHEF, BOBBY HODGE  
OAKSTEAKHOUSE.NASHVILLE.COM

*Menus are subject to change. Please notify us in  
advance of any dietary restrictions or special requests.*

### *entree course*

*select 3 entrees*

**C.A.B. 12oz FILET MIGNON**

**C.A.B. 16oz RIBEYE**

#### **PAN ROASTED CHICKEN**

seasonal preparations

#### **MARKET CATCH**

seasonal preparations

### *table sides*

*select 2 sides*

**GRILLED ASPARAGUS**

**CRISPY BRUSSEL SPROUTS**

**SAUTEED MUSHROOMS AND  
ONIONS**

**WHIPPED POTATOES ALIGOT**

**THREE CHEESE MAC & CHEESE**

### *dessert course*

*select 2 desserts*

**CHOCOLATE CAKE**

**KEY LIME PIE**

**SEASONAL CHEESECAKE**

\*Seasonal vegan and vegetarian options available on the  
night of the event



Menu 3  
\$135 per person

### *first course*

*select 2 family style  
appetizers for table*

#### **C.A.B. PRIME STEAK TARTARE**

smoked tomato, aioli, shallot, cornichon,  
caper, parmesan, egg yolk, baguette

#### **ARTISANAL CHEESE & MEAT BOARD**

williams honey, spiced nuts, jam, pickles,  
grilled local bread

#### **CHAR GRILLED GIFFORDS BACON**

sweet potato hash, blue cheese fondue, kale  
maple bourbon glaze

#### **JUMBO LUMP CRABCAKE**

frisee, roasted tomatoes, pickled red onions,  
old bay aioli

#### **SHRIMP COCKTAIL**

lemon, cocktail sauce

#### **FIRST COURSE ENHANCEMENT**

#### **ICE TOWER \$25 PER PERSON**

oysters, shrimp, 1/4lb crab legs, and  
accompaniments

### *salad course*

*select 1 salad*

#### **CHOPPED SALAD**

romaine, field greens, tomato, cucumber  
red onion, carrots, goat feta cheese,  
pancetta, tossed in green goddess  
vinaigrette

#### **TENNESSEE BIBB LETTUCE WEDGE**

blue gouda, gifford's bacon, egg,  
radish, cherry tomatoes, chives, pickled  
onion, croutons, buttermilk ranch

EXECUTIVE CHEF, BOBBY HODGE  
OAKSTEAKHOUSE.NASHVILLE.COM

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### *entree course*

*select 3 entrees*

#### **C.A.B. 14oz BONE IN FILET MIGNON**

#### **C.A.B. 16oz RIBEYE**

#### **C.A.B 14oz NY STRIP**

#### **MARKET CATCH**

seasonal preparations

#### **PAN ROASTED CHICKEN**

seasonal preparations

#### **SLICED LOBSTER TAIL MORSELS SERVED FAMILY STYLE FOR THE TABLE**

### *table sides*

*select 3 sides*

#### **GRILLED ASPARAGUS**

#### **CRISPY BRUSSEL SPROUTS**

#### **SAUTEED MUSHROOMS AND ONIONS**

#### **WHIPPED POTATOES ALIGOT**

#### **THREE CHEESE MAC & CHEESE**

### *dessert course*

*select 2 desserts*

#### **CHOCOLATE CAKE**

#### **SEASONAL CHEESECAKE**

#### **KEY LIME PIE**

\*Seasonal vegan and vegetarian options  
available on the night of the event