

OAK & EMBER

OPENING ACT

Soup du Jour 16

Corn Avocado Soup 16*

roasted corn, spanish chorizo, chili oil

Truffle Caesar 22

romaine, grilled portobello, brioche croutons, truffle caesar dressing

Duck Beet Nicoise 27*

mixed greens, frisée, roasted beets, Quail egg, shallots, haricot verts, confit duck, dijon vinaigrette

O&E Slider Trio 27

smoked chicken, pineapple pulled brisket, Indian lamb

Single Slider 12

Liver Mousse Toast 24

broiled chicken liver, balsamic onion jam, brioche toast, cornichons

Tarte de Canard 25

roasted duck, fall vegetables, herb infused crust, pot pie

Buffalo Cauliflower 17

battered cauliflower, guacamole, sweet buffalo






Short Rib Gnocchi 23

braised short rib, petite mushroom, demi glaze

Chicken n' Waffle 21

southern fried chicken, house made waffle, mint infused watermelon, miso maple syrup

MAIN EVENT

O&E Wagyu Smash Burger	44	Lamb Chop 	70
<i>wagyu beef blend, short rib marmalade, caramelized onions, wild mushrooms, oven roasted tomatoes, lettuce, pretzel Bun, potato wedges</i>		<i>grilled lamb chops, mint chimichurri, sweet potato purée, haricot verts</i>	
Veal Chop 	66	Potato Crusted Halibut 	50
<i>rosemary crusted, fingerling potatoes, broccolini</i>		<i>yukon crusted halibut, coconut rice, red pepper coulis, haricot verts</i>	
Sea Bass	54	Empire Steak Sandwich	48
<i>celery root purée, sautéed spinach, miso glaze, sweet potato crisp</i>		<i>sliced ribeye, caramelized onions, truffle mayo, garlic bread, french fries</i>	
Stuffed Chicken Roulade 	45	Chef's Platter 	200
<i>herbed chicken, sundried tomatoes and spinach filling, wild mushroom risotto, champagne bur blanc</i>		<i>lamb chop, duck breast, sliced ribeye, short rib marmalade, chicken roulade, potato wedges, broccolini</i>	

STEAKS

served with potato wedges and house salad

Butcher's Cut* 10oz.	67	Oak & Ember 16oz.	78
<i>surprise cut, torched house made butter, roasted whole garlic</i>		<i>black Angus ribeye topped with short rib marmalade, caramelized onions & sauteed mushrooms, whipped potatoes</i>	
Ribeye 16oz.	57	Truffle Butter 16oz.	62
<i>black Angus ribeye, torched house made butter, roasted whole garlic</i>		<i>black Angus ribeye, torched truffle butter, roasted whole garlic</i>	
Kona 16oz.	60	Cowboy Steak* 24oz.	85
<i>black Angus ribeye, Hawaiian pineapple glaze, grilled pineapple (contains Gluten)</i>		<i>bone-in ribeye, torched house made butter, roasted whole garlic</i>	
Filet 10oz.	54	Steak Poivre 10oz.	56
<i>center cut filet, roasted whole garlic</i>		<i>center cut filet, chef's peppercorn medley crust, roasted whole garlic</i>	

*Market Availability

A LA CARTE - 12

Truffle Fries
Sautéed Mushrooms & Onions
Smashed Fingerlings
Potato Wedges

Sweet Potato Puree
Coconut Rice
Whipped Potatoes
Broccolini

JUNIOR FARE

*Served with french fries and soda
14 & under only*

Junior Burger	20
Steak Sandwich	20
Shnitzel	20

CLOSING ACT

Warm Chocolate Bread Pudding 17

(15 minutes to bake)

*chocolate babka, chocolate chips, streusel, vanilla ice cream, chocolate whipped cream
pair with Espresso martini +10*

Trifecta 18

*blueberry cheesecake bites, salted caramel brownie bites, belgian chocolate torched marshmallows
pair with Chocolate Martini +10*

Sorbet 16

*seasonal sorbet flavors, french macaron, fresh berries, mint
pair with Orange Muscat Dessert Wine +10*

Pistachio Panna Cotta 16

*graham crust, berry compote, pistachio brittle
pair with Rose+10*

Coffee 6

Espresso 7

Hot Tea 5

DRINKS

Pellegrino	7
Acqua Panna	7
Snapple	5
Coke. Zero. Diet Coke. Sprite	4