

Three
OAK
• STEAKHOUSE •



. TO START .

- French Onion Soup** MELTED GRUYERE, CROUTON 10.95
Burrata Mozzarella ROASTED RED BELL PEPPER, BASIL PESTO, BREAD 16.95
Rooftop Crab LUMP CRAB, MANGO, AVOCADO, ENGLISH CUCUMBER 22.95
Steamed Clams WHITE WINE, CREAM, TRUFFLE, CROUTONS, PARSLEY 17.95
Crab Stuffed Mushroom BROILED, TOPPED WITH LEMON & PECORINO CHEESE 15.95
Crispy Lobster Casino Croquette BACON, CLAMS, PANKO, GREEN GODDESS AIOLI 16.95
Oak's Colossal Shrimp Scampi GARLIC, BUTTER, WHITE WINE, CHERRY TOMATO, CROSTINI 23.95
Fried Calamari JALAPEÑO PEPPER, CAJUN AIOLI 15.95
Seared Sesame Tuna MANGO, CUCUMBER, AVOCADO, JALAPEÑO, WASABI 19.95
Grilled Octopus OLIVE TAPENADE, ROASTED POTATO, CHERRY TOMATO, SIRACHA AIOLI 21.95
3 Colossal Shrimp Cocktail 23.95
Beef Tenderloin Carpaccio TRUFFLE HORSERADISH CREAM, PINE NUTS, FENNEL, ORANGE, PICKLED ONION, EVOO 18.95
Charred Thick Cut Bacon MAPLE SYRUP 17.95
Bavarian Pretzels BACON, ALE, AND AGED CHEDDAR FONDUE 13.95
Sweet & Spicy Shrimp LIGHTLY FRIED, TOSSED, TANGY CUCUMBER SALAD 15.95
Beef Sliders BACON & ONION JAM, CREAMY BLEU CHEESE, STEAKHOUSE AIOLI 16.95
Chilled Grand Seafood Tower for 3 6 OYSTERS, 3 COLOSSAL SHRIMP, 4OZ JUMBO LUMP CRAB, TUNA TARTAR, 8OZ LOBSTER TAIL 110.95
Chilled Grand Seafood Tower for 6 209.95
Tuna Tartar SOY-HONEY GLAZE, SCALLION, CUCUMBER, CRISPY WONTON 19.95

. SALADS .

- CAESAR SALAD**
GARLIC CROUTON
PARMESAN 12.95
- WEDGE SALAD**
CHERRY TOMATO
CRISPY FRIED ONION // BACON
BLEU CHEESE 13.95
- BABY ARUGULA SALAD**
TOMATO // RED ONION
CRUMBLD GORGONZOLA
BALSAMIC VINAIGRETTE 11.95
- OAK SALAD**
ARUGULA // WATERCRESS & RADICCHIO
PARMESAN // PEAR // WALNUT
MAPLE DIJON VINAIGRETTE 13.95
- DRESSINGS** Balsamic Vinaigrette,
Ranch, Bleu Cheese, Thousand Island,
Caesar, Lemon & Herb Vinaigrette



STEAK & CHOPS

- 20 OZ. DRY-AGED KANSAS CITY STEAK** 62.95
16 OZ. PRIME NY STRIP STEAK 59.95
10 OZ. PRIME FILET MIGNON 50.95
6 OZ. PRIME PETITE FILET MIGNON 37.95
14 OZ. BONE IN FILET MIGNON 65.95
- 24 OZ. DRY-AGED PORTERHOUSE** 69.95
16 OZ. PRIME RIBEYE 52.95
48 OZ. PORTERHOUSE STEAK FOR TWO 119.95
RACK OF LAMB 58.95
20 OZ. DRY-AGED COWBOY STEAK 66.95

EACH STEAK AT THREE OAK STEAKHOUSE IS SEASONED WITH OUR OWN PROPRIETARY BLEND OF SALT & SPICES. ADDITIONALLY, STEAKS ARE SERVED ON A 500 DEGREE PLATE DRESSED WITH MELTED, UNSALTED BUTTER.



A 'LA CARTE SAUCES
AU POIVRE RED WINE DEMI
BÉARNAISE \$3 EACH



SHRIMP
6 ADD'L LG SHRIMP // DUSTED W.
BLACKENING SEASONING // BROILED 14.95



LOBSTER TAIL
DUSTED WITH CAJUN SPICES
SEA SALT & BUTTER 34.95



OSCAR STYLE
JUMBO LUMP CRAB MEAT & ASPARAGUS
W. BÉARNAISE SAUCE 16.95



BLEU CHEESE CRUST
CREAMY BLEU CHEESE //
ROASTED GARLIC 5.95

. ENTRÉES .

- 1/2 CHICKEN** MASHED POTATO // GRILLED ASPARAGUS // NATURAL JUS 29.95
SWORDFISH JALAPEÑO POLENTA CAKE // HARICOT VERT // HERB-LEMON BUTTER 31.95
PAN SEARED SCALLOPS SWEET CORN PURRE // LOBSTER & CORN SACCOTASH // PANCETTA // FINGERLING POTATOES 38.95
SALMON PARMESAN & WILD MUSHROOM RISOTTO // ROASTED CIPOLLINI ONION // BALSAMIC REDUCTION 27.95
HALIBUT JASMINE RICE // COCONUT CURRY // CUCUMBER & MANGO RELISH 39.95
BONE-IN PORK CHOP SWEET POTATO AU GRATIN // BRUSSELS SPROUT // BACON LARDONES // MAPLE GLAZE 36.95
PAN SEARED SHRIMP LOBSTER RISOTTO // ASPARAGUS // BOURSIN CREAM 29.95

. SIDES TO SHARE .

- Classic Whipped Potatoes 10.95
 Grilled Asparagus 12.95
 Truffled Parmesan Fries 12.95
 Green Beans Smoked Bacon 10.95
 Sautéed Spinach & Garlic 11.95

- Wild Mushrooms & Onion 9.95
 Sweet Potato Au Gratin Goat Cheese Crumbles 12.95
 Macaroni & Cheese 10.95
 Lobster Macaroni & Cheese 17.95
 Creamed Spinach 15.95

- Steamed Broccoli 9.95
 Creamed Sweet Corn 11.95
 Bell Pepper & Vidalia onion
 Fully Loaded Baked Potato 12.95
 Everything on side 4.00



Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Risk of Foodborn Illness.