

OAK & EMBER

starters

Cream of Asparagus Soup

harissa, chives,
pastrami bacon

12

O&E Sliders

smoked chicken, lamb bacon, lettuce,
fried green tomato, truffle aioli

24

Chicken & Waffle

fried chicken, house made waffle,
watermelon relish, bourbon maple syrup

18

Miso Honey Brussel Sprouts

roasted, pastrami bacon,
miso honey glaze

17

Liver Mousse

chicken liver, cherry gelée,
parsley salad, crostini

22

Watermelon Tuna Crudo

marinated watermelon, citrus vinaigrette,
micro cilantro

18

Beef Tartar

cured egg yolk, crostini

22

Short Rib Gnocchi

petite mushroom, demi glaze

24

Duck Spring Roll

shaved scallion, hoisin ponzu sauce

18

Spring Salad

mixed greens, radicchio, pear, grilled peach, radish, blood orange,
dried cherry, candied pecan, mango basil vinaigrette

22

Truffle Caesar Salad

romaine, grilled portobello, brioche croutons,
truffle caesar dressing

22

Steak Salad

skirt steak, spring mix, roasted corn, cherry tomato, kalamata olive,
crispy shallot, dijon balsamic vinaigrette

35

OAK & EMBER

Steak

served with choice of 2 sides: fingerling potatoes, french fries, sautéed spinach or house salad

Ribeye

16oz., pan seared, garlic

66

Bone-In Ribeye

24oz. King's Cut

90

Hangar

10oz., fingerling potatoes garlic, thyme

55

Filet

10oz., garlic, thyme

58

Pepper Crusted

10oz., center cut, garlic, thyme

62

Butcher's Cut

10oz., surprise cut, garlic, thyme

78

choice of complimentary sauce: bernaise, chimichurri, horseradish, chef's steak sauce

Entrees

The Oak Duet

surprise cut, braised short rib,
mashed potatoes, za'atar spiced carrots

86

Chef's Platter

lamb chop, short rib, sliced ribeye,
sliced duck breast, truffle fries, broccolini

195

Short Rib

braised, mashed potatoes,
wild mushrooms, demi glaze

60

Lamb Chops

herb crusted, haricot vert,
sweet potato puree

84

Duck Breast

pan roasted, port cherry sauce,
parsnip puree, broccolini

56

Tuscan Veal Chop

rosemary crusted, lemon caper sauce,
truffle potatoes, roasted vine tomatoes

72

Chilean Sea Bass

celery root puree, miso glaze,
sautéed spinach, sweet potato crisp

48

Mushroom Ravioli

house made ravioli, mushroom,
spinach, sage bur blanc

38

A la Carte

12

10

Sautéed Mushrooms
Truffle Fries
Sweet Potato Puree
Fingerling Potatoes
Garlic Potato Gratin

Broccolini
French Fries
Creamed Spinach
Mashed Potato