

Small Plates

CHARRED OCTOPUS grilled peaches, arugula, black garlic, shoyu mirin glaze	18
SMOKED RICOTTA RAVIOLI sugo, fried garlic, frisee, basil oil	15
CHAR GRILLED GIFFORDS BACON (BLT) vine-ripe tomato, black pepper aioli, onion gastrique, arugula	19
BEEF CARPACCIO truffle aioli, shallots, shaved parmesan, arugula, toasted bread	17
SEARED SEA SCALLOPS serrano ham, brown butter, almonds, capers	19
CAB [®] BEEF TARTARE bone marrow aioli, capers, shallot, tomato jam, parmesan, caviar	19
JUMBO LUMP CRAB CAKE avocado puree, apple and jicama salad	18
ARTISANAL CHEESE & MEAT BOARD williams honey, spiced nuts, jam, pickles, grilled local bread	22

Salads

LOCAL BIBB LETTUCE blistered tomatoes, gifford's bacon, sourdough croutons, blue cheese, chives, egg crumble, pickled red onion, buttermilk ranch	12
OAK CHOPPED mixed field greens, crispy pancetta, local seasonal vegetables, noble farms feta, green goddess	11
ROASTED BEET AND GOAT CHEESE candy cane and golden beets, whipped local goat cheese, roasted hazelnuts, watercress, raspberry vinegar	12

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 seasonal vegetables, rice, greens, beurre blanc, root vegetable puree	21	MAPLE LEAF FARM'S DUCK CONFIT braised cabbage, roasted turnips, pickled mustard seeds, blackberry demi glaze	37
FISH OFF THE GRILL tomato and cucumber salad, dill yogurt sauce	MP	7oz CARVED BISTRO FILET & FRITES sauce diane, pecorino-truffle frites	35
MARKET CATCH cioppino broth, fennel marmalade, mussels, fregola pasta	MP		

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 *4 OUNCE MINIMUM	MP

Add to Any Steak

GRILLED GULF SHRIMP	14	JUMBO LOBSTER TAIL	65
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 garlic, herbs	12	CRISPY BRUSSELS SPROUTS shaved red onions, nuoc cham	11	THREE CHEESE MAC & CHEESE fontina, cheddar, smoked gouda ADD LOBSTER 10 ADD BACON 2	11
GRILLED ASPARAGUS hollandaise	12	TRUFFLE FRITES parmesan, parsley	8	BEEF FAT CONFIT POTATOES caramelized onions, sambal chimichurri	12
GLAZED CARROTS orange gastrique, smoked ricotta	12	JALAPENO SKILLET CORNBREAD molasses	10		
		ALIGOT POTATOES soft fontina	10		

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