

## APPETIZERS

**COUNCIL OAK BACON \$19**

*Frisée & Green Apple Salad,  
Calvados Reduction*

**JUMBO LUMP CRAB CAKES \$28**

*Citrus, Fennel, Chives,  
Grainy Mustard Aioli*

**OYSTERS ROCKEFELLER \$21**

*Spinach, Parmesan, Hollandaise*

**ESCARGOT \$18**

*Garlic Butter, Brioche*

**CHEESE \$12**

*Fig Mostarda, Candied Walnuts, Honey, Maldon*

## RAW BAR

**JUMBO SHRIMP COCKTAIL \$21**

*Horseradish Cocktail Sauce*

**COLOSSAL CRAB COCKTAIL \$28**

*Mustard Sauce, Ginger Aioli*

**EAST COAST OYSTERS \$22**

*Half Dozen*

**WEST COAST OYSTERS \$22**

*Half Dozen*

**MARSHALLBERG FARM**

**OSETRA CAVIAR**

*Blini, Traditional Garnishes*

**\$250 Per Oz.**

**RAW BAR SAMPLER**

*Maine Lobster, Crab, Shrimp Cocktail,  
East & West Coast Oysters*

**For Two \$75 | For Four \$135**

## SPECIALTY APPETIZERS

**OCTOPUS \$23**

*Grilled Artichoke, Sweet Potato Chip,  
Piquillo Pepper Romesco*

**TUNA TARTARE \$23**

*Avocado, Lemon, Cucumber-Radish Salad,  
Grilled Ciabatta*

**CRISPY CALAMARI & LOBSTER \$26**

*Smoked Cherry Peppers,  
Red Wine Gastrique*

**PRIME BEEF TARTARE \$23**

*Capers, Quail Egg,  
Smoked Pepper Aioli, Crostini*

## SOUPS

**LOBSTER BISQUE \$15**

*Lobster, Crème Fraîche, Brandy*

**FRENCH ONION \$13**

*Caramelized Onions, Beef Broth,  
Parmesan, Gruyère Cheese*

## SALADS

**COUNCIL OAK HOUSE \$16**

*Salami, Prosciutto, Bacon, Tomatoes,  
Egg, Mozzarella, House Dressing*

**CAESAR \$15**

*Shredded Parmesan, White Anchovies,  
Croutons, Caesar Dressing*

**CHOPPED \$16**

*Romaine, Red Onion, Grilled Corn, Bacon,  
Blue Cheese, Dry Cranberries, Candied Walnuts,  
Creamy White Balsamic Dressing*

**ICEBERG \$15**

*Onion, Tomato, Affinée Blue Cheese,  
Applewood Smoked Bacon, Radish,  
Blue Cheese Dressing*

*Limit of three split checks per table. Tax and gratuity not included.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# U.S.D.A. DRY-AGED PRIME STEAKS

*Provided by Purely Meat Co.*

## NEW YORK STRIP

12 oz. \$58

## BONE-IN NEW YORK STRIP

18 oz. \$71

## BONE-IN RIBEYE

24 oz. \$84

## LONG BONE RIBEYE

34 oz. \$123

## PORTERHOUSE

24 oz. \$85

# U.S.D.A. PRIME STEAKS

## FILET MIGNON

8 oz. \$56 12 oz. \$76

## BONE-IN FILET MIGNON

16 oz. \$83

# CERTIFIED WAGYU BEEF A5-10

## NEW YORK STRIP

## KUMAMOTO PREFECTURE

5 oz. MKT

10 oz. MKT

## SPECIALTIES

### FAROE ISLANDS SALMON \$45

*Lobster & Sausage Cassoulet,  
Shaved Fennel-Celery Salad, Lemon Oil*

### SEARED SCALLOPS \$49

*Roasted Calabaza Squash Purée,  
Brown Butter-Sage, Toasted Pumpkin Seeds*

### PAN SEARED SEA BASS \$70

*Seafood Cioppino: Lobster, Crab,  
Rock Shrimp, Grilled Ciabatta*

### ROASTED CHICKEN \$35

*Chickpea Ragout, Bacon, Frisée Salad,  
Smoked Onion Jus*

### KUROBUTA DOUBLE BONE PORK CHOP

*Apricot & Fig Mustarda*

20 oz. \$49

## SIDES

ASPARAGUS & HOLLANDAISE	\$11
CREAMED CORN & BACON	\$11
CREAMED SPINACH	\$11
GARLIC MASHED POTATOES	\$11
HERBED FRENCH FRIES	\$11
LOADED BAKED POTATO	\$11
ROASTED BRUSSELS SPROUTS & BACON	\$11
WILD MUSHROOMS & CIPOLLINI	\$13
LOBSTER MAC & CHEESE	\$24

## SAUCES

BÉARNAISE	\$4
HORSERADISH CREAM	\$4
RED WINE DEMI	\$4
AU POIVRE	\$4

## ADDITIONS

GRILLED JUMBO SHRIMP	\$19
SEARED SCALLOPS	\$28
WHOLE MAINE LOBSTER	\$38 PER LB.