

## APPETIZERS

### STEAK TARTARE

filet mignon tartare with  
traditional accompaniments . 16

### CLAMS CASINO

broiled with a bacon and roasted pepper  
compound butter . 12

### TUNA TARTARE

sashimi grade yellowfin tuna in spicy ginger  
soy sauce with chopped scallions, julienned  
cucumbers and fried wontons . 15

### PAN SEARED HUDSON VALLEY FOIE GRAS

with sweet red and white wine poached pears  
and a truffled potato cake . 19

### CARPACCIO OF BEEF

shaved black truffles, white truffle oil,  
Parmesan Reggiano and arugula sprouts . 15

### IMPORTED ITALIAN GORGONZOLA FONDUE

fondue with sliced applewood bacon, fried potato  
skins, sliced Granny Smith apples, and ciabatta . 15

### OYSTERS ROCKEFELLER

traditional preparation . MARKET PRICE

### MUSSELS

sauteed in a lemon, garlic  
and herb jus (red or white) . 13

## SOUP AND SALADS

### SHE CRAB SOUP . 10

### ROASTED GOLDEN AND RED BEETS WITH BABY BIBB LETTUCE

raspberry vinaigrette with golden raisins,  
local goat cheese and candied pecans . 12

### CHOPPED SALAD

a mix of chopped romaine, iceberg, mesclun and  
radicchio lettuces, tomatoes, cucumbers, celery,  
avocado, sweet vidalia onions and roasted red  
peppers tossed in our house vinaigrette . 12

### BABY SPINACH SALAD

baby spinach tossed in a balsamic vinaigrette,  
with crumbled Pancetta and a lightly fried  
local goat cheese patty . 10

### LOCAL VINE RIPE BEEFSTEAK TOMATO, MOZZARELLA AND SLICED PROSCIUTTODI PARMA

with balsamic drizzle and herb infused olive oil . 15

## STEAKS AND CHOPS

FILET MIGNON 7 oz . 30

BACON WRAPPED FILET MIGNON 10 oz . 40

STEAK PIZZAIOLA 16 oz . 47

CAJUN BLACKENED CERTIFIED ANGUS BEEF®  
PRIME NEW YORK STRIP 16 oz  
with a creole crawfish compound butter . 47

CERTIFIED ANGUS BEEF®

PRIME NEW YORK STRIP 16 oz . 46

MARINATED 36 OUNCE BONE IN RIB-EYE . 49

CERTIFIED ANGUS BEEF®

PRIME PORTERHOUSE 28 oz  
on a sizzle plate with sauteed onions  
and Oak's balsamic BBQ sauce . 59

MINT PESTO ENCRUSTED RACK OF LAMB . 35

PAN FRIED PARMESAN REGGIANO

ENCRUSTED PORK CHOP . 28  
with homemade Granny Smith apple sauce.

Add Jumbo Lump Crab Cake . 19, Lobster Tail . 20,  
Foie Gras . 18

## VEAL

OSSO BUCCO . 32  
over creamy polenta.

YOUR CHOICE OF PREPARATION . 25  
marsala, parmigiana, saltimboca

## OAK SPECIALTIES

OAK STEAKHOUSE "17" BURGER . 17

OAK STEAKHOUSE "CAB" BURGER . 13

BRETT'S EGGPLANT PARMESAN . 20

LOBSTER, SHRIMP MACARONI AND CHEESE . 27

SOUTHERN STYLE BUTTERMILK FRIED

CHICKEN . 26

LINGUINI A LA CARBONARA . 20

PENNE A LA VODKA . 22

## VEGETARIAN & VEGAN

"THE SALLY PRESSMAN"

a "vegan" lasagna layered with grilled vegetables  
and red pepper coulis . 20

WILD MUSHROOM RISOTTO. 18