



Menu 1  
\$95 per person

### *first course*

*select 2 family style  
appetizers for table*

**CHAR GRILLED GIFFORDS BACON**  
blackberry boshi, baby onions, fennel

**ARTISANAL CHEESE  
& MEAT BOARD**  
candied nuts, whole grain mustard, pickles,  
benne crackers

**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*

**SUMMER LETTUCES**  
local greens, cucumber, cherry tomatoes,  
olives, feta vinaigrette

**CAESAR SALAD**  
romaine, parmesan, garlic croutons

### *entree course*

*entrees selections*

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

**PAN ROASTED JOYCE FARMS  
CHICKEN**  
seasonal preparations

**MARKET CATCH**  
seasonal preparations

### *table sides*

*select 2 sides to share*

**GRILLED ASPARAGUS**

**SAUTEED MUSHROOMS AND  
ONIONS**

**WHIPPED POTATOES ALIGOT**

**WHITE CHEDDAR MAC & CHEESE**

### *dessert course*

*dessert selections*

**CHOCOLATE MOUSSE BOMBE**

**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**  
blackberry boshi, baby onions, fennel

**ARTISANAL CHEESE  
& MEAT BOARD**

candied nuts, whole grain mustard, pickles,  
benne crackers

**C.A.B. BEEF CARPACCIO**

yuzu-soy aioli, pickled and crispy shallots,  
cured egg yolk, arugula

**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*

**SUMMER LETTUCES**

local greens, cucumber, cherry tomatoes,  
olives, feta vinaigrette

**CAESAR SALAD**

romaine, parmesan, garlic croutons

### *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 BRUSSELS SPROUTS**

**SAUTEED MUSHROOMS AND  
ONIONS**

**WHIPPED POTATOES ALIGOT**

**WHITE CHEDDAR MAC & CHEESE**

### *dessert course*

*dessert selections*

**CHOCOLATE MOUSSE BOMBE**

**SEASONAL CHEESECAKE**

EXECUTIVE CHEF, GAVIN MURRAY  
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. BEEF CARPACCIO**

yuzu-soy aioli, pickled and crispy shallots,  
cured egg yolk, arugula

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

blackberry boshi, baby onions, fennel

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

candied nuts, whole grain mustard, pickles,  
benne crackers

#### **JUMBO LUMP CRABCAKE**

black garlic romesco, marcona almonds,  
pickled radish, baby frisee

#### **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*

#### **SUMMER LETTUCCES**

local greens, cucumber, cherry tomatoes,  
olives, feta vinaigrette

#### **CAESAR SALAD**

romaine, parmesan, garlic croutons

### *entree course*

*select 3 entrees*

#### **C.A.B. 12oz 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**

#### **WHITE CHEDDAR MAC & CHEESE**

### *dessert course*

*dessert selections*

#### **CHOCOLATE MOUSSE BOMBE**

#### **SEASONAL CHEESECAKE**

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

EXECUTIVE CHEF, GAVIN MURRAY  
OAKSTEAKHOUSE.NASHVILLE.COM

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