



COLD

SALMON CRUDO coconut vichyssoise edamame cucumber	20
CAULIFLOWER TABBOULEH mint meyer lemon radicchio	18
CAESAR SALAD romaine lettuce paprika croutons parmesan cheese	16
BEEF TARTARE wagyu beef egg confit chili crunch gaufrette potato	20
WEDGE SALAD iceberg lettuce buttermilk blue cheese dressing bacon lardons	18
SHRIMP COCKTAIL cocktail sauce lemon	18
TUNA TARTARE bluefin tuna avocado soy sauce sesame seeds	18

HOT

BREAD BASKET cheese lavosh sesame seed lavosh truffle rolls baguette indian fry bread	9
COLORADO LAMB CHOPS tzatziki dukkah spice	32
CRAB FRITTER king crab corn aji amarillo aioli	22
SHRIMP AND SCALLOP TOAST ciabatta bread gremolata chive aioli	24
LOBSTER BISQUE maine lobster brandy cream	16
FRENCH ONION SOUP vidalia onions country toast gruyère cheese	14
PORK BELLY pickled apples caramelized shallot jam	20
BONE MARROW spiced crispy garlic ciabatta toast	28

SEAFOOD TOWER

MP

CHEF’S CHOICE OYSTERS | KING CRAB LEGS | LOBSTER TAIL | CRAB CLAW | SHRIMP | CAVIAR

RAW BAR

MP

KING CRAB LEGS
1 lb.

CAVIAR

CHILLED OYSTERS
calamansi mignonette | cucumber granita

STEAK

We proudly serve USDA Prime steaks.

PRIME

- 20 oz. Bone-in Ribeye 86
- 14 oz. New York Strip 70
- 8 oz. Filet Mignon 66
- 10 oz. Filet Mignon 72

21 DAYS AGED PRIME

- 12 oz. Bone-in New York 80
- 14 oz. Bone-in Ribeye 86

DINNER FOR TWO

Snake River Farms Porterhouse
40 oz. prime | great oak signature sauce
174

Tomahawk
32 oz. prime | great oak signature sauce
198

WAGYU

Masami Ranch ensures top-quality treatment and top-quality wagyu beef. All animals are raised free range with no antibiotics, growth hormones, or animal-by-products. They are hand-fed all natural, special grain recipes derived from Japan. This promotes happy cattle, a healthy diet, and excellent wagyu.

AMERICAN A4

- 12 oz. New York Strip 86

JAPANESE A5

- 6 oz. Kagoshima Ribeye MP
- 6 oz. Miyazaki New York MP
- 6 oz. Filet Mignon MP

WAGYU EXPERIENCE A5

MP

An interactive dining experience recommended for 2–4 guests.

Filet Mignon | New York | Ribeye
9 oz.

STEAK PAIRINGS

choice of:

- peppercorn sauce 4
- demi-glacé 4
- blue cheese butter 4
- caramelized onions 4

- béarnaise sauce 4
- chimichurri 4
- great oak signature sauce 6

- truffle butter 4
- crab oscar 19
- cajun butter 4
- diane sauce 4

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.

ENTRÉES

DIVER SCALLOPS asparagus sancerre purée caviar guanciale	46
HALF ROASTED CHICKEN corn succotash parmesan polenta chicken jus	40
SALMON lemon velouté pistachio pesto orzo crispy salmon skin	42
TRISTAN LOBSTER lemon drawn butter	MP
HALIBUT coconut rum curry sauce crispy rice cake fried plantain	MP
PORK CHOP butternut squash soubise pickled cabbage fennel	44

SIDES

GREAT OAK BAKED POTATO butter sour cream chives bacon	13	CREAMED SPINACH five cheese mornay garlic parmesan cheese	13
GRILLED ASPARAGUS shallots butter	13	GRILLED BROCCOLINI truffle aioli lemon breadcrumbs	13
MUSHROOMS garlic herbs	13	MAC AND CHEESE five cheese mornay herbed bread crumbs add \$8: south african lobster	15
CREAMED CORN butter herbs	12	HASSELBACK POTATO truffle oil parmesan herbs	14
BRUSSELS SPROUTS pear gastrique bacon	13		
MASHED POTATOES cream butter	14		

CHEF’S TABLE

Harmony of Flavors: An Exquisite, Multi-Course Tasting Journey

Immerse yourself in a world of culinary wonder. Indulge your senses in an unforgettable multi-course tasting journey encompassing the finest ingredients. A symphony of flavor and textures awaits with a meticulously crafted, ever-changing menu that transcends the ordinary. The Great Oak Steakhouse Chef’s Table welcomes you to a realm where innovation meets tradition, passion meets plate, and you, our esteemed guest, are at the heart of every delectable creation. This is not just a meal. It’s a celebration of artistry, food, friends, fine wine, specialty cocktails, and culinary excellence.

Reserve your seat at Great Oak Steakhouse’s exclusive Chef’s Table for a truly unique and unmatched dining experience. The ever-changing menu evolves under the guidance of Chef de Cuisine, Emmanuel Inocencio, and Executive Pastry Chef, Deden Putra.

Andre Pinto
Executive Chef

Ronnel Capacia
Assistant Executive Chef

Emmanuel Inocencio
Chef de Cuisine