

The Oak Door Restaurant



First Impressions

SHRIMP MARTINI

Jumbo shrimps served with our house made cocktail sauce 15

ESCARGOT

Garlic butter, gruyere béchamel, served with crusty bread 15

WILD AND TAME MUSHROOM CROSTINI

Shitake, oyster and cremini mushrooms on baguette topped with crumbled goat cheese 16

FRITTO MISTO DI MARE

Crispy fried mixed seafood served with tomato sauce, aioli and lemons 16/24

PATE DE FOIE

Chicken liver pate with a pistachio with Cumberland sauce and toast points 14

STEAK TARTAR

Minced beef tenderloin seasoned with capers, shallots, cornichon pickles 18

CHEF'S DAILY CREATION SOUP

10

OYSTERS ON THE HALF SHELL (each)

Market price

OYSTERS ROCKEFELLER

Spinach, bacon, and parmesan Market price

Greens

TRADITIONAL CAESAR SALAD

9/16

ARUGULA, FRESH PEARS AND BLUE CHEESE

10/18

With spiced almonds, and red wine mustard dressing

GARDEN SALAD

8/14

Mixed greens with a citrus dressing

~~Prime Rib Dinner~~

Served on the first Thursday of every month

Meating Point

(Served with seasonal vegetables and your choice of potato)

Wine Recommendations: Masi Campofiorin or Masi Bonacost Valpolicella

6 oz. FILET MIGNON	42
8 oz. FILET MIGNON	51
12 oz. FILET MIGNON	72
12 oz. NEW YORK STIPLOIN	44
16 oz. NEW YORK STRIPLOIN	62

The Main Street

BEEF SHORT RIB	42
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Bourguignon style with bacon, pearl onions served with mashed potatoes and seasonal vegetables

Wine Recommendations: Magnotta Cabernet Sauvignon Merlot or Philippe de Rothschild Merlot

PAN ROASTED DUCK	39
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Served with crispy new potatoes, pear reduction with seasonal vegetables

Wine Recommendations: Philippe de Rothschild Pinot Noir Pays or Magnotta Pinot Grigio Chardonnay Venture Series

GRILLED SALMON WITH BEURRE BLANC SAUCE	39
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Served with roasted beets, mini roasted potatoes and seasonal vegetables

Wine Recommendations: Philippe de Rothschild Chardonnay Pays or Magnotta Pinot Grigio Chardonnay Venture Series

CHICKEN CORDON BLEU	36
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Ham and gruyere crispy coated served with white wine cream sauce, mashed potatoes and seasonal vegetables

Wine Recommendations: Philippe de Rothschild Chardonnay or Magnotta Pinot Grigio Chardonnay Venture Series

PAN SEARED SCALLOPS	42
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Served with caramelized onion and bacon marmalade and saffron risotto

Wine Recommendations: Angel's Gate Sussreserve Riesling VQA or Philippe de Rothschild Sauvignon Blanc

Toute Sweet

FOUR LAYER CHOCOLATE CAKE	14
CHEESECAKE	16
CRÈME BRULEE	11
STICKY TOFFEE PUDDING	12

Accompaniments

SAUTEED MUSHROOMS	8	SAUTEED ONIONS	6
ENGLISH CUT FRIES	6	SHRIMP SKEWER	14
COGNAC PEPPERCORN SAUCE	6		

Kids *(under 12 years old)*

GRILLED CHEESE WITH FRIES	13
BURGER WITH FRIES	13
MAC AND CHEESE	13