



COLD

CAESAR SALAD
paprika croutons | parmesan cheese

16

WEDGE SALAD
iceberg lettuce | buttermilk blue cheese dressing | bacon lardons

18

CHILLED OYSTERS
kumquat mignonette | cucumber granita

MP

TUNA TARTARE
bluefin tuna | avocado | soy sauce | sesame seeds

18

SEAFOOD TOWER
chef's choice oysters | king crab legs | lobster tail | crab claw | shrimp | caviar

MP

HOT

BREAD BASKET
cheese lavosh | sesame seed lavosh | truffle rolls | baquette | indian fry bread

9

COLORADO LAMB CHOPS
tzatziki | dukkah spice

32

LOBSTER BISQUE
maine lobster | brandy cream

16

PORK BELLY
pickled apples | caramelized shallot jam

19

CRISPY LOBSTER AND WAFFLE
jalapeño cheddar waffle | hennessy hot honey | caviar

42

STEAK

We proudly serve USDA Prime steaks.

PRIME

20 oz. Bone-in Ribeye **86**

8 oz. Filet Mignon **66**

21 DAYS AGED PRIME

14 oz. Bone-in Ribeye **86**

DINNER FOR TWO

Snake Rivers Farms Porterhouse

40 oz. Prime | Great Oak Signature Sauce

174

WAGYU

Snow Aged MP
6 oz. Hokkaido Striploin

American A4 86
12 oz. New York Strip

Japanese A5 MP
6 oz. Filet Mignon

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	béarnaise 4	truffle butter 4
demi-glace 4	chimichurri 4	crab oscar 19
blue cheese butter 4	great oak signature sauce 6	cajun butter 4
caramelized onions 4		diane sauce 4

ENTRÉES

HALF ROASTED CHICKEN parsnip purée peas carrots	40
SALMON forro risotto sherry-braised leeks leek butter	42
DIVER SCALLOPS Spanish longaniza broth sweet corn mousse frisée salad	46

SIDES

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