



# COUNCIL OAK®

*Steaks & Seafood*

## APPETIZERS

### COUNCIL OAK BACON \$19

Frisée & Green Apple Salad, Calvados Reduction

### JUMBO LUMP CRAB CAKES \$28

Citrus, Fennel, Chives, Grainy Mustard Aioli

### OYSTERS ROCKEFELLER \$21

Spinach, Parmesan, Hollandaise

### ESCARGOT \$18

Garlic Butter, Brioche

### CHEESE \$12

Fig Mostarda, Candied Walnuts, Honey, Maldon

## RAW BAR

### JUMBO SHRIMP COCKTAIL \$21

Horseradish Cocktail Sauce

### OSETRA RUSSIAN CAVIAR \$200 Per Oz.

Blini, Traditional Garnishes

### COLOSSAL CRAB COCKTAIL \$26

Mustard Sauce, Ginger Aioli

### TUNA TARTARE \$23

Avocado, Lemon, Cucumber-Radish Salad, Grilled Ciabatta

### EAST COAST OYSTERS \$21

Half Dozen

### WEST COAST OYSTERS \$21

Half Dozen

### RAW BAR SAMPLER

Maine Lobster, Crab, Shrimp Cocktail, East & West Coast Oysters

**For Two \$75 | For Four \$125**

## SPECIALTY APPETIZERS

### JAPANESE WAGYU CARPACCIO \$25

Lemon Garlic Vinaigrette, Grated Manchego, Maldon Salt

### OCTOPUS \$23

Grilled Artichoke, Sweet Potato Chip, Piquillo Pepper Romesco

### CRISPY CALAMARI & LOBSTER \$24

Smoked Cherry Peppers, Red Wine Gastrique

### PRIME BEEF TARTARE \$23

Capers, Quail Egg, Smoked Pepper Aioli, Crostini

## SOUPS

### LOBSTER BISQUE \$15

Lobster, Crème Fraîche, Brandy

### FRENCH ONION \$12

Caramelized Onions, Beef Broth, Parmesan, Gruyère Cheese

## SALADS

### COUNCIL OAK HOUSE \$15

Salami, Prosciutto, Bacon, Tomatoes, Egg, Mozzarella, House Dressing

### CAESAR \$15

Caesar Dressing, Shredded Parmesan, White Anchovies, Croutons

### CHOPPED \$15

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

### ICEBERG \$15

Onion, Tomatoes, Blue Cheese Dressing, Applewood Smoked Bacon, Radish, Affinée Blue Cheese

Limit of three split checks per table. Tax and gratuity not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# U.S.D.A. DRY-AGED PRIME STEAKS

*Provided by Purely Meat Co.*

## NEW YORK STRIP

12 oz. \$58

## BONE-IN NEW YORK STRIP

18 oz. \$71

## BONE-IN RIBEYE

24 oz. \$84

## LONG BONE RIBEYE

34 oz. \$123

## PORTERHOUSE

24 oz. \$85

# U.S.D.A. PRIME STEAKS

## FILET MIGNON

8 oz. \$56      12 oz. \$76

## BONE-IN FILET MIGNON

16 oz. \$83

# CERTIFIED WAGYU BEEF A5-10

## NEW YORK STRIP KUMAMOTO PREFECTURE

5 oz. MKT      10 oz. MKT

## SPECIALTIES

### FAROE ISLANDS SALMON \$45

Lobster & Sausage Cassoulet,  
Shaved Fennel-Celery Salad, Lemon Oil

### SEARED SCALLOPS \$49

Roasted Calabaza Squash Purée,  
Brown Butter-Sage, Toasted Pumpkin Seeds

### PAN SEARED SEA BASS \$70

Seafood Cioppino: Lobster, Crab,  
Rock Shrimp, Grilled Ciabatta

### ROASTED CHICKEN \$34

Chickpea Ragout, Bacon, Frisée Salad,  
Smoked Onion Jus

### KUROBUTA DOUBLE BONE PORK CHOP

Apricot & Fig Mustarda

20 oz. \$49

## SIDES

ASPARAGUS & HOLLANDAISE	\$11
CREAMED CORN & BACON	\$11
CREAMED SPINACH	\$11
GARLIC MASHED POTATOES	\$11
HERBED FRENCH FRIES	\$11
LOADED BAKED POTATO	\$11
ROASTED BRUSSELS SPROUTS & BACON	\$11
WILD MUSHROOMS & CIPOLLINI	\$13
LOBSTER MAC & CHEESE	\$22

## SAUCES

BÉARNAISE	\$4
HORSERADISH CREAM	\$4
RED WINE DEMI	\$4
AU POIVRE	\$4

## ADDITIONS

GRILLED JUMBO SHRIMP	\$19
SEARED SCALLOPS	\$24
WHOLE MAINE LOBSTER	\$38 PER LB.

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