

OPENING ACT

Soup du Jour 16 daily creation by our chef, featuring the

freshest seasonal ingredients.

Gnocchi

28

braised short rib, petite mushroom, demi glaze

Truffle Caesar 22

romaine, grilled portobello, brioche croutons, truffle caesar dressing

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

battered cauliflower, guacamole, sweet buffalo

Korean Short Rib 29

BBQ short ribs, mango slaw, sunny side up, korean bbg sauce

18

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

Bistro Salad 22

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

Salad Protein Options

80z Sliced Ribeye +20 80z Sliced Grilled Chicken +16 Breaded Eggplant +12

MAIN EVENT

Asian Dino Rib soy braised bone-in short rib, wok charred bo choy, potato mash, asian slaw, potato stix	92 k	Chefs Platter For Two dino rib, veal chop, ribeye steak, chicken roulade, wedges & broccolini	250
Stuffed Chicken Roulade herbed chicken, sundried tomatoes and spinach filling, wild mushroom risotto, champagne bur blanc	46	O&E Wagyu Smash Burger wagyu beef blend, short rib marmalade, caramelized onions, wild mushrooms, oven r tomatoes, lettuce, pretzel bun, potato wedges	
Short Rib Ramen shoyu miso broth, braised short rib, baby corn bok choy, mushrooms, ramen noodles	57 1,	Pastrami Flaked Schnitzel herb crusted fried chicken breast, pastrami compote, potato mash, charred green beans	50
Salmon potato mash, broccolini, honey mustard drizzle	45	Sea Bass celery root purée, sautéed spinach, miso glaze, sweet potato crisp	55
Eggplant Buccatini eggplant milanese, smoky mushrooms, roasted cherry tomatoes, bucatini noodles, sundried tomato carbonara, (Vegetarian)	44		

^served with potato wedges and house salad

Chef's Duet sliced butchers cut, braised short ribs, truffle mash, charred haricot verts	90	Oak & Ember 160z black Angus ribeye topped with short rib marmalade, caramelized onions & sauteed mushrooms, potato wedges	84
Ribeye 160z^\ black Angus ribeye, torched house made butter, roasted whole garlic	68	Truffle Butter 160z^ black Angus ribeye, torched truffle butter, roasted whole garlic	74
Butcher's Cut* 10oz^\ surprise cut, torched house made butter, roasted whole garlic	78	Tomahawk Steak* 24oz^ bone-in ribeye, torched house made butter, roasted whole garlic	110
Filet 100z^center cut filet, roasted whole garlic	64	Steak Poivre 10oz^ center cut filet, chef's peppercorn medley crust, roasted whole garlic	66

*Market Availability ^set sides listed

A LA CARTE

14

Truffle Fries

Potato Mash

Smashed Fingerlings

Chickon Poppors

Potato Wedges

Yellow Rice

Sauteed Mushrooms & Onions

French Fries

Broccolini

Garlic Green Beans

30

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

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

Stoak Fritos

14 & under

includes soda can and brownie dessert

25

breaded chicken nuggets, buffalo sauce, yellow rice Kids Burger 25 burger patty, pickle chip, pretzel bun, french fries, ketchup Soz ribeye steak, french fries Chicken Fingers breaded chicken fingers, french fries, smiley sauce	Chicken roppers	20	Oteak Titles	OO
burger patty, pickle chip, pretzel bun, breaded chicken fingers, french fries,		alo sauce,	8oz ribeye steak, french fries	
	Kids Burger	25	Chicken Fingers	25
		zel bun,		