

## APPETIZERS

### COUNCIL OAK MEATBALL 20

Wagyu, Marinara, Ricotta,  
Grilled Sixteen Bricks Ciabatta

### JUMBO LUMP CRAB CAKE 33

Grain Mustard Aioli,  
Frisee, Orange

### CRISPY CALAMARI 14

Pepperoncini, Garlic Confit, Tomatoes,  
Anchovy Bagna Càuda, Lemon Aioli

### STEAK TARTAR\* 25

Capers, Chives, Remoulade, Egg Yolk,  
Grilled Sixteen Bricks Crostini

### COUNCIL OAK BACON 25

Bourbon-Soy Glaze, Green Apple Frisee Salad

## RAW BAR

### KING CRAB LEGS 80

8 oz., Drawn Butter

### DAILY OYSTERS MP\*

Half Dozen

### SHRIMP COCKTAIL 24

Cocktail Sauce

### RAW BAR SAMPLER\*

Lobster, Shrimp Cocktail, Oysters

FOR 2 95 | FOR 4 180

## COAL-FIRED SPECIALTIES

### MELTING BURRATA 17

Heirloom Tomatoes, Pinenut Pesto, Grilled Sixteen Bricks Ciabatta

### CHARRED OCTOPUS 20

Romesco, Baby Potatoes, Marcona Almond

### SHRIMP SCAMPI 26

Garlic Butter, White Wine, Parsley, Grilled Sixteen Bricks Ciabatta

### OYSTERS ROCKEFELLER\* 24

Cream Spinach, Bearnaise, Cherrywood Smoked Bacon

### SEAFOOD PLATTER\* 60

Shrimp, Scallops, King Crab, Garlic Butter, White Wine, Grilled Sixteen Bricks Ciabatta

## SOUPS

### LOBSTER BISQUE 16

Crème Fraiche, Chives

### FRENCH ONION 12

Beef Broth, Croutons, Gruyere

## SALADS

### COUNCIL OAK CAESAR\* 14

Romaine, Caesar Dressing, Parmesan,  
White Anchovies, Croutons

### CHOPPED SALAD 13

Iceberg, Romaine, Ranch, Tomatoes, Eggs,  
Cheddar, Onions, Cherrywood Smoked Bacon

### ICEBERG WEDGE 13

Red Wine Vinegar, Onions, Tomatoes, Cherrywood Smoked Bacon, Radish, Blue Cheese

BENCH  
5

### JOHNNY BENCH CATCH & RELEASE 52

10oz Blackened Gulf Snapper, 5 Royal Red Shrimp, Apple – Mango Salsa,  
Cilantro-Lime Crema



Parties of 8 or more will automatically have a gratuity of 20% added to their bill.

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Regarding the safety of these items, written information is available upon request.

## U.S.D.A. PRIME STEAKS

Dry-Aged 28 Days | Provided by Purely Meat Co.

### BONE-IN RIBEYE\* 81

24 oz.

### PORTERHOUSE\* 75

24 oz.

### BONE-IN NEW YORK STRIP\* 71

18 oz.

### LONG BONE RIBEYE FOR TWO\* 130

38 oz.

## MIDWEST GRAIN-FED

Wet-Aged 21 Days

### PRIME BONE-IN RIBEYE 71

18 oz.

### PRIME NEW YORK STRIP 61

14 oz.

### FILET MIGNON\* 58

8 oz.

## SPECIALTIES

### SHORT RIB 45

Roasted Cipollini Onions, Baby Carrots,  
Potatoes, Gramolata

### FAROE ISLAND SALMON\* 45

Quinoa, Celery, Carrot, Shallot, Radish,  
Chipotle-Honey Glaze

### HEIRLOOM CHICKEN 37

Braised Carrot & Fennel, Chicken Demi – Glace

### CERTIFIED A5 WAGYU FILET\* 135

6 oz.

### WOOD-GRILLED

### CAULIFLOWER “STEAK” 32

White Bean Puree, Chili & Cucumber Relish

### COLORADO

### LAMB CHOPS\* 68

Dry-Aged 14 Days

### BONE-IN BERKSHIRE PORK CHOP 38

## THE GRAND COUNCIL

250

FEEDS 2-4 PEOPLE

A5 Wagyu Strip Loin, Onion Soubise, Seared Foie Gras, Butter-Poached Lobster Tails, Duchess Potatoes & Choice of Two Sides

## SIDES

12

### ROASTED MUSHROOMS & PEARL ONIONS

### WHIPPED POTATOES

### FRIED BRUSSELS SPROUTS WITH BACON

### PARMESAN TRUFFLE FRIES

### MACARONI & CHEESE

Add Crab 12 / Add Lobster 16

### CREAMED SPINACH

### MAPLE SWEET POTATO

### TRUFFLED CREAM CORN

### AU GRATIN POTATOES

### BAKED POTATO

Loaded 2

### ASPARAGUS BÉARNAISE

## SAUCES

### BÉARNAISE\* 4

### BUTTERMILK CREAM HORSERADISH 4

### RED WINE DEMI 4

### PORT PEPPERCORN 4

## ADDITIONS

### SEA SCALLOPS (2) 24

### GRILLED JUMBO SHRIMP 20

### LOBSTER TAIL 60

### OSCAR TOPPING 24

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