



COLD

SALMON CRUDO	20
coconut vichyssoise edamame cucumber	
STRAWBERRY SALAD	18
arugula compressed strawberries pistachios meyer lemon vinaigrette	
CAESAR SALAD	16
romaine lettuce paprika croutons parmesan cheese	
BEEF TARTARE	20
wagyu beef egg confit chili crunch gaufrette potato	
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	

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-glace 4

blue cheese butter 4

caramelized onions 4

béarnaise sauce 4

chimichurri 4

great oak signature sauce 6

truffle butter 4

crab oscar 19

cajun butter 4

diane sauce 4

ENTRÉES

DIVER SCALLOPS spanish longaniza broth sweet corn mousse frisée salad	46
HALF ROASTED CHICKEN corn succotash parmesan polenta chicken jus	40
SALMON lemon velouté pistachio pesto orzo crispy salmon skin	42
TRISTAN LOBSTER lemon drawn butter	MP
HALIBUT coconut rum curry sauce crispy rice cake fried plantain	MP
PORK CHOP high west bourbon peach bbq sauce swiss chard feta cheese	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	HASSELBACK POTATO truffle oil parmesan herbs	14
BRUSSELS SPROUTS pear gastrique bacon	13		
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