

Small Plates

BLUE RIDGE FARMS RABBIT potato cake, roasted tomatoes, caramelized shallots, ricotta salada	18
HOUSEMADE RICOTTA RAVIOLI butternut squash, candied pecans, fried sage, pickled red onion	16
CRISPY PORK BELLY sweet potato hash, blue cheese mousse, maple verjus	19
CAB [®] BEEF CARPACCIO truffle aioli, shallots, shaved parmesan, arugula, toasted bread	17
SEARED SEA SCALLOPS celery root puree, guanciale, preserved lemon, pine nuts	19
CAB [®] BEEF TARTARE bone marrow aioli, capers, shallot, tomato jam, parmesan, caviar	19
JUMBO LUMP CRAB CAKE sauce romesco, compressed apple, pickled radish, frisee	18
ARTISANAL CHEESE & MEAT BOARD local honey, spiced nuts, house jam, pickles, mustard, grilled 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, cucumber, red onions, marinated peppers, nicoise olives, haricots verts, pancetta, local feta, creamy balsamic	11
WINTER SQUASH BURRATA hazelnuts, arugula, hazel vinaigrette, fig vincotto	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 | Joyce Farms Sow & Harvest | Katharos Farms | Gifford's Bacon Nashville Grown | Blue Ridge Farms



Entrées

SEASONAL VEGETABLE PLATE seasonal vegetables, greens, beurre blanc, creamy polenta	22	CAB [®] CONFIT BONE-IN SHORT RIB creamy polenta, roasted root vegetables, pistachio crumble, cranberry demi-glaze	38
MARKET CATCH braised lentils, roasted mushrooms mustard greens, bacon lardons, lemon herb gremolata	MP	JOYCE FARMS DOUBLE BONED PORK CHOP celery root puree, apple, frisee, pork jus	45
7oz CARVED BISTRO FILET & FRITES sauce diane, pecorino-truffle frites	35		

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	54	JAPANESE A5 WAGYU NY STRIP *4 OUNCE MINIMUM	MP
		16oz VEAL TOMAHAWK	58

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	12	WHITE CHEDDAR MAC & CHEESE fontina, white cheddar ADD LOBSTER 10 ADD BACON 2	11
GRILLED ASPARAGUS hollandaise	12	TRUFFLE FRITES parmesan, parsley	8	BEEF FAT CONFIT POTATOES	12
SWEET POTATO HASH red pepper, garlic, carmalized onions, blue cheese	12	GLAZED CARROTS orange gastrique, smoked ricotta	12	ALIGOT POTATOES crescenza, taleggio, garlic	11

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