

The Oak Door Restaurant



Appetizers

SHRIMP MARTINI	15
<i>Jumbo shrimps served with our house made cocktail sauce</i>	
CRAB CAKE BITES	14
<i>Served with Romesco sauce on the side</i>	
WILD AND TAME MUSHROOM CROSTINI	16
<i>Shitake, oyster and cremini mushrooms on baguette topped with crumbled goat cheese</i>	
CALAMARI RINGS	16
<i>Served with a lemon wedge and Romesco sauce on the side</i>	
CEVICHE	18
<i>Chef's selection of seafood marinated in fresh lime juice served with tostadas</i>	
STEAK TARTAR	18
<i>Minced beef tenderloin seasoned with capers, shallots, cornichon pickles</i>	
CHEF'S DAILY CREATION SOUP	10
OYSTERS ON THE HALF SHELL (each)	3
OYSTERS ROCKEFELLER	16
<i>Spinach, bacon, and parmesan</i>	

Salads

TRADITIONAL CAESAR SALAD	14
FATTOUSH SALAD	16
<i>Romaine, radish, cucumber, tomato, red onion, toasted chickpeas, pita chips</i>	
SPINACH, GOAT CHEESE AND BEET SALAD	18
<i>Baby spinach, house pickled beets, candied walnuts, goat cheese, honey-orange vinaigrette</i>	

Hours of Operation: Wednesday to Sunday 5:00 to 9:00 PM

Butcher's Block

(Served with seasonal vegetables and your choice of potato)

8 oz. FILET MIGNON	51
12 oz. FILET MIGNON	72
12 oz. NEW YORK STIPLOIN	42
16 oz. NEW YORK STRIPLOIN	62

Chef's Table

PEPPER CRUSTED TUNA	38
<i>Served with crispy new potatoes, grilled chicory, preserved lemon and green olive tapenade</i>	
LOBSTER PAD THAI	45
GRILLED SALMON	38
<i>Served with quinoa kale salad, pickled beet gele and mint cucumber yogurt</i>	
CHICKEN SUPREME	36
LAMB	42
<i>Pomegranate glazed sirloin with chimichurri sauce, roasted new potatoes, grilled carrots</i>	

Desserts

LEMON MOUSSE CAKE	14
CHEESECAKE	15
CRÈME BRULEE	10
TARTUFO ITALIAN GELATO	14

Kids *(under 12 years old)*

GRILLED CHEESE WITH FRIES	13
BURGER WITH FRIES	13
BUTTER CHICKEN WITH BASMATI RICE	13

Accompaniments

SAUTEED MUSHROOMS	8	CRISPY ONION NEST	6
ENGLISH CUT FRIES	6	ASPARAGUS	8
SHRIMP SKEWER	14	SIDE GARDEN	10
COGNAC PEPPERCORN SAUCE	3		

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