

starters

NEW ENGLAND CLAM CHOWDER 10

OAK CHARCUTERIE BOARD 30
CHEF'S CHOICE OF 3 MEATS + 3 CHEESES

BURRATA 17
BASIL + PINE NUTS + BALSAMIC DEMI

BEEF TENDERLOIN TARTARE 16
SMOKED YOLK DRESSING + CAPERS + CRISPY SHALLOTS +
BAGUETTE POINTS

OAK GRILLED OCTOPUS 20
TEXAS PEA SALAD + SERRANO HAM + CALABRIAN
VINAIGRETTE

JUMBO LUMP CRAB CAKE 24
LEMON SOY BEURRE BLANC

CORNMEAL FRIED QUAIL 18
PICKLED COLLARD GREENS + PEANUT MOLE

WILD BOAR MEATBALLS 16
CHEDDAR GRISTMILL GRITS + AGAVE +
CHIPOTLE BARBECUE SAUCE



Caviar service

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

FOR PRIVATE EVENTS
PLEASE CALL

214-984-2489
CATERING@ARGCONCE
PTS.COM

THE MAIN EVENT

chilled

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

JUMBO PRAWNS
CHILLED OR GRILLED - COCKTAIL SAUCE 6 EA

AJI AMARILLO CEVICHE 20
LOBSTER + SCALLOP + AVOCADO PUREE +
PLANTAIN CHIPS

salads

TABLE SIDE CAESAR 16PP
CROUTONS + TOMATOES + ANCHOVIES +
RED ONIONS

OAK WEDGE 12
APPLEWOOD BACON + CRISP SPUN ONIONS +
TOMATOES + BLEU CHEESE

HARVEST SALAD 14
KALE+SPICED PEPITAS+SOUR
CHERRIES+APPLES+DRUNKIN MOUNTAIN CHEESE+
SHERRY VINAIGRETTE

SEARED NEW BEDFORD
DAY BOAT SCALLOPS 42
COUSCOUS + KALAMATA OLIVES +
BABY HEIRLOOM TOMATOES + ENGLISH
CUCUMBERS + SIZZLED SUN DRIED TOMATO
VINAIGRETTE PAN SEARED

OAK GRILLED
SCOTTISH SALMON 32
ASPARAGUS + GRILLED TOMATO SOY RELISH

GORGONZOLA MUSHROOM
SPINACH CRUSTED
PACIFIC SWORDFISH 34
FINGERLING POTATOES + BASIL CRAB SAUCE

ROASTED
JUMBO SHRIMP 32
PERI PERI SAUCE

BERKSHIRE PORK CHOP 32
PLUM CHUTNEY

prime steaks

FILET MIGNON 8OZ - 50
NEW YORK STRIP 12OZ - 48
DRY AGED BONE-IN NY STRIP 18OZ - 55
BONE-IN RIBEYE 20 OZ - 72

wagyu

FILET MIGNON 8OZ - 70
RIBEYE 16OZ - 80
JAPANESE A5® WAGYU NY STRIP
3OZ MINIMUM - 25/OZ

all the things

FLIGHT OF 4OZ FILETS
ANGUS + PRIME + WAGYU - 85

ALASKAN HALIBUT 38
TOMATO BRAISED WHITE BEANS+CHARRED
FENNEL+SMOKED OIL

WOOD GRILLED
COLORADO RACK OF LAMB 52
RASPBERRY MINT MIGNONETTE

COQ AU VIN 24
BRAISED CHICKEN+FINGERLING
POTATOES+PEARL ONIONS+MUSHROOMS

FETTUCCINE WAGYU
RAGU 24
TEXAS WAGYU + SAN MARZANO TOMATOES
+ TOASTED BREADCRUMBS

Wine Down
WEDNESDAY
1/2 OFF BOTTLES OF WINE
(UNDER \$100)

TOPPINGS + SAUCES

OSCAR STYLE 16 FOIE GRAS 25
BLEU BUTTER 4 LOBSTER TAIL 29
CHIPOTLE TERIYAKI 4

OAK SIGNATURE SAUCE 5
GINGER + TRUFFLE + WHITE CHOCOLATE

CHIMICHURRI 4
BRANDY PEPPERCORN 4
BÉARNAISE 4
HORSERADISH CREAM 4

ACCOMPANIMENTS

MAC-N-CHEESE
CLASSIC 10 ~ TRUFFLE 14 ~ LOBSTER 28
BUTTER WHIPPED POTATOES 12
FINGERLING POTATOES 10

CREAMED SPINACH 12
CREAMED SWEET CORN 12
TRUFFLE STEAK FRIES 12
GRILLED OKRA + CHERMOULA CHEVRE 14

BROCCOLINI 12
ASPARAGUS + BÉARNAISE 12
BRUSSELS SPROUTS + PANCETTA 12
WILD MUSHROOMS 14

TWO 8 OZ PRIME FILETS

-or-

TWO 12 OZ PRIME NY STRIP

includes

CAESAR SALAD
croutons+anchovies+red onions
-or-
WEDGE SALAD
applewood bacon+crisp spun
onions+tomatoes+red onions

FINGERLING
POTATOES
-and-
ASPARAGUS WITH
BEARNAISE

Prepare at
Home
\$95

OAK RESTAURANT
at home
Butcher Box

WINE BY THE GLASS



SPARKLING+ CHAMPS

STANDARD 5 OZ.

THE OWNERS 8 OZ.

BOTTLE 25.4 OZ.

GH MUMM CORDON BRUT, FRANCE	\$24	\$35	\$95
JCB NO. 69 BRUT ROSÉ, FRANCE	\$16	\$24	\$64
TATtinger LA FRANÇAISE BRUT, FRANCE	\$25	\$32	\$100
VEUVE CLICQUOT BRUT, FRANCE	\$25	\$35	\$100
VEUVE CLICQUOT BRUT ROSÉ, FRANCE	\$28	\$35	\$120
JEIO PROSECCO , ITALY	\$15	\$20	\$52

WHITES + ROSÉ

ROSE GOLD ROSÉ, FRANCE	\$13	\$18	\$52
CHATEAU D'ESCALANS WHISPERING ANGLE , FRANCE	\$14	\$21	\$56
MIRAVAL COTES DE PROV ROSÉ, PROVENCE, FRANCE	\$16	\$22	\$64
SQUEALING PIG SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$15	\$21	\$55
WILLAKENZIE ESTATE PINOT GRIS, OREGON	\$12	\$18	\$48
DR LOOSEN REISLING BLUE SLATE, GERMANY	\$12	\$16	\$48
HAMILTON RUSSELL CHARDONNAY, SOUTH AFRICA	\$20	\$28	\$80
EMMOLO SAUVIGNON BLANC, CALIFORNIA	\$15	\$21	\$60
KETTMIER PINOT GRIGIO, ALTO ADIGE	\$14	\$21	\$56
PATIENT COTTAT "ANCIENNE VIGNES" SANCERRE, LOIRE VALLEY	\$18	\$24	\$72
CAKEBREAD CHARDONNAY, NAPA VALLEY	\$24	\$32	\$96

RED WINES

FLOWERS PINOT NOIR, SONOMA	\$22	\$30	\$88
MAAL BIUTIFUL MALBEC, MENDOZA, AR	\$14	\$21	\$56
DUCKHORN MERLOT, NAPA VALLEY	\$20	\$28	\$80
TWO HANDS SEXY BEAST CABERNET SAUVIGNON, MCLAREN, AUSTRALIA	\$20	\$30	\$80
FAUSTINO RIOJA RED BLEND, SPAIN	\$17	\$25	\$90
ALEXANDER VALLEY "SIN ZIN" ZIFANDEL, ALEXANDER VALLEY	\$14	\$21	\$52
MARQUES DE CASA CONCHA CABERNET SAUVIGNON, PUENTE ALTO, CHILI	\$20	\$30	\$80
SIDURI PINOT NOIR, WILLAMETTE VALLEY,OR	\$17	\$25	\$68
CARPAZO BRUNELLO DI MONTALCINO, ITALY	\$30	\$45	\$120
SEQUOIA GROVE CABERNET SAUVIGNON, NAPA VALLEY	\$24	\$35	\$96
DIORA PINOT NOIR, MONTERREY, CA	\$12	\$18	\$48
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY	\$30	\$42	\$120
PERRIN LES SINARDS CHATAUNEUF-DU-PAPE , RHONE	\$23	\$32	\$90
MOLLYDOOKER THE BOXER SHIRAZ, SOUTH AUSTRALIA	\$18	\$25	\$74

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

ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORN ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

SUSHI, SASHIMI & SAKE MENU

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

sashimi

MAGURO (TUNA) 10

TAKO (OCTOPUS) 10

HAMACHI (YELLOWTAIL) 11

HIRAMI (HALIBUT) 11

SHAKE (SALMON) 9

nigiri

MAGURO (TUNA) 10

UNAGI (FRESH WATER EEL) 10

HAMACHI (YELLOWTAIL) 10

HIRAMI (HALIBUT) 10

SHAKE (SALMON) 7

AKAUSHI BEEF 9

SASHIMI SAMPLER 24

MAGURO + HAMACHI + SHAKE + TAKO

FURIKAKI MAGURO TATAKI 20

AVOCADO+ DAIKON + CHIVE + SERRANO PEPPERS + ONION SHOYO

TORCHED HAMACHI 21

LIME + CHILE + PEANUTS + CILANTRO + CITRUS NAM PLA

sake by the bottle

SPARKLING

JOTO - HOU HOU SHO - "BLUE CLOUDS" 300 ML BOTTLE - \$25
FRESH, LIVELY, AND FRUITY. SOFT AND CREAMY WITH DELICATE CARBONATION, SHOWING NOTES OF PEACH YOGURT AND CREAM SODA.

JOTO - HOU HOU SHOU ROSÉ - "ROSÉ CLOUDS" 300 ML BOTTLE - \$25
LIGHT, REFRESHING AND FLAVORFUL. INFUSED WITH HIBISCUS AND ROSE HIPS. RASBERRY ON NOSE, CRANBERRY ON PALATE.

HAKUTSURA - AWA YUKI - "LIGHT SNOWFALL" 300 ML BOTTLE - \$20
TEMPTING FLAVORS OF TROPICAL FRUITS, BANANA CREAM, HAZELNUT, VANILLA AND HONEYCOMB WITH FLORAL, FRUITY AND MELLOW RICE AROMAS.

SHIRAKBE - GURA MIO \$15GL
UNIQUE SWEET AROMA, REFRESHING FRUIT FLAVOR & ACCENTS OF YELLOW ROSE

JUNMAI GINJO

YOSHINOAWA "WINTER WARRIOR" - \$17GL - \$68BTL
MEDIUM BODY THAT IS REFRESHING AND CLEAN, WITH HONEYDEW AND LYCHE

KANBARA "BRIDE OF THE FOX" - \$23GL - \$92BTL
RICH CHOCOLATE TONES - HAS THE WARMTH THAT RED WINE LOVERS COULD SINK THEIR TEETH INTO

YUKI NO BOSHA - "CABIN IN THE SNOW"- \$25GL - \$100BTL
SOFT, SILKY, STRAWBERRIES, MANGOS

JUNMAI

EIKO FUJI BAN RYU "10K WAYS" \$13GL - \$52BTL
LOW AROMA, LIGHT AND FRUITY, WITH UNDERTONES OF BLACK CURRANT, FINISHING CRISP AND CLEAN.

SEIKYO - TAKEHARA "MIRROR OF TRUTH" \$17GL - \$68BTL
MELLOW, MILD, AND BALANCED WITH HINTS OF HONEY AND BROWN BUTTER.

ICHINOKURA "ACE BREWERY" - \$13GL - \$65BTL
RICH, FULL-BODIED, EXTREMELY DRY

URAKASUMI "MISTY BAY" - \$13GL - \$75BTL
MEDIUM DRY, SOFT PEAR, MELLOW MANGO

JUNMAI DAIGINJO

WAKATAKE "DEMONSLAYER" - \$16GL
WELL-ROUNDED, SILKY SLIGHT SWEETNESS

TEDORIGAWA "LADY LUCK" - \$17GL
CLEAN, BALANCED, WILD HONEY, PERSIMMON

KONTEKI - "TEARS OF DAWN" - \$25 - \$75BTL
SMOOTH & SOFT, SWEETNESS OF PEAR & APPLE

WATARI BUNE - "LIQUID GOLD" - \$75BTL
DEEP, LUSCIOUS AND LAYERED WITH JUICY HONEYDEW AND PEACH