

## APPETIZERS

### BLACKENED BEEF TENDERLOIN

**TIPS \$18**

*Arugula, Red Onion, Blue Cheese Dressing*

### JUMBO LUMP CRAB CAKES \$16

*Tomato Orange Marmalade, Herb Salad*

### ESCARGOT \$15

*Garlic Butter Sauce*

### JUMBO SHRIMP COCKTAIL \$18

*Horseradish Cocktail Sauce*

### PRIME BEEF CARPACCIO \$13

*Dry Aged Beef, Italian Lardo, Fried Capers*

### SEARED DIVER SCALLOPS \$15

*Maine Lobster-Cauliflower Puree,  
Grilled Wild Mushrooms, Red Wine Syrup*

### OYSTERS ROCKEFELLER \$14

*Spinach, Hollandaise*

### FRESH COUNCIL OAK BACON \$10

*Cured & Smoked In-House*

## FROM OUR RAW BAR

*All Selections Served With Horseradish Cocktail Sauce, Lemon, Mignonette*

### TODAY'S OYSTER SELECTIONS Market Price

### LITTLE NECK CLAMS ON THE HALF SHELL \$9

*Half dozen per order*

### COUNCIL OAK RAW BAR SAMPLER

*Alaskan King Crab, Maine Lobster, Jumbo Cocktail Shrimp, Oysters, Clams*

**FOR TWO \$55**

**FOR FOUR \$95**

## SOUPS

### LOBSTER BISQUE \$9

*Maine Lobster, Cream, Brandy*

### FRENCH ONION SOUP \$8

*Caramelized Onions, Hearty Beef Broth,  
Grated Parmesan Cheese, Gruyere Cheese*

## SALADS

### CHOPPED SALAD \$12

*Chopped Romaine, Red Onion, Grilled Corn, Bacon, Blue Cheese,  
Dried Cranberries, Candied Walnuts, Creamy White Balsamic Dressing*

### CLASSIC CAESAR SALAD \$11

*Hearts of Romaine, Caesar Dressing, Shaved Romano, Shredded Parmesan,  
White Anchovies, Rye Crouton*

### CAPRESE SALAD \$12

*Sliced Tomato, House-Made Mozzarella, Fresh Basil*

### OZZIE'S SPINACH SALAD \$10

*Baby Spinach Leaves, Dried Cherries, Pine Nuts, Roasted Bell Peppers, Bacon,  
Shaved Asiago Cheese, Cherry Vinaigrette Dressing*

### BABY ICEBERG SALAD \$11

*Head of Baby Iceberg Lettuce with Crumbled Blue Cheese, Ranch Dressing, Sliced Tomato,  
Red Onion, French Dressing, Bacon, Vodka-Marinaded Blue Cheese Stuffed Olive*

## SIDES

### SAUTEED MUSHROOM CAPS \$10

### STEAK HOUSE FRIES \$9

### ONION RING STACK \$9

### CREAMED SPINACH \$9

### COUNCIL OAK CORN \$10

### GARLIC MASHED POTATOES \$9

### DAUPHINOISE POTATO \$9

### FRESH BROCCOLI \$9

### FRESH ASPARAGUS \$9

### LOBSTER MAC & CHEESE \$13

### LOADED BAKED POTATO \$9

**18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE**

## U.S.D.A. PRIME STEAKS

*Dry Aged 21 Days*

### NEW YORK STRIP

Regular Cut 12 oz. \$43

Heavy Cut 20 oz. \$55

### PORTERHOUSE

24 oz. \$58

### LONG BONE COWBOY RIBEYE

26 oz. \$50

### PRIME VEAL CHOP

16 oz. \$44

## ADDITIONS

### BEARNAISE \$6

*Classic Hollandaise, Tarragon Reduction*

### WILD MUSHROOM MEDLEY \$6

*Garlic Butter*

### LUMP CRAB MEAT \$15

*Wild Caught Jumbo Lump*

### BLUE CHEESE \$6

*Aged Maytag*

### LOBSTER TAIL \$33

*South African, Cold Water*

### OSCAR \$9

*Lump Crabmeat, Asparagus, Hollandaise*

### ALASKAN KING CRAB \$28

*½ Pound, From The Bering Sea*

### AU POIVRE \$6

*Black Peppercorn, Brandy, Cream*

## COUNCIL OAK SPECIALTIES

### FILET MIGNON

8 oz. \$38

12 oz. \$54

### DOUBLE CUT PORK CHOP MILANAISE \$25

*Seasoned Breadcrumbs, Tomato & Arugula, Lemon Butter Caper Sauce*

### BRAISED BEEF SHORT RIBS \$27

*Brussel Sprouts, Roasted Root Vegetable, Crispy Blue Cheese Polenta*

### PAPARDELLE BOLOGNESE \$23

*Fresh Pasta, Veal, Pork, Beef, San Marzano Tomatoes*

### FREE RANGE HALF CHICKEN \$25

*Lemon Couscous, Grilled Vegetable Ratatouille*

### DRY AGED LAMB CHOPS \$50

*Two Double-Cut Chops, Fresh Rosemary, Roasted Garlic*

### SURF AND TURF \$65

*Petite Filet Mignon, South African Cold Water Lobster Tail*

### ALASKAN KING CRAB \$55

*From The Bering Sea*

### WHOLE MAINE LOBSTER Market Price

*Steamed Or Broiled*

### TWIN SOUTH AFRICAN COLD WATER LOBSTER TAILS \$65

*Grilled, Broiled, Or Sautéed*

### LINE CAUGHT SNAPPER \$29

*White Truffle Risotto, Wild Mushrooms, Port Wine Butter*

### CATCH OF THE DAY Market Price

**OUR BUTCHER SHOP IS OPEN NIGHTLY FOR THE PURCHASE OF  
HAND-CUT COUNCIL OAK STEAKS AND CHOPS**