

## APPETIZERS

**COUNCIL OAK BACON \$19**

*Frisée & Green Apple Salad,  
Calvados Reduction*

**OYSTERS ROCKEFELLER \$21**

*Spinach, Parmesan, Hollandaise*

**CALAMARI \$24**

*Pepperoncini Peppers, Garlic Chips,  
Squid Ink Aioli, Pistou*

**JUMBO LUMP CRAB CAKES \$28**

*Citrus, Fennel, Chives,  
Grainy Mustard Aioli*

**ESCARGOT \$18**

*Garlic Butter, Brioche*

**STEAK TARTARE \$23**

*Capers, Quail Egg,  
Grainy Mustard Aioli, Crostini*

## RAW BAR

**JUMBO SHRIMP COCKTAIL \$21**

*Horseradish Cocktail Sauce*

**EAST COAST OYSTERS \$22**

*Half Dozen, Traditional Garnishes*

**MARSHALLBERG FARM**

**OSETRA CAVIAR**

*Blini, Traditional Garnishes*

**\$250 Per Oz.**

**COLOSSAL CRAB COCKTAIL \$28**

*Mustard Sauce, Ginger Aioli*

**WEST COAST OYSTERS \$22**

*Half Dozen, Traditional Garnishes*

**RAW BAR SAMPLER**

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

**For Two \$75 | For Four \$135**

## SPECIALTY APPETIZERS

**OCTOPUS \$23**

*'Nduja, Marble Potatoes, Garlic Aioli*

**TUNA TATAKI \$25**

*Togarashi, Cucumber, Edamame,  
Grapefruit Ponzu*

**BONE MARROW \$24**

*Smoked Blue Cheese,  
Celery Caper Gremolata, Toast Points*

**WAGYU NAPOLEON \$30**

*Sesame Mole, Avocado Mousse,  
Wonton Crisps, Corn Relish, Chili Aioli*

## SOUPS

**LOBSTER BISQUE \$15**

*Lobster, Crème Fraîche, Brandy*

**FRENCH ONION \$13**

*Caramelized Onions, Beef Broth,  
Parmesan, Gruyère Cheese*

## SALADS

**COUNCIL OAK HOUSE \$16**

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

**CAESAR \$15**

*Shredded Parmesan, White Anchovies,  
Croutons, Caesar Dressing*

**CHOPPED \$16**

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

**ICEBERG \$15**

*Onion, Tomato, Affinée Blue Cheese,  
Applewood Smoked Bacon, Radish,  
Blue Cheese Dressing*

*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

## CERTIFIED WAGYU BEEF A5-10

### NEW YORK STRIP

### KUMAMOTO PREFECTURE

4 oz. MKT

8 oz. MKT

## SPECIALTIES

### FILET MIGNON

8 oz. \$56 12 oz. \$76

### BONE-IN FILET MIGNON

16 oz. \$83

### DILL CURED SALMON \$45

Potato Espuma, Salmon Roe, Brussels Leaves,  
Mustard Horseradish Cream, Dill Oil

### SEARED SCALLOPS \$49

Mussels, Clams, Potato,  
Shellfish Nage

### MISO GLAZED CHILEAN SEA BASS \$70

Shrimp & Scallop Cabbage Crêpinette,  
Local Mushrooms, Pork Dashi

### TRUFFLE CHICKEN \$35

Black Truffles, Mushroom Risotto,  
Chicken Jus

### KUROBUTA DOUBLE BONE

### PORK CHOP

Seasonal Mostarda

20 oz. \$49

### KING CRAB LEGS

White Wine Butter,  
Lemon

MKT

## SIDES

ASPARAGUS & HOLLANDAISE	\$11
CREAMED CORN & BACON	\$11
CREAMED SPINACH	\$11
GARLIC MASHED POTATOES	\$11
HERBED FRENCH FRIES	\$11
BAKED POTATO	\$11
ROASTED BRUSSELS SPROUTS & BACON	\$11
WILD MUSHROOMS & CIPOLLINI ONIONS	\$13
LOBSTER MAC & CHEESE	\$24

## SAUCES

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

## ADDITIONS

SMOKED BLUE CHEESE	\$8
GRILLED JUMBO SHRIMP	\$19
LUMP CRAB OSCAR	\$21
SEARED SCALLOPS	\$28
WHOLE MAINE LOBSTER	\$38 PER LB.
KING CRAB LEGS	MKT