



APPETIZERS

AMERICAN WAGYU CARPACCIO \$17
Black Peppercorn-Champagne Vinaigrette,
Grated Manchego, Maldon Salt

JUMBO LUMP CRAB CAKE \$20
Succotash, Caper,
Lemon Aioli

CRISPY CALAMARI & LOBSTER \$18
Smoked Cherry Peppers,
Red Wine Gastrique

OYSTERS ROCKEFELLER \$18
Spinach, Parmesan, Hollandaise

MEDITERRANEAN OCTOPUS \$23
Grilled Artichoke, Sweet Potato Chip,
Piquillo Pepper Romesco

COUNCIL OAK BACON \$16
Frisée & Green Apple Salad,
Balsamic Reduction

WAGYU BEEF TARTARE \$25
Capers, Quail Egg,
Smoked Pepper Aioli, Crostini

ESCARGOT \$16
Garlic Butter, Mushrooms

RAW BAR

TUNA TARTARE \$19
Avocado, Lemon, Cucumber-Radish Salad,
Grilled Ciabatta

JUMBO LUMP CRAB COCKTAIL \$26
Citrus Mustard Aioli

RAW BAR SAMPLER
Alaskan King Crab, Maine Lobster,
Shrimp Cocktail, East & West Coast Oysters
For Two \$58
For Four \$110

JUMBO SHRIMP COCKTAIL \$23
Horseradish Cocktail Sauce

EAST & WEST COAST OYSTERS \$15
Half Dozen

CAVIAR
Per Ounce
Kaluga Fusion Amber \$125
Osetra Russian Karat Gold \$200
Sampler \$300

SOUPS

LOBSTER BISQUE \$13
Lobster, Crème Fraîche,
Brandy

FRENCH ONION \$10
Caramelized Onions, Hearty Beef Broth,
Parmesan, Gruyere Cheese

SALADS

COUNCIL OAK HOUSE \$13
Salami, Prosciutto, Bacon, Tomatoes,
Egg, Mozzarella, House Dressing

HEIRLOOM TOMATO \$13
French Feta, Marcona Almonds,
Red Onions, Lemon Vinaigrette

CHOPPED \$13
Romaine, Red Onion, Grilled Corn,
Bacon, Blue Cheese, Dry Cranberries, Candied
Walnuts, Creamy White Balsamic Dressing

ICEBERG \$13
Onion, Tomatoes, Red Wine Vinaigrette,
Applewood Smoked Bacon, Radish,
Affinee Blue Cheese, Olive Martini

CAESAR \$13
Caesar Dressing, Shredded Parmesan,
White Anchovies, Croutons



U.S.D.A. PRIME STEAKS

Dry Aged 28 Days

NEW YORK STRIP 12 oz. \$49	BONE IN NEW YORK STRIP 21 oz. \$72	BONE IN RIBEYE 20 oz. \$59	PORTERHOUSE 24 oz. \$72 48 oz. \$140	COLORADO LAMB CHOPS 12 oz. \$52	LONG BONE COWBOY RIBEYE 34 oz. \$95
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CERTIFIED WAGYU BEEF NEW YORK STRIP

JAPANESE A4 KUMAMOTO PREFECTURE 10 oz. \$115	AMERICAN MASAMI RANCH, CALIFORNIA 16 oz. \$105
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SPECIALTIES

FILET MIGNON

8 oz. \$40 12 oz. \$60

FLORIDA PAN SEARED GROUPER \$37

Parsnip Purée, Baby Heirloom Tomato Salad

GRILLED SKUNA BAY SALMON \$39

Garlic-Herb Cauliflower Rice, Butternut Squash Crème, Jicama-Fennel Slaw

KUROBUTA PORK PORTERHOUSE

20 oz. \$43

RIBEYE CAP

8 oz. \$39

SCALLOPS \$35

Wild Mushroom Risotto, Champagne Gastrique

ROASTED CHICKEN \$31

Sunchoke Purée, Heirloom Carrots, Grilled Artichoke, Smoked Onion Jus

ALASKAN COLOSSAL KING CRAB \$55

One Pound

WHOLE LOBSTER \$28 per pound

Cold Water, Maine, Steamed or Broiled

SIDES

ASPARAGUS & HOLLANDAISE	\$10	HERBED FRENCH FRIES	\$10
BROCCOLINI, GARLIC & LEMON	\$10	LOADED BAKED POTATO	\$10
BRUSSELS SPROUTS & BACON	\$10	ONION RING STACK	\$10
GARLIC-HERB CAULIFLOWER RICE	\$10	POTATO AU GRATIN	\$10
CREAM CORN & BACON	\$10	DUCK FAT HASH BROWNS	\$10
CREAMED SPINACH	\$10	WILD MUSHROOMS & CIPOLLINI	\$12
GARLIC MASHED POTATOES	\$10	LOBSTER MAC & CHEESE	\$18

SAUCES

BÉARNAISE	\$4
CHIMICHURRI	\$4
HORSERADISH CREAM	\$4
RED WINE DEMI	\$4
TRIPLE PEPPERCORN AU POIVRE	\$4
WHOLE GRAIN MUSTARD CREAM	\$4

ADDITIONS

OSCAR	\$19
GRILLED JUMBO SHRIMP	\$19
SEARED SCALLOPS	\$24
ALASKAN KING CRAB 1/2 LB	\$28
MAINE LOBSTER 1 LB	\$28