

APPETIZERS

COUNCIL OAK BACON \$19

*Frisée & Green Apple Salad,
Calvados Reduction*

JUMBO LUMP CRAB CAKES \$20

*Citrus, Fennel, Chives,
Grainy Mustard Aioli*

OYSTERS ROCKEFELLER \$18

Spinach, Parmesan, Hollandaise

ESCARGOT \$18

Garlic Butter, Brioche

RAW BAR

JUMBO SHRIMP COCKTAIL \$20

Horseradish Cocktail Sauce

OSETRA RUSSIAN CAVIAR \$200 Per Oz.

Blini, Traditional Garnishes

COLOSSAL CRAB COCKTAIL \$26

Mustard Sauce, Ginger Aioli

TUNA TARTARE \$19

Avocado, Lemon, Cucumber-Radish Salad, Grilled Ciabatta

EAST COAST OYSTERS \$21

Half Dozen

WEST COAST OYSTERS \$21

Half Dozen

RAW BAR SAMPLER

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

For Two \$75 | For Four \$125

SPECIALTY APPETIZERS

JAPANESE WAGYU CARPACCIO \$17

*Lemon Garlic Vinaigrette, Grated Manchego,
Maldon Salt*

OCTOPUS \$23

*Grilled Artichoke, Sweet Potato Chip,
Piquillo Pepper Romesco*

CRISPY CALAMARI & LOBSTER \$18

*Smoked Cherry Peppers,
Red Wine Gastrique*

WAGYU BEEF TARTARE \$25

*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 \$14

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

CAESAR \$14

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

CHOPPED \$14

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

ICEBERG \$14

*Onion, Tomatoes, Blue Cheese Dressing,
Applewood Smoked Bacon, Radish,
Affinee 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. \$55

BONE-IN NEW YORK STRIP

18 oz. \$64

PORTERHOUSE

24 oz. \$74

COLORADO LAMB CHOPS

12 oz. \$54

BONE-IN RIBEYE

24 oz. \$73

LONG BONE RIBEYE

34 oz. \$110

U.S.D.A. PRIME STEAKS

FILET MIGNON

8 oz. \$49 12 oz. \$69

BONE-IN FILET MIGNON

16 oz. \$72

CERTIFIED WAGYU BEEF

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 \$43

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

PAN SEARED SEA BASS \$70

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

ROASTED CHICKEN \$31

Chickpea Ragout, Bacon, Frisée Salad,
Smoked Onion Jus

KUROBUTA DOUBLE BONE PORK CHOP

Apricot & Fig Mustarda

20 oz. \$43

SIDES

ASPARAGUS & HOLLANDAISE \$10

CREAMED CORN & BACON \$10

CREAMED SPINACH \$10

GARLIC MASHED POTATOES \$10

HERBED FRENCH FRIES \$10

LOADED BAKED POTATO \$10

ONION RING STACK \$10

ROASTED BRUSSELS SPROUTS & BACON \$10

WILD MUSHROOMS & CIPOLLINI \$12

LOBSTER MAC & CHEESE \$18

SAUCES

BÉARNAISE \$4

HORSERADISH CREAM \$4

RED WINE DEMI \$4

AU POIVRE \$4

ADDITIONS

KING CRAB OSCAR \$23

GRILLED JUMBO SHRIMP \$19

SEARED SCALLOPS \$24

WHOLE MAINE LOBSTER \$28 PER LB.

ALASKAN KING CRAB \$33 1/2 LB. | \$66 1 LB.