

## APPETIZERS

### OYSTERS ROCKEFELLER \$18

*Creamed Spinach, Bacon, Brown Butter Béarnaise*

### JUMBO LUMP CRABCAKES \$24

*Grain Mustard Aioli, Lemon Frisée, Orange Segment*

### CRISPY CALAMARI \$15

*Cayenne Aioli, Garlic Chip, Pepperoncini  
Charred Shishito, Peppadew*

### WOOD-FIRED OCTOPUS \$21

*Salt & Herb Crusted Potato, Romesco,  
Roasted Marcona Almond*

## RAW BAR

### RAW BAR SAMPLER

**FOR TWO \$115.00 | FOR FOUR \$195**

*Alaskan King Crab, Lobster, Shrimp Cocktail, Oysters*

### 1/2 LB ALASKAN KING CRAB LEG MP

*Cocktail Sauce*

### COLOSSAL CRAB COCKTAIL \$30

*Mustard Sauce*

### DAILY OYSTER \$18

*Half Dozen*

### JUMBO SHRIMP COCKTAIL \$19

*Horseradish Cocktail Sauce*

## COAL FIRED SPECIALTIES

### PORCHETTA \$16

*Pork and Tomato Agrodolce*

### MUSSELS FRA DIAVOLO \$14

*Garlic, Tomato Confit, Basil, White Wine,  
Calabrian Chili Butter, Grilled Bread*

### DRY AGED MEATBALLS \$16

*Stewed Tomato Sauce, Parmesan*

## SOUPS

### LOBSTER BISQUE \$16

*Crème Fraîche, Chive*

### FRENCH ONION \$12

*Beef Broth, Gruyère Cheese, Provolone, Crouton*

## SALADS

### ICEBERG WEDGE \$13

*Onions, Tomatoes, Red Wine dressing,  
Applewood Smoked Bacon, Radish, Blue Cheese*

### COUNCIL OAK CAESAR \$11

*Caesar Dressing, Shredded Parmesan,  
Anchovies, Crouton*

### RADDICCHIO & MIXED GREENS \$11

*Green Apple, Manchego Cheese,  
Candied Pecans, Shallot dressing*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
ALLERGY NOTICE: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.  
For more information, please speak with a manager.*

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

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

## BONE-IN NEW YORK STRIP

18 oz. \$65

## LONG BONE RIBEYE FOR TWO

34 oz. \$130

## BONE-IN RIBEYE

24 oz. \$75

## PORTERHOUSE

24 oz. \$75

## 14 DAY DRY AGED COLORADO LAMB CHOPS

12 oz. \$56

## MIDWEST GRAIN-FED

### BONE-IN FILET

16 oz. \$65

### PRIME NEW YORK STRIP

16 oz. \$58

### FILET MIGNON

8 oz. \$45

### PRIME RIBEYE

18 oz. \$65

## SPECIALTIES

### PRIME SKIRT STEAK \$37

*Citrus Chimichurri*

### BERKSHIRE PORK CHOP \$36

*Grain Mustard Honey Glaze, Pickled Apple & Red Onion*

### CIOPPINO \$45

*Lobster, Mussel, Shrimp, Tomato Fennel Broth*

### COAL FIRED LOBSTER \$73

*Calabrian Chili Butter, Parsley, Charred Lemon*

### COAL FIRED CHICKEN

#### CACCIATORE \$32

*Chicken, Pepperonata,  
Mushrooms*

### ALLA MILANESE \$65

*Parmesan Breaded Ribeye, Arugula,  
Capers, Pickled Shallots, Lemon,  
Parmigiano Regiano*

### BRANZINO \$45

*Blistered Cherry Tomato,  
Castelveltrano Olives, Garlic Chips*

## ADDITIONS

### BLUE CRAB OSCAR

\$23

### BÉARNAISE

\$6

### GRILLED JUMBO SHRIMP

\$18

### HORSERADISH CREAM

\$4

### MAINE LOBSTER

MP

### AU POIVRE

\$8

### KING CRAB

MP

### PORT WINE DEMI

\$8

## SAUCES

## SIDES

### GRILLED ASPARAGUS \$11

*Brown Butter Hollandaise*

### DUCK FAT POTATO HASHBROWN \$11

*Sour Cream, Apple Butter, Chives*

### WILD MUSHROOMS \$11

*Cipollini Onions, Thyme*

### CAMPANELLE MAC & CHEESE \$11

*Campanelle Pasta, Aged Cheddar, Mornay,  
Herbed Breadcrumbs*

### ROASTED CAULIFLOWER \$11

*Tri-Colored Cauliflower, Confit Tomato,  
Balsamico Di Modena Reduction*

### HERBED FRENCH FRIES \$11

### WHIPPED POTATOES \$11

*Sour Cream, Chives*

### CREAMED SPINACH \$11

### AU GRATIN POTATOES \$11

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