

# APPETIZERS

## **CARPACCIO OF BEEF**

*Truffle Vinaigrette, Parmigiano-Reggiano  
grilled Baguette. 15*

## **PAN SEARED HUDSON VALLEY FOIE GRAS**

*Local Strawberries,  
toasted Baguette, Pistachios. 19*

## **STUFFED CAROLINA CHICKEN**

*Local Oyster Mushroom and Foie Gras Stuffing,  
Spring Pea Puree, Roasted Beets. 12*

## **JUMBO SHRIMP COCKTAIL. 16**

## **STEAK TARTARE**

*Cornichons, Capers, Shallots  
Local Quail Egg, toasted Baguette. 12*

## **“MORRIS ISLAND” BLADES OYSTERS ROCKEFELLER**

*Traditional Preparation. 2.50 each*

**OR**

*on the Half-Shell 2.00 each*

# SALADS

## **BABY SPINACH AND WATERCRESS SALAD**

*Burden Creek Dairy Goat Cheese,  
Roasted Beets, Oranges, Toasted Peanuts,  
Lemon-Sherry Vinaigrette. 13*

## **CHOPPED SALAD**

*mixed chopped Romaine, Mesclun Greens,  
Hard-Boiled Eggs, Tomatoes,  
Cucumbers, Red Onions,  
crispy Prosciutto, House Vinaigrette . 12*

## **OAK C.A.B TENDERLOIN SALAD**

*seared Beef Tips, shaved Red Onions,  
blistered Tomatoes, Pinenuts, Parmesan,  
roasted Garlic Vinaigrette. 19*

## **WEDGE OF KURIOS FARMS BIBB LETTUCE SALAD**

*Kennerty Farms Grape Tomatoes, Bacon Lardons,  
creamy Danish Bleu Dressing. 10*

## **TRADITIONAL CAESAR SALAD**

*herbed Croutons, shaved Parmigiano-Reggiano,  
White Anchovy Filet. 10*

# SIDES

Asparagus 9.50

Roasted Mushrooms 8.00

Smokey Bacon Macaroni & Cheese 8.50

Twice-Baked Potato 8.00

Lobster “Macaroni & Cheese” Orzo Pasta 17.00

French Fried Onions 7.50

Whipped Potatoes 7.50

Truffled Pomme Frites 7.50

Creamed or Steamed Spinach 9.00

**OAK STEAKHOUSE IS A PROUD PARTICIPANT IN**



**PLATINUM MEMBER**

# OAK SPECIALITIES

## THE "OAK" BURGER

*Grilled Onions, Arugula, Fontina Cheese, Brioche Bun with Hand Cut Truffle Fries. 17*

**add Bacon 3**

**add Foie Gras Butter 3**

**substitutue Homemade Pimento Cheese 1**

## FREE-RANGE CAROLINA ROASTED CHICKEN BREAST

*grilled Spring Onions, Bacon Lardons, Local Black Cherry Tomatoes, Asparagus, pan-Jus. 29*

## SMOKED NIMAN RANCH BONELESS PORK LOIN

*roasted Asparagus, "Aligot" Potatoes and Ham Hock Hollandaise. 33*

## WHOLE FRIED LOBSTER

*fine Herb Whipped Potato, Citrus Beurre Blanc. 36*

## LOCAL MARKET SEAFOOD SELECTION

*Chefs Daily Preparation. Market Price*

## JUMBO LUMP CRAB CAKES

*Watercress, Arugula, grilled Bacon, Local Tomatoes, aged Sherry Vinaigrette, shaved Shallots. 33*

## HOUSEMADE PAPPARDELLE

*Classic Bolognese. 23*

OR

*Marinara.18*

## VEGETARIAN AND VEGAN OPTIONS AVAILABLE

*PLEASE INQUIRE WITH YOUR SERVER.*

# STEAKS AND CHOPS

## Oak Steakhouse Proudly Serves CAB® (Certified Angus Beef) Prime Beef

**CENTER CUT 8OZ. CAB® FILET MIGNON. 39**



**CAB® PRIME 24OZ. BONE IN RIB-EYE. 59**



**CAB® PRIME NEW YORK STRIP. 49**

OR

**CAJUN STYLE WITH CREOLE CRAWFISH COMPOUND BUTTER. 50**

## GRILL ROASTED RACK OF LAMB.

HALF RACK. 35

OR

FULL RACK. 51

## CAB® STEAK AND FRITES

*Burden Creek Dairy Goat Cheese Fondue, Truffled Pomme Frites. 25*

### ADD:

**JUMBO LUMP CRAB CAKE. 17**

**FOIE GRAS. 18**

**HALF FRIED LOBSTER. 18**

## CHOICE OF SAUCE\_

**BÉARNAISE SAUCE**

**THE OAK STEAK SAUCE**

**HOLLANDAISE**

**SAUCE BORDELAISE**

## TEMPERATURES

**RARE: COLD, DARK RED CENTER**

**MEDIUM RARE: COOL, RED CENTER**

**MEDIUM: WARM, PINK CENTER**

**MEDIUM WELL: HOT, LIGHT PINK CENTER**

**WELL: HOT GREY CENTER**

*The immediate consumption or purchase of undercooked ground beef is restricted to individuals over 18 years old. The consumer must be advised that a possible health risk exists in eating undercooked ground beef cooked to an internal temperature of less than 155° (68°C).*

A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE  
PLEASE ADVISE YOUR SERVER IMMEDIATELY OF ANY MENU ITEMS THAT ARE RESTRICTED TO YOU  
DUE TO ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.

**JEREMIAH BACON ~ EXECUTIVE CHEF**

**JOSEPH JACOBSON ~ CHEF DE CUISINE**



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