

## APPETIZERS

### SEA SCALLOPS \$12.50

seared, topped with Lemon & Pomegranate scented Micro Greens

### STUFFED CLAMS \$10.50

Middleneck Clams poached in Wine Butter, baked with Herbs & Bread Crumbs

### ESCARGOT \$15.00

in Garlic Butter Sauce

### FRESH COUNCIL OAK BACON \$9.50

cured & smoked in house

### STEAK TARTARE \$12.50

chopped USDA Prime Beef with traditional seasoning & garnishes

### ROASTED BEEF MARROW \$9.50

served with Toast Points, Gremolata & Roasted Garlic Paste

### COLOSSAL SHRIMP COCKTAIL \$17.00

Horseradish Cocktail Sauce

### OYSTERS ROCKEFELLER \$13.50

Spinach, Bacon & Sambuca Cream

### COUNCIL OAK CRAB CAKES \$15.00

bouquet of Micro Greens & Mustard Sauce

## FROM OUR RAW BAR

all selections served with Horseradish Cocktail Sauce, Lemon & Mignonette

### TODAY'S OYSTER SELECTIONS – HALF DOZEN PER ORDER

BLUE POINT – Stonington, CT	\$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

### CRAB BISQUE \$9.00

Lump Blue Crab & Cream finished with Butter

## SALADS

### CAPRESE SALAD \$12.00

sliced Tomato & Buffalo Mozzarella with Fresh Basil

### 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, Bacon French Dressing & a Vodka Martini marinated Blue Cheese stuffed Olive

### CLASSIC CAESAR SALAD \$11.00

hearts of Romaine, Caesar Dressing, Parmesan Crisp & fresh Anchovies

### COUNCIL OAK GARDEN SALAD \$11.00

mixed Baby Greens & Balsamic Vinaigrette Dressing with Roma Tomatoes, Bacon, Blue Cheese & 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

### COUNCIL OAK CORN \$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

### BABY CARROTS \$9.00

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 14 oz. \$43.00  
Heavy Cut 20 oz. \$55.00

### PORTERHOUSE

28 oz. \$58.00

LONG BONE COWBOY RIBEYE  
24 oz. \$47.00

PRIME VEAL CHOP 18 oz. \$44.00

PRIME CHOP STEAK 14 oz. \$23.00

### BONE-IN NEW YORK STRIP

16oz. \$50.00

## ADDITIONS

OSCAR \$8.50

Crabmeat, Asparagus, Hollandaise

WILD MUSHROOMS \$6.00

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 & roasted Garlic

### ALASKAN KING CRAB \$49.50

from the Bering Sea

### DOUBLE CUT PORK CHOP \$25.00

grilled with fresh Herbs & Sea Salt

### CRISPY FREE RANGE CHICKEN \$25.00

served with Baby Arugula, Lemon & Sweet Balsamic glaze

### SPAGHETTI & MEATBALLS \$23.00

fresh cooked Pasta with Prime Meatballs & Bolognese Sauce

### BBQ SPICED BEEF SHORT RIBS \$26.50

marinated & seasoned with BBQ spices, Blue Cheese Grits

### SEARED FRESH TUNA \$30.00

center cut with baby Bok Choy & Sesame Oil

## LINE CAUGHT FRESH SEAFOOD

### GRILLED FLORIDA GROUPER \$28.50

Over smashed Garlic & Bacon Plantains, topped with seasonal Caribbean fruit Salsa

### SAUTEED RED SNAPPER \$28.50

White Truffle Risotto, Wild Mushrooms & 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.