

APPETIZERS

COLOSSAL SHRIMP COCKTAIL \$17.00
Horseradish Cocktail Sauce

COUNCIL OAK CRAB CAKES \$15.00
bouquet of Micro Greens and Mustard Sauce

STUFFED CLAMS \$10.50
Middleneck Clams poached in Wine Butter,
baked with Herbs & Bread Crumbs

STEAK TARTARE \$12.50
chopped USDA Prime Beef with traditional
seasoning and garnishes

ROASTED BEEF MARROW \$9.50
served with Toast Points,
Gremolata & Roasted Garlic Paste

OYSTERS ROCKEFELLER \$13.50
Spinach, Bacon & Sambuca Cream

ESCARGOT \$15.00
in Garlic Butter Sauce

LOBSTER POT \$15.00
chunks of sweet cold water Lobster poached in
Butter & Cream with diced Pancetta, Arugula and
a touch of Truffle Oil

FRESH COUNCIL OAK BACON \$9.50
cured and smoked in house

FROM OUR RAW BAR

all selections served with Horseradish Cocktail Sauce, Lemon & Mignonette

TODAY'S OYSTER SELECTIONS – HALF DOZEN PER ORDER

BLUE POINT – Chesapeake Bay, MD	\$10.50
KUMAMOTO – Puget Sound, WA	\$11.50
BLACKBERRY POINT – PEI, CANADA	\$12.50
GULF OYSTERS – New Orleans, LA	\$10.00

HALF DOZEN MIDDLE NECK CLAMS ON THE HALF SHELL \$9.00

COUNCIL OAK RAW BAR SAMPLER

For Two \$55.00

For Four \$95.00

Alaskan King Crab, Lobster, Colossal Shrimp, Oysters & Clams

SOUPS

FRENCH ONION SOUP \$8.00
caramelized Onions in a hearty broth with Gruyere Cheese

BEER AND CHEDDAR CHEESE SOUP \$8.00
finished with Bacon, Aged Cheddar and Chive

CRAB BISQUE \$9.00
Lump Blue Crab and Cream finished with Butter

SALADS

CLASSIC CAESAR SALAD \$11.00
hearts of Romaine, Caesar Dressing, Parmesan Crisp & fresh Anchovies

OZZIE'S SPINACH SALAD \$9.50
fresh Spinach leaves, dried Cherries, Pine Nuts, roasted Bell Peppers, Bacon & Shaved
Asiago cheese, Cherry Vinaigrette Dressing

BABY ICEBERG SALAD \$10.00
a head of Baby Iceberg Lettuce with crumbled Blue Cheese, sliced Tomato, Red Onion and Bacon
French Dressing & a Vodka Martini marinated Blue Cheese stuffed Olive

TOMATO AND ONION SALAD \$9.50
sliced Tomato, Bacon and Red Onions with Blue Cheese crumbles & French Dressing

COUNCIL OAK GARDEN SALAD \$11.00
mixed Baby Greens & Balsamic Vinaigrette Dressing with
Roma Tomatoes, Bacon, Blue Cheese and Asian Pear

SIDES

LOADED BAKED POTATO \$9.00
CREAMED SPINACH \$9.00
SKILLET POTATOES \$9.00
AU GRATIN POTATOES \$9.00
STEAK HOUSE FRIES \$9.00

ONION RING STACK \$9.00
GARLIC MASHED POTATOES \$9.00
FRESH ASPARAGUS \$9.00
BUTTON MUSHROOMS \$9.00
LOBSTER MAC & CHEESE \$11.50

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 16 oz. \$43.00
Heavy Cut 24 oz. \$55.00

PORTERHOUSE

28 oz. \$58.00

LONG BONE COWBOY RIBEYE
24 oz. \$47.00

PRIME VEAL CHOP 20 oz. \$44.00

PRIME CHOP STEAK 14 oz. \$23.00

ROAST PRIME RIB OF BEEF

freshly grated Horseradish

Queen Cut 16 oz. \$31.00

King Cut 20 oz. \$37.00

ADDITIONS

OSCAR \$8.50

Crabmeat, Asparagus, Garlic and Hollandaise

WILD MUSHROOMS \$6.00

Chanterelles, Crimini, Oyster, Shiitake

BLUE CHEESE \$6.00

Aged Maytag

AU POIVRE \$6.00

Black Peppercorn & Brandy Cream Sauce

CRAB MEAT \$15.00

six oz. of Lump Crab Meat

BEARNAISE \$6.00

Classic Hollandaise with Tarragon Vinegar

LOBSTER TAIL \$28.00

Australian, cold water

ALASKAN KING CRAB \$26.00

from the Bering Sea

COUNCIL OAK SPECIALTIES

BONE IN FILET MIGNON

10 oz. \$39.00

16 oz. \$53.00

SURF AND TURF \$58.00

petite Bone In Filet & cold water Lobster Tail

TWIN AUSTRALIAN COLD WATER LOBSTER TAILS \$53.00

the sweetest Lobster in the world

WHOLE MAINE LOBSTER \$26.00 per pound

steamed or broiled

DRY AGED LAMB CHOPS \$49.00

rubbed with fresh Rosemary and roasted Garlic

ALASKAN KING CRAB \$49.50

from the Bering Sea

PORK PRIME RIB \$25.00

slow roasted with fresh Herbs and Sea Salt

CRISPY FREE RANGE ORGANIC CHICKEN \$25.00

served over herb scented Quinoa and topped with a Cranberry Gastrique

SPAGHETTI & MEATBALLS \$23.00

fresh cooked Pasta with Prime Meatballs and Bolognese Sauce

BBQ SPICED BEEF SHORT RIBS \$26.50

marinated and seasoned with BBQ Spices, Blue Cheese Grits

LINE CAUGHT FRESH SEAFOOD

BROILED FLORIDA GROUPER \$26.50

sweet & smoky Lentils, Orange & Vanilla Infused Honey

SAUTEÈD RED SNAPPER \$28.50

White Truffle Risotto, Wild Mushrooms and Port Wine Butter

All of our steaks are available for purchase. Just pick out the steaks you want and a member of the Council Oak team will wrap them in butcher's paper and bag it up.