

OAK & EMBER

OPENING ACT

Thai Tom Yum Soup 14

coconut milk, lemongrass, rice noodle, cilantro oil

Wild Mushroom Soup 16

wild mushrooms, truffled miatake toast

Truffle Caesar 22

romaine, grilled portobello, brioche croutons, truffle caesar dressing

Florida Citrus 22

mixed greens, orange, grapefruit, watermelon radish, grilled mango, toasted almond, passion fruit vinaigrette

O&E Smoked Sliders 22

smoked chicken, pastrami bacon, fried green tomato, truffle mayo, pretzel bun, smoke

Steak Tartare 24

hand cut filet, cured egg yolk, crostini, shiso mustard

Veal Tacos 21

confit veal breast, pineapple pico, avocado, lime crema, crispy wonton shell

Buffalo Cauliflower 17

battered cauliflower, guacamole, sweet buffalo

Roasted Bone Marrow 25

roasted bone marrow, short rib marmalade, arugula salad, garlic toast

Short Rib Gnocchi 23

braised short rib, petite mushroom, demi glaze

Pastrami Wrapped Dates 19

chorizo filled dates, pastrami wrap, shuk salad

Chicken n' Waffle 22

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

MAIN EVENT

Short Rib	78	Lamb Chop	98
<i>smoked bone-in short rib, soy-ginger demi, smashed potatoes, broccolini</i>		<i>grilled lamb chops, mint chimichurri, sweet potato purée, haricot verts</i>	
Veal Chop	70	Oak Duet	72
<i>rosemary crusted, pastrami apple compote, truffle potatoes, arugula salad</i>		<i>surprise cut, braised short rib, whipped potatoes, za'atar spiced carrots</i>	
Fire Roasted Skewers	50	Empire Steak Sandwich	48
<i>combo of Moroccan spiced black Angus steak, lemon harissa marinated chicken, herbed basmati rice, broccolini</i>		<i>sliced ribeye, caramelized onions, truffle mayo, garlic bread, french fries</i>	
Cornish Hen	48	Chef's Platter	200
<i>roasted, brioche stuffing, rosemary au jus, whipped potatoes, haricot verts</i>		<i>lamb chops, short rib, mixed skewers, sliced ribeye, truffle fries, broccolini</i>	
Sea Bass	54	Salmon	44
<i>celery root purée, sautéed spinach, miso glaze, sweet potato crisp</i>		<i>orange caviar pearls, mango-ginger coulis, saffron rice, grilled veggie skewer</i>	
Ravioli	40	Grilled Chicken	42
<i>house made ravioli, mushroom, spinach, sage bur blanc</i>		<i>young baby chicken (pargiyot), sweet potato puree, grilled veggie skewer</i>	

STEAKS

Served with a choice of 2 sides: Broccolini, Charred Haricot Verts, Fingerling Potatoes, French Fries, Herbed Basmati Rice, Saffron Rice

Ribeye 16oz.	56	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.	62	Cajun Rub 16oz.	60
<i>black Angus ribeye, Hawaiian pineapple glaze, grilled pineapple</i>		<i>black Angus ribeye, chef's cajun rub, chili pepper, roasted whole garlic</i>	
Filet 10oz.	54	Steak Poivre 10oz.	58
<i>center cut filet, roasted whole garlic</i>		<i>center cut filet, chef's peppercorn medley crust, roasted whole garlic</i>	
Butcher's Cut* 10oz.	65	Cowboy Steak* 24oz.	84
<i>surprise cut, torched house made butter, roasted whole garlic</i>		<i>bone-in ribeye, torched house made butter, roasted whole garlic</i>	

*Market Availability

A LA CARTE - 12

Truffle Fries	Sweet Potato Puree
Sauteed Mushrooms & Onions	Mash Saffron Rice
Herbed Basmati Rice	Whipped Potatoes
Smashed Fingerlings	Grilled Veggie Skewer

JUNIOR FARE

Served with french fries and a can of soda

Chicken Fingers	20
Steak Sandwich	20
Shnitzel Burger	20

CLOSING ACT

Warm Chocolate Bread Pudding 18

(15 minutes to bake)

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

Mousse Martini 16

layered peanut butter and chocolate mousse, whipped cream, shaved chocolate

Sorbet 16

seasonal sorbet flavors, french macaron, fresh berries, mint

Apple Peach Strudel 16

apple and peach medley wrapped in puff pastry, vanilla ice cream, caramel drizzle

Lemon Tart 16

meyer lemon custard, french tart, key lime dust

Coffee 5

Espresso 6

Hot Tea 4

DRINKS

Pellegrino	7
Acqua Panna	7
Snapple	4
Coke. Zero. Diet Coke. Sprite	3