



COLD

CAESAR SALAD	16
paprika croutons parmesan cheese	
WEDGE SALAD	18
iceberg lettuce buttermilk blue cheese dressing bacon lardons	
CHILLED OYSTERS	MP
kumquat mignonette cucumber granita	
TUNA TARTARE	18
bluefin tuna avocado soy sauce sesame seeds	
SEAFOOD TOWER	MP
chef's choice oysters king crab legs lobster tail crab claw shrimp caviar	

HOT

BREAD BASKET	9
cheese lavosh sesame seed lavosh truffle rolls baquette indian fry bread	
COLORADO LAMB CHOPS	32
tzatziki dukkah spice	
LOBSTER BISQUE	16
maine lobster brandy cream	
PORK BELLY	19
pickled apples caramelized shallot jam	
CRISPY LOBSTER AND WAFFLE	42
jalapeño cheddar waffle hennessy hot honey caviar	

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

SIDES

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