

sushi

OAK SURF + TURF ROLL 18

TEMPURA SOFTSHELL CRAB + BEEF TENDERLOIN + GRILLED ASPARAGUS + AVOCADO

HAWAIIAN ROLL 13

SPICY TUNA + GRILLED PINEAPPLE + AVOCADO

TIGER ROLL 14

TEMPURA SHRIMP + AVOCADO + SPICY TUNA + SALMON

CUCUMBER HAMACHI ROLL 14

HAMACHI + SPICY AHI + AVOCADO + JALAPEÑO PONZU

RAINBOW ROLL 15

CRAB MIX + TEMPURA ASPARAGUS + AHI + HAMACHI + SALMON + AVOCADO

UNAGI B.L.T. 15

UNAGI + AVOCADO + APPLEWOOD SMOKED BACON + LETTUCE + TOMATO

TROPIC ROLL (V) 12

AVOCADO + GRILLED PINEAPPLE + KIWI + PEA SHOOTS + CUCUMBER + RED PEPPERS + YAMAGOBO + MANGO

SHOYU WAGYU ROLL 15

SWEET SOY WAGYU TARTARE + AVOCADO + CARAMELIZED SHALLOTS + GRILLED ASPARAGUS + GRILLED PORTOBELLA

OAK RESTAURANT

WELCOME

Caviar Service

PETROSSIAN ROYAL OSSETRA CAVIAR
CAPERS + RED ONIONS + DILL +
CRÈME FRAICHE + EGG + CROSTINI 120

chilled

OYSTERS

RED WINE MIGNONETTE + FENNEL ORANGE
BLOSSOM MIGNONETTE + COCKTAIL
20 HALF / 38 FULL DOZEN

TEXAS GULF JUMBO PRAWNS

CHILLED OR GRILLED - COCKTAIL SAUCE 6 EA

AJI AMARILLO CEVICHE 20

LOBSTER + SCALLOP + AVOCADO PUREE + PLANTAIN
CHIPS

starters

NEW ENGLAND CLAM CHOWDER 8

OAK CHARCUTERIE BOARD 22
CHEF'S CHOICE OF 3 MEATS + 3 LOCAL CHEESES

BURRATA 17

BASIL + PINE NUTS + BALSAMIC DEMI

BEEF TENDERLOIN TARTARE 16

SMOKED YOLK DRESSING + CAPERS + CRISPY SHALLOTS
+ BAGUETTE POINTS

OAK GRILLED OCTOPUS 17

TEXAS PEA SALAD + SERRANO HAM + CALABRIAN
VINAIGRETTE

JUMBO LUMP CRAB CAKE 19

LEMON SOY BEURRE BLANC

GRILLED BANDERO QUAIL 16

WARM BACON POTATO SALAD + MAPLE CHILI GLAZE

salads

CAESAR 10

CROUTONS + TOMATOES + ANCHOVIES + RED ONIONS

OAK WEDGE 12

APPLEWOOD BACON + CRISP SPUN ONIONS + TOMATOES +
BLEU CHEESE

PEAR + ARUGULA SALAD 14

CANDIED PECANS + GORGONZOLA DOLCE + SHERRY
VINAIGRETTE

THE MAIN EVENT

SEARED NEW BEDFORD

DAY BOAT SCALLOPS 38

COUSCOUS + BABY HEIRLOOM TOMATOES +
ENGLISH CUCUMBER +
KALAMATA OLIVES + SIZZLED SUNDRIED
TOMATO VINAIGRETTE PAN-SEARED

OAK GRILLED

SCOTTISH SALMON 28

ASPARAGUS + GRILLED TOMATO SOY RELISH

GORGONZOLA MUSHROOM

SPINACH CRUSTED

PACIFIC SWORDFISH 34

FINGERLING POTATOES + BASIL CRAB SAUCE

PARMESAN TEXAS

GULF PRAWNS 32

WILD RICE PILAF + TOMATO PROVENÇAL +
TOASTED CRUMBS OF PARMESAN

prime steaks

FILET MIGNON 6OZ/8OZ - 36/50

NEW YORK STRIP 8OZ/10 OZ - 32/41

DRY AGED BONE-IN NY STRIP 18OZ - 55

BONE-IN RIBEYE 20 OZ - 72

wagyu

FILET MIGNON 6 OZ/8OZ - 57/70

RIBEYE 16OZ - 80

JAPANESE A5® WAGYU NY STRIP
30Z MINIMUM - 25/OZ

all the things

FLIGHT OF 4OZ FILETS

ANGUS + PRIME + JAPANESE WAGYU - 85

ALASKAN HALIBUT 36

HARICOT VERTS + ANCHO SAUCE

WOOD GRILLED

COLORADO RACK OF LAMB 52

GINGER TOMATO CHUTNEY

PEKIN DUCK DUO 38

CONFIT LEG + TART CHERRY
PORT REDUCTION +
ROASTED BREAST À L'ORANGE +
CRANBERRY FARRO

COQ AU VIN 24

BRAISED CHICKEN + FINGERLING POTATOES + PEARL
ONIONS + MUSHROOMS

MUSHROOM

FETTUCCINE 21

WATERCRESS + PARMESAN +
PORCINI SAUCE

DUROC PORK CHOP 28

CALVADOS APPLE GASTRIQUE

TOPPINGS + SAUCES

OSCAR STYLE 16

BLEU BUTTER 4

FOIE GRAS 25

LOBSTER TAIL 29

OAK SIGNATURE SAUCE 6

GINGER + TRUFFLE + WHITE CHOCOLATE

CHIMICHURRI 4

BRANDY PEPPERCORN 4

BÉARNAISE 4

HORSERADISH CREAM 4

CHIPOTLE TERIYAKI 4

PAIRINGS

MAC-N-CHEESE

CLASSIC 10 ~ TRUFFLE 14 ~ LOBSTER 28

BUTTER WHIPPED POTATOES 9

FINGERLING POTATOES 10

WILD RICE PILAF 9

CREAMED SPINACH 12

CREAMED SWEET CORN 12

TRUFFLE STEAK FRIES 12

CRISPY OKRA 10

ASPARAGUS + BÉARNAISE 12

BRUSSELS SPROUTS + PANCETTA 12

WILD MUSHROOMS 14

HARICOTS VERTS 12

ONION RINGS 10

WINE BY THE GLASS

WHITE

CHAMPAGNE

COMTES DE DAMPIERRE GRAND CUVÉE BRUT BLANC DE BLANCS,
FRANCE - 20

SPARKLING

PROSECCO, **PASQUA ROMEO Y JULIETA** NV- 12

ROSÉ, **CREMANT DE LIMOUX**, CÔTE MAS ST HILLAIRE, FRANCE
NV- 13

PINOT GRIGIO

SAN ANGELO, TUSCANY, ITALY - 14

SAUVIGNON BLANC

SQUEALING PIG, MARLBOROUGH, NEW ZEALAND - 13

STAG'S LEAP WINE CELLARS, AVETA - 15

CHARDONNAY

HARTFORD COURT, RUSSIAN RIVER, CALIFORNIA - 13

ROMBAUER, CARNEROS, CA - 21

ROSÉ

THE PALM BY WHISPERING ANGEL, COTEAUX D'AIX-EN-
PROVENCE, FRANCE - 12

RED

PINOT NOIR

KEN WRIGHT CELLARS, WILLAMETTE VALLEY, OR - 14
PATZ + HALL, SONOMA COAST, CA - 19

SUPER TUSCAN BLEND

TENTUA SAN GUIDO, GUIDALBERTO - 25

CABERNET SAUVIGNON

JORDAN, ALEXANDER VALLEY, SONOMA, CA - 28

ROUND POND 'KITH & KIN', NAPA VALLEY, CALIFORNIA - 23

MALBEC

AGUARIBAY, ARGENTINA - 12

BORDEAUX-STYLE BLEND

BDX BY ROBERT MONDAVI, OAKVILLE, NAPA, CA - 22

BORDEAUX

CHATEAU DAUGAY, ST. EMLLION, BORDEAUX, FRANCE - 19

TEMPRANILLO

BECKER VINEYARDS, TEXAS HIGH PLAINS, TX - 13

FAUSTINO, GRAN RESERVA, RIOJA, SPAIN - 17

SIGNATURE COCKTAILS

SMOKING OLD FASHIONED 18

AUCHENTOSHAN AMERICAN OAK SCOTCH WHISKEY ~ BLACK WALNUT
BITTERS

FRENCH MULE 15

KETEL ONE ~ COINTREAU ~ LIME ~ BLOOD ORANGE ~ GINGER BEER

THE DIPLOMAT'S DAIQUIRI 12

DIPLOMATICO RUM ~ CAMPARI ~ MATA HARI ABSINTHE ~ LIME

PORTHATTAN KING 47

BALVENIE PORT CASK 21 YEAR ~ DOLIN SWEET VERMOUTH ~ AMARO ~
ANGOSTURA BITTERS ~ CHERRY BITTERS

SUCKER PUNCH 15

SUNTORY TOKI WHISKEY ~ LEMON ~ PINEAPPLE ~ ANGOSTURA BITTERS ~
TIKI BITTERS ~ CLUB SODA

ROYAL FASHION 24

HANGAR LEMON ~ ST GERMAIN ~ ORANGE BITTERS ~ CHAMPAGNE

MI AMARO 14

DULCE VIDA REPOSADO ~ AMARO ~ BERTO VERMOUTH ~ ST GERMAIN ~
LAVENDER ~ LEMON

NAKED AND FAMOUS 15

CASAMIGOS MEZCAL ~ APEROL ~ GREEN CHARTREUSE ~ LIME

VICTOR'S LAST WORD 14

LAPHROAIG 10 YEAR SINGLE MALT ~ LUXARDO MARASCHINO LIQUEUR ~
GREEN CHARTREUSE ~ LIME

SKINNY MARGARITA 12

DULCE VIDA BLANCO ~ LIME ~ AGAVE

MARTINI BAR

PEACHY KEEN 14

KETEL ONE ~ PEACH ~ ORANGE BLOSSOM ~ GRAND MARNIER ~ GINGER ~
LEMON ~ MINT

CUCUMBER MINT 13

KETEL ONE ~ CUCUMBER ~ MINT ~ LIME

ROSEMARY APPLE 15

BELVEDERE ~ ROSEMARY ~ APPLE ~ LEMON

ROKU ROSES 18

ROKU GIN ~ ROSE WATER ~ AGAVE ~ LIME ~ RASPBERRY ~ EGG WHITE

RYE HUMMINGBIRD 15

WOODINVILLE RYE WHISKEY ~ GREEN CHARTREUSE ~ HONEY ~ LEMON

GHOST FLOWER 13

PLANTATION RUM ~ CREME DE VIOLETTE ~ ST GERMAIN ~ ORGEAT ~ LIME
~ PINEAPPLE

LAVENDER CLOUD 16

GREY GOOSE ~ CREME DE VIOLETTE ~ LAVENDER ~ LEMON

SMOKE SHOW 15

CASAMIGOS MEZCAL ~ CYNAR ~ GREEN CHARTREUSE ~ LEMON ~ EGG
WHITE

HI-HO! CHERRY-O 12

ZEPHYR GIN ~ LUXARDO MARASCHINO LIQUEUR ~ CREME DE
VIOLETTE ~ LEMON ~ CHERRY BITTERS

NECROMANCER 16

CALAMITY GIN ~ MARA HARI ABSINTHE ~ LILLET BLANC ~ ST GERMAIN
~ LEMON

SOUTHERN BAPTIST 13

BULLEIT RYE WHISKEY ~ LIME ~ GINGER

SIESTA 14

CASAMIGOS BLANCO ~ CAMPARI ~ GRAPEFRUIT ~ LIME ~ AGAVE