

Small Plates

CHARRED OCTOPUS	17
sea island rice peas, house made chorizo, cherry tomato, frisee, molasses glaze	
SMOKED RICOTTA RAVIOLI	15
sugo, fried garlic, frisee, basil oil	
CHAR GRILLED GIFFORDS BACON	17
rice grits, bok choy, beech mushrooms, blueberry horseradish glaze, breadcrumbs	
BEEF CARPACCIO	19
truffle aioli, shallots, shaved parmesan, arugula, toasted bread	
SEARED SEA SCALLOPS	19
serrano ham, brown butter, almonds, capers	
CAB [®] BEEF TARTARE	19
bone marrow aioli, capers, shallot, tomato jam, parmesan, caviar	
JUMBO LUMP CRAB CAKE	18
avocado puree, apple and jicama salad	
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 field greens, crispy pancetta, local seasonal vegetables, noble farms feta, green goddess	
ROASTED BEET AND GOAT CHEESE	12
candy cane and golden beets, whipped local goat cheese, roasted hazelnuts, watercress, raspberry vinegar	

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, root vegetable puree		braised cabbage, roasted turnips, pickled mustard seeds, blackberry demi glaze	
FISH OFF THE GRILL	MP	GRILLED LAMB CHOPS	68
tomato and cucumber salad, dill yogurt sauce		parmesan polenta, rosemary butter, dijon, black truffles, mushrooms, breadcrumbs	
MARKET CATCH	MP	7oz CARVED BISTRO FILET & FRITES	35
cioppino broth, fennel marmalade, mussels, fregola pasta		sauce diane, pecorino-truffle frites	

Signature Steaks



Specialty Steaks

8oz CAB [®] FILET MIGNON	41	36oz CAB [®] PRIME TOMAHAWK	115
12oz CAB [®] FILET MIGNON	59	22oz DRY AGED CAB [®] BONE-IN PRIME RIBEYE	MP
14oz CAB [®] BONE-IN FILET	67	12oz DRY AGED CAB [®] PRIME NY STRIP	MP
16oz CAB [®] PRIME RIB-EYE	49	6oz JAPANESE A5 WAGYU FILET MIGNON	MP
14oz CAB [®] PRIME NEW YORK STRIP	51	JAPANESE A5 WAGYU NY STRIP	MP

*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 OSCAR	29

For the Table

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

Choice of Sauce EACH ADDITIONAL +2

OAK'S HOUSEMADE STEAK SAUCE*CONTAINS NUTS	HORSERADISH CREAM
BÉRNAISE SAUCE	PEPPERCORN CREAM
HOLLANDAISE SAUCE	ONION BACON JAM
BORDELAISE	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

EXECUTIVE CHEF, BOBBY HODGE

Dinner

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