



### Small Plates

SHORT RIB PIEROGI bordelaise, creme fraiche, horseradish powder	16
RICOTTA CAPPELLETTI sage ricotta, brown butter, butternut squash puree	16
CHAR GRILLED GIFFORDS BACON apple cider glaze, braised red cabbage, poached fingerling potatoes, fried potato chips, beer gel	17
JUMBO LUMP CRAB CAKE mango-habanada salsa, lime aioli, radish, cotija cheese	18
GRILLED OCTOPUS paprika gastrique, mojo verde, hazelnuts, sweet peppers	19
SCALLOPS sunchoke-saffron puree, pine nut gremolata, sunchoke	19
SHRIMP COCKTAIL cocktail sauce, lemon	16
CAB TENDERLOIN TARTARE* fried capers, cured egg yolk, chive oil, toasted baguette *A5 for \$40 upon availability	18
ARTISINAL MEAT & CHEESE BOARD pickles, whole grain mustard, benne crackers, candied nuts	22

### Salads

BURRATA baby arugula, roasted delicata squash, crispy pancetta, cayenne pepitas and balsamic reduction	12
CHOPPED GREEK SALAD local lettuces, feta vinaigrette, black olives, roasted red peppers	13
ICEBERG WEDGE giffords bacon, roasted cherry tomatoes, candied pecans, pickled red onion, blue cheese dressing	12

### For the Table

WHITE CHEDDAR MAC & CHEESE fontina, white cheddar ADD LOBSTER 10 ADD BACON 2	11	CRISPY BRUSSELS SPROUTS shaved red onions, sweet chili	11	ROASTED MUSHROOMS & SAUTEED ONIONS garlic, herbs	11
BEEF FAT STEAK FRIES rosemary, pecorino, parsley	11	ALIGOT POTATOES crescenza, taleggio, garlic	11	GRILLED ASPARAGUS hollandaise	12
		TRUFFLE FRITES parmesan, parsley	8	GLAZED BABY CARROTS honey-thyme glaze, noble farms goat feta	12

### Entrees

BONE-IN SHORT RIB pomegranate molasses, chestnut polenta, baby carrots, preserved beech mushrooms, pomegranate seeds	42	22oz DOUBLE CUT PORK CHOP parsley-infused barley risotto, pork belly croutons, turnips 3 ways	39
MARKET CATCH seasonal preparation	MP	8oz WAGYU BURGER blue cheese, caramelized onion, Gifford's bacon, brioche bun, truffle fries	22
7oz CARVED BISTRO FILET & FRITES sauce robert, pecorino-truffle fries	35	PAN-SEARED HALF CHICKEN celery root puree, remoulade, pickled apples, truffle chicken jus	28

### Signature Steaks

8oz CAB FILET MIGNON	44
12oz CAB FILET MIGNON	60
16oz CAB BONE-IN PRIME KANSAS CITY STRIP	67
16oz CAB PRIME RIBEYE	51
14oz CAB PRIME NY STRIP	48

### Specialty Steaks

36oz CAB PRIME TOMAHWAK	120
22oz DRY AGED CAB BONE-IN PRIME RIBEYE	MP
12oz DRY AGED CAB PRIME NY STRIP	MP
6oz JAPANESE A5 WAGYU FILET MIGNON	MP
JAPANESE A5 WAGYU NY STRIP *4 OUNCE MINIMUM	MP

### Add to Any Steak

GRILLED GULF SHRIMP	14	JUMBO LOBSTER TAIL	65
SCALLOP OSCAR	18	KING CRAB OSCAR	29
LUMP CRAB OSCAR	16	CRAB CAKE OSCAR	18
FOIE GRAS	19	1/2 LB KING CRAB LEGS	29

### Choice of Sauce

OAK'S HOUSEMADE STEAK SAUCE *contains nuts		ONION BACON JAM	
BERNAISE SAUCE		HORSERADISH CREAM	
GREEN PEPPERCORN CREAM		HOLLANDAISE SAUCE	
BLACK TRUFFLE BUTTER	+4	BLUE CHEESE BUTTER	+3

\*Item contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*Parties of 6 or more will include a 20% service charge