



IN FASHIONED

18

KENTUCKY

Barrell Dovetail 10 Year Bourbon |
old fashioned bitters | demerara

OAXACA

Illegal Reposado Mezcal |
xocolatl mole bitters | demerara

AUSTIN

Garrison Brothers Small Batch Whiskey |
grapefruit bitters | ruby red grapefruit

NORTH IRELAND

Sexton Irish Whiskey | peach bitters |
peach

TOKYO

Nikka Coffey Grain Whisky |
apple blossom bitters | apple

BLACK GOLD MARTINI

16

Haku Vodka | Mr Black Coffee Liqueur | nitro cold brew | Madagascar vanilla bean

ELEVATED CLASSICS

16

PROHIBITION SOUR

Larceny Small Batch Bourbon | Luxardo Liqueur |
Meyer lemon

TEMEKU MAI TAI

Bacardí Superior White Rum |
dry orange curaçao |
Myers's Dark Rum | Passoã | orgeat | lime

VISTA MARGARITA

LALO Tequila Blanco | blood orange sour |
Giffard triple sec | Grand Marnier

FRENCH DROP

Grey Goose Citron | lemon bitters |
Limoncello | Chambord

CRYSTAL MULE

Crystal Head Vodka | Luxardo Liqueur |
ginger beer | demerara | lime

SIGNATURE LIBATIONS

16

THE GREAT OAK MARTINI

Chopin Vodka | Hendrick's Gin |
Lillet Blanc | cucumber |
basil | Meyer lemon

ROYAL 75

Empress 1908 Gin | butterfly pea flower |
local honey | Meyer lemon |
Champagne

SMOKIN' ACES

Illegal Reposado Mezcal |
Frangelico Hazelnut Liqueur |
orange bitters | orgeat | lime

EL DRAQUE NOIR

Ron Zacapa No. 23 Rum | mint |
blackberries | demerara | lime



COLD

FARM AND OCEAN CRUDO	36
snake river farms wagyu bluefin tuna black garlic aioli chili crunch	
HARVEST SALAD	18
baby kale roasted butternut squash honey roasted almonds goat cheese oregano basil vinaigrette	
CAESAR SALAD	16
paprika croutons parmesan cheese	
HOUSE SALAD	14
seasonal lettuce tomatoes onions cucumbers red wine vinaigrette	
WEDGE SALAD	18
iceberg lettuce buttermilk blue cheese dressing bacon lardons	
CHILLED OYSTERS	MP
kumquat mignonette cucumber granita	
SHRIMP COCKTAIL	18
cocktail sauce lemon	
TUNA TARTARE	18
bluefin tuna avocado soy sauce sesame seeds	

HOT

BREAD BASKET	9
cheese lavosh sesame seed lavosh truffle rolls baguette indian fry bread	
COLORADO LAMB CHOPS	32
tzatziki dukkah spice	
CRAB FRITTER	22
king crab corn aji amarillo aioli	
SHRIMP AND SCALLOP TOAST	23
ciabatta bread gremolata chive aioli	
LOBSTER BISQUE	16
maine lobster brandy cream	
FRENCH ONION SOUP	13
vidalia onions country toast gruyère cheese	
PORK BELLY	19
pickled apples caramelized shallot jam	
BONE MARROW	28
spiced crispy garlic ciabatta toast	
CRISPY LOBSTER AND WAFFLE	42
jalapeño cheddar waffle hennessy hot honey caviar	

SEAFOOD TOWER

MP

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

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.

SNOW AGED

- 6 oz. Ariake Ribeye MP
- 6 oz. Hokkaido Striploin MP

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 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 spanish longaniza broth sweet corn mousse frisée salad	46
HALF ROASTED CHICKEN parsnip purée peas carrots	40
SALMON farro risotto sherry-braised leeks leek butter	42
TRISTAN LOBSTER lemon drawn butter	MP
CHILEAN SEA BASS mushroom dashi snow peas soba noodles	MP
PORK CHOP blueberry mostarda potato rosti	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	ROASTED BUTTERNUT SQUASH pine nuts curry aioli herbs	18
BRUSSELS SPROUTS pear gastrique bacon	13	HASSELBACK POTATO truffle oil parmesan herbs	14
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