

# OAK & EMBER

## OPENING ACT

Soup du Jour 16

*daily creation by our chef, featuring the freshest seasonal ingredients.*

Liver Mousse 25

*chicken liver mousse, onion jam, cornichon, whole grain mustard, crostini*

Gnocchi 28

*braised short rib, petite mushroom, demi glaze*

Bistro Salad 22

*Mixed greens, radicchio, cucumbers, cherry tomato, heart of palm, red onion, kalamata olives, avocado, Dijon vinaigrette*

Flatbread by Oak 23

*braised short rib, pastrami, caramelized onions, sautéed spinach, garlic béchamel, truffle aioli, flatbread*

Pizzetta di Carne 30

*bbq brisket, pastrami compote, sliced ribeye, caramelized onions, house made deep dish pizza dough, garlic aioli, serves 2*

Buffalo Cauliflower 18

*battered cauliflower, guacamole, sweet buffalo*

Steak Tartare 28

*hand cut filet, shiso mustard, grilled sour dough, arugula salad*

Korean Short Rib 29

*BBQ short ribs, mango slaw, sunny side up, korean bbq sauce*

Chicken 'n Waffle 22

*southern fried chicken, belgian waffle, mint infused watermelon, miso maple*

Miso Brussel Sprouts 24

*crispy brussels, candied pastrami, miso maple glaze, crushed pistachios*

Truffle Caesar 22

*romaine, grilled portobello, brioche croutons, truffle caesar dressing*

Tart de Carnard 27

*roasted Duck, fall vegetables, herb infused puff pastry, pot pie*

### Salad Protein Options

*8oz Sliced Ribeye +20*

*8oz Sliced Grilled Chicken +16*

*Breaded Eggplant +12*

## MAIN EVENT

Asian Dino Rib	92	Chef's Platter For Two	250
<i>soy braised bone-in short rib, wok charred bok choy, potato mash, asian slaw, potato stix</i>		<i>dino rib, veal chop, ribeye steak, chicken roulade, wedges &amp; broccolini</i>	
Duck a l'orange	64	Veal Chop	70
<i>oven roasted duck, with grand merrier orange sauce, parsnip puree, orange fennel salad</i>		<i>rosemary crusted, fingerling potatoes, broccolini</i>	
Stuffed Chicken Roulade	46	Sea Bass	55
<i>herbed chicken, sundried tomatoes and spinach filling, wild mushroom risotto, champagne bur blanc</i>		<i>celery root purée, sautéed spinach, miso glaze, sweet potato crisp</i>	
O&E Wagyu Smash Burger	46	Pastrami Flaked Schnitzel	50
<i>wagyu beef blend, short rib marmalade, caramelized onions, wild mushrooms, oven roasted tomatoes, lettuce, pretzel bun, potato wedges</i>		<i>herb crusted fried chicken breast, pastrami compote, potato mash, charred green beans</i>	
Eggplant Bucatini	44	Empire Steak Sandwich	48
<i>eggplant milanese, smoky mushrooms, roasted cherry tomatoes, bucatini noodles, sundried tomato carbonara, (Vegetarian)</i>		<i>sliced ribeye, caramelized onions, truffle mayo, garlic bread, french fries</i>	
		Short Rib Ramen	47
		<i>shoyu miso broth, braised short rib, baby corn, bok choy, mushrooms, ramen noodles</i>	

## STEAKS

^served with potato wedges and house salad

Chef's Duet	90	Oak & Ember 16oz	84
<i>sliced butchers cut, braised short ribs, truffle mash, charred haricot verts</i>		<i>black Angus ribeye topped with short rib marmalade, caramelized onions &amp; sauteed mushrooms, potato wedges</i>	
Ribeye 16oz <sup>^</sup>	68	Truffle Butter 16oz <sup>^</sup>	74
<i>black Angus ribeye, torched house made butter, roasted whole garlic</i>		<i>black Angus ribeye, torched truffle butter, roasted whole garlic</i>	
Butcher's Cut* 10oz <sup>^</sup>	78	Tomahawk Steak* 24oz <sup>^</sup>	110
<i>surprise cut, torched house made butter, roasted whole garlic</i>		<i>bone-in ribeye, torched house made butter, roasted whole garlic</i>	
Filet 10oz <sup>^</sup>	64	Steak Poivre 10oz <sup>^</sup>	66
<i>center cut filet, roasted whole garlic</i>		<i>center cut filet, chef's peppercorn medley crust, roasted whole garlic</i>	

\*Market Availability

^set sides listed

## A LA CARTE

14

Truffle Fries	Potato Wedges	French Fries
Potato Mash	Yellow Rice	Broccolini
Smashed Fingerlings	Sauteed Mushrooms & Onions	Garlic Green Beans

## CLOSING ACT

16

### Warm Chocolate Bread Pudding

*(15 minutes to bake)*

*chocolate babka, chocolate chips, streusel, vanilla ice cream, chocolate whipped cream*

### French Apple Tart

*coated apples, puff pastry, vanilla ice cream, cinnamon swirl*

### Southern Pecan Pie

*A taste of Chef Smiley's childhood, maple bourbon cream*

### Churro Bites

*cinnamon sugar coated churro bites, caramel dipping sauce*

### Sorbet

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

## JUNIOR FARE

14 & under

*includes soda can and brownie dessert*

Chicken Poppers	25	Steak Frites	30
<i>breaded chicken nuggets, buffalo sauce, yellow rice</i>		<i>8oz ribeye steak, french fries</i>	
Kids Burger	25	Chicken Fingers	25
<i>burger patty, pickle chip, pretzel bun, french fries, ketchup</i>		<i>breaded chicken fingers, french fries, smiley sauce</i>	