

# THE OAK DOOR RESTAURANT

## Appetizers

- Shrimp Martini**  
Jumbo shrimps served with our house made cocktail sauce 14
- Crab Cake Bites**  
Served with Romesco sauce on the side 14
- Wild and Tame Mushroom Crostini**  
Shitake, oyster and cremini mushrooms on baguette topped with crumbled goat cheese 16
- Calamari Rings**  
Served with a lemon wedge and Romesco sauce on the side 16
- Ceviche**  
Chef's selection of seafood marinated in fresh lime juice with cilantro, garlic and spring onions served with tostadas 18
- Steak Tartar**  
Minced beef tenderloin seasoned with capers, shallots, cornichon pickles and fresh herbs, served with truffle aioli and baguette 18

## Oysters

- Crudo - on the half shell \$3 each
- Rockefeller - spinach, bacon, parmesan 16
- Casino - butter, parsley, herbs, bread crumbs 16
- Tuscan - Prosciutto and goat cheese, parsley 16

## Soup

- Traditional French Onion Soup 12
- Chef's Daily Creation Soup 10

## Salads

- Caesar Salad** 12  
Romaine, sour dough croutons, bacon, Gran Padano shavings and house made Caesar dressing
- Grilled Vegetable Salad** 16  
Seasonal grilled vegetables tossed with toasted pumpkin seeds and apple cider dressing
- Spinach, Goat Cheese and Beet Salad** 16  
Baby spinach, house pickled beets, candied walnuts, goat cheese, drizzled with house made honey orange balsamic vinaigrette

## Butcher's Block

- Pick your cut:** (includes choice of potato)
- 8 oz. Filet Mignon** 45
- 12 oz. Filet Mignon** 64
- 12 oz. New York Striploin** 42
- 16 oz. New York Striploin** 62
- 12 oz. Veal Chop** 39
- Lamb Chops** 46

### Design your plate:

Vegetable of the day	5	Shrimp Skewer	14
English Cut Fries	6	Sauteed Mushrooms	8
Mushroom Risotto	9	Crispy Onion Nest	6
Asparagus	8	Cognac	3
Creamed Spinach	6	Peppercorn Sauce	
		Side Garden	10

## Chef's Table

### Braised Short Rib 38

Served in a red wine reduction sauce with mashed potatoes, and roasted root vegetables

### Pork Medallions 39

Wrapped with prosciutto and sage, served with polenta cake, sauteed greens and roasted apple reduction

### Chicken Supreme 36

Chicken pan roasted with mushroom cream sauce, fresh seasonal vegetables and mashed potatoes

### Lobster Pad Thai 44

Rice noodles stir fried, crisp vegetables, sweet and spicy sauce.

### Pan-Seared Salmon with Ginger and Beet Beurre Blanc 38

Served with fresh seasonal vegetables and Basmati rice



#### *Kitchen Hours:*

Wednesday and Thursday 5:00 to 8:30 PM

Friday and Saturday 5:00 to 9:00 PM

## Desserts

### Lemon Mousse Cake 14

### Cheesecake 10

### Crème Brûlée 10

### Sticky Toffee Pudding 10

## Kids

### Grilled Cheese with Fries 13

### Chicken Fingers with Fries 13

### Butter Chicken with Rice 13

*For an exceptional private event with personalized service, host your next celebration at The Oak Door Steak and Seafood Restaurant. We offer four dining rooms, sure to leave a lasting impression no matter the occasion.*

*From business functions to birthday parties and wedding celebrations, our team of experts will coordinate every last detail to help create an event like no other. We can craft a custom menu from our selection of appetizers, steaks, our Chef's Table selection and decadent desserts.*

**Visit the Grey Gables Inn website:**



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