



Menu 1
\$95 per person

first course

*select 2 family style
appetizers for table*

CHAR GRILLED GIFFORDS BACON
grilled peaches, arugula, black garlic,
shoyu mirin glaze, breadcrumbs

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, local seasonal
vegetables, 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
grilled peaches, arugula, black garlic,
shoyu mirin glaze, breadcrumbs

ARTISANAL CHEESE & MEAT BOARD

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

C.A.B. PRIME STEAK TARTARE

bone marrow aioli, capers, shallots, tomato
jam, parmesan, caviar

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, local seasonal
vegetables, 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

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

EXECUTIVE CHEF, BOBBY HODGE
OAKSTEAKHOUSE.NASHVILLE.COM

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

*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

bone marrow aioli, capers, shallots, tomato jam,
parmesan, caviar

ARTISANAL CHEESE & MEAT BOARD

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

CHAR GRILLED GIFFORDS BACON

grilled peaches, arugula, black garlic,
shoyu mirin glaze, breadcrumbs

JUMBO LUMP CRABCAKE

avocado puree, apple and jicama salad

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, local seasonal
vegetables, 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