

## Starters

<b>SHRIMP COCKTAIL</b>		14
Meyer Lemon House Cocktail Sauce		
<b>BLUE LUMP CRAB, SHRIMP AND LOBSTER MARTINI</b>		14
Grape Tomatoes, Roasted Corn, Avocados and Spicy Lemon Dressing		
<b>MARYLAND CRAB CAKES</b>		14
House Remoulade and Asian Slaw		
<b>CALAMARI CRISPS</b>		12
Herb Aioli, Pecorino Romano, Fresh Tomato and Fried Basil		
<b>*SHELLFISH ON ICE</b>		MP
Our Daily Fresh Seafood Selections		
<b>*OYSTERS</b>	<b>Half Dozen 12</b>	<b>Dozen 24</b>
Seasonal Oysters		
<b>BOURBON GLAZED SHORT RIBS</b>		10
Horseradish Potatoes and Garlic Chips		
<b>TRIO OF LOBSTER</b>		18
Maine, Australian and Canadian		
<b>STUFFED SHRIMP</b>		14
Wrapped in Apple Wood Smoked Bacon with Sizzling Garlic Butter		

## Soups and Salads

<b>MAINE LOBSTER BISQUE IN PUFF PASTRY DOME</b>		8
<b>ROASTED CORN AND CRAB CHOWDER</b>		8
<b>THREE ONION SOUP</b>		8
Gruyere Grilled Cheese Sandwich		
<b>CAESAR SALAD</b>		9
Anchovies and Garlic Croutons		
<b>MIXED GREENS</b>		9
Grape Tomatoes, Cucumbers, Avocado and Choice of Dressing		
<b>ICEBERG WEDGES</b>		9
Stilton Blue Cheese and Crispy Thick Bacon		
<b>HOT HOUSE TOMATOES</b>		9
Sherry Vinegar, Extra Virgin Olive Oil and Fresh Basil		



Welcome to The Oak Room.

In the grand tradition of some of the finest steak houses across the country, we have taken extreme care to ensure that your meal with us will surpass your greatest expectations. By serving the finest meat and seafood available along with our truly individualized hospitality, we are certain that your steak house dining experience will be raised to new heights.

Few restaurants take the steps to deliver a culinary experience like The Oak Room to please the most defined palates and satisfy our most discriminating guests.

So please, sit back, relax, and enjoy!

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Seafood

<b>AUSTRALIAN LOBSTER TAIL</b>		
8 oz		MP
12 oz		MP
1 lb		MP
2 lbs		MP
<b>LIVE MAINE LOBSTER</b>		MP
3 lbs		
<b>STEAMED ALASKAN KING CRAB LEGS</b>		MP
1 lb		
<b>BROILED STUFFED SHRIMP IN APPLE WOOD BACON</b>		34
1 lb		
<b>*LAMB CHOPS AND COLD WATER LOBSTER TAIL</b>		MP
<b>*FILET MIGNON AND COLD WATER LOBSTER TAIL</b>		MP

## Steaks & Chops

*Our corn-fed midwest prime steaks and chops are fire roasted at over 1600°, finished with California whole butter and served in a smoking hot pan at peak perfection*

<b>*FILET MIGNON</b>				42
12 oz				
<b>*NEW YORK STRIP STEAK</b>				38
14 oz				
<b>*RIB EYE STEAK</b>	<b>12 oz</b>	<b>34</b>	<b>18 oz</b>	<b>40</b>
<b>*PRIME RIB OF BEEF</b>	<b>14 oz</b>	<b>30</b>	<b>20 oz</b>	<b>39</b>
<b>*PORTERHOUSE</b>				46
24 oz				
<b>*KORUBUTA PORK CHOP</b>				30
16 oz				
<b>*VEAL LOIN CHOP</b>				38
14 oz				
<b>*LAMB CHOPS WITH MINT BÉARNAISE</b>				38
16 oz				
<b>*MARINATED FREE RANGE CHICKEN</b>				28
<b>*CITRUS CRUSTED RACK OF LAMB</b>				42
16 oz				

### SAUCES

*Béarnaise - Red Wine Reduction - Peppercorn - Hollandaise - Natural Juice  
Mint Béarnaise - Jalapeño Jelly - Mushroom Demi - Glace*

## Fish

<b>*PANKO ENCRUSTED ALASKAN HALIBUT</b>		34
Tomato Salad and Fresh Spinach		
<b>*GRILLED ATLANTIC SALMON</b>		30
Spinach Borsin Potatoes and Rosemary Tomato Fondue		
<b>*OUR FRESH FISH ON ICE</b>		MP