

OAK & EMBER

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

Pizzetta di Carne 30

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

Truffle Caesar 22

romaine, grilled portobello, brioche croutons, truffle caesar dressing

Buffalo Cauliflower 18

battered cauliflower, guacamole, sweet buffalo

Korean Short Rib 29

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

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

6oz Ribeye +20

6oz Salmon +18

6oz Grilled Chicken +16

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, grilled chicken, wedges & broccolini</i>	
Chicken Crème de la Mais	54	O&E Wagyu Smash Burger	49
<i>grilled airline chicken breast, hen of the woods mushrooms, sweet corn polenta, chimichurri sauce, tomato coulis</i>		<i>wagyu beef blend, short rib marmalade, caramelized onions, wild mushrooms, oven roasted tomatoes, lettuce, pretzel bun, onion rings</i>	
Harvest Cheek Ravioli	57	Pastrami Flaked Schnitzel	50
<i>sweet potato ravioli, braised cheek meat, sautéed spinach, sage cream sauce vegetarian version available</i>		<i>crispy fried chicken breast, pastrami compote, potato mash, charred green beans</i>	
Salmon	45	Sea Bass	55
<i>potato mash, broccolini, honey mustard drizzle</i>		<i>celery root purée, sautéed spinach, miso glaze, sweet potato crisp</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 & sauteed mushrooms, potato wedges</i>	
Ribeye 16oz^	68	Truffle Butter 16oz^	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^	78	Tomahawk Steak* 24oz^	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^	64	Steak Poivre 10oz^	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	Onion Rings	Broccolini
Sweet Potato Fries	Sauteed Mushrooms & Onions	Garlic Green Beans
	Yellow Rice	

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

14 & under

includes soda can and brownie dessert

Chicken Poppers	25	Steak Frites	30
<i>breaded chicken nuggets, buffalo sauce, french fries</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>	