

Three  
**OAK**  
• STEAKHOUSE •



. TO START .

- French Onion Soup** MELTED GRUYERE, CROUTON 10.95  
**Burrata Mozzarella** ROASTED RED BELL PEPPER, BASIL PESTO, BREAD 16.95  
**Rooftop Crab** LUMP CRAB, MANGO, AVOCADO, ENGLISH CUCUMBER 22.95  
**Crab Cake** MANGO & APPLE CHUTNEY, CAJUN REMOULADE 17.95  
**Crab Stuffed Mushroom** BROILED, TOPPED WITH LEMON & PECORINO CHEESE 15.95  
**Clams Casino** CHERRY STONE CLAMS, BACON, PEPPER, GARLIC, BREADCRUMB, LEMON 16.95  
**Oak's Colossal Shrimp Scampi** GARLIC, BUTTER, WHITE WINE, CHERRY TOMATO, CROSTINI 23.95  
**Fried Calamari** JALAPEÑO PEPPER, CAJUN AIOLI 15.95  
**Seared Sesame Tuna** MANGO, CUCUMBER, AVOCADO, JALAPEÑO, WASABI 19.95  
**Grilled Octopus** OLIVE TAPENADE, ROASTED POTATO, CHERRY TOMATO, SIRACHA AIOLI 21.95  
**3 Colossal Shrimp Cocktail** 23.95  
**Fried Oysters** LEMON TARTAR SAUCE 16.95  
**Charred Thick Cut Bacon** MAPLE SYRUP 17.95  
**Bavarian Pretzels** BACON, ALE, AND AGED CHEDDAR FONDUE 13.95  
**Sweet & Spicy Shrimp** LIGHTLY FRIED, TOSSED, TANGY CUCUMBER SALAD 15.95  
**Beef Sliders** CARAMELIZED ONION, FRIED PICKLE, CREAMY BLEU CHEESE 15.95  
**Chilled Grand Seafood Tower for 3** 6 OYSTERS, 3 COLOSSAL SHRIMP, 4OZ JUMBO LUMP CRAB, TUNA TARTAR, 8OZ LOBSTER TAIL 110.95  
**Chilled Grand Seafood Tower for 6** 209.95  
**Tuna Tartar** SOY-HONEY GLAZE, SCALLION, CUCUMBER, CRISPY WONTON 19.95  
**Oysters on the Half Shell** ½ DZ 17.95 DZ 30.95

. SALADS .

- CAESAR SALAD**  
GARLIC CROUTON // PARMESAN 12.95
- WEDGE SALAD**  
CHERRY TOMATO  
CRISPY FRIED ONION // BACON  
BLEU CHEESE 13.95
- BABY ARUGULA SALAD**  
TOMATO // RED ONION  
CRUMBLD GORGONZOLA  
BALSAMIC VINAIGRETTE 11.95
- OAK SALAD**  
ARUGULA // WATERCRESS & RADICCHIO  
PARMESAN // PEAR // WALNUT //  
MAPLE DIJON VINAIGRETTE 13.95
- DRESSINGS** Balsamic Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Caesar, Lemon & Herb Vinaigrette



**STEAK & CHOPS**

- 20 OZ. DRY-AGED KANSAS CITY STEAK** 62.95  
**16 OZ. PRIME NY STRIP STEAK** 59.95  
**10 OZ. PRIME FILET MIGNON** 50.95  
**6 OZ. PRIME PETITE FILET MIGNON** 37.95  
**14 OZ. BONE IN FILET MIGNON** 65.95
- 24 OZ. DRY-AGED PORTERHOUSE** 69.95  
**16 OZ. PRIME RIBEYE** 52.95  
**48 OZ. PORTERHOUSE STEAK FOR TWO** 119.95  
**RACK OF LAMB** 58.95  
**20 OZ. DRY-AGED COWBOY STEAK** 66.95

EACH STEAK AT THREE OAK STEAKHOUSE IS SEASONED WITH OUR OWN PROPRIETARY BLEND OF SALT & SPICES. ADDITIONALLY, STEAKS ARE SERVED ON A 500 DEGREE PLATE DRESSED WITH MELTED, UNSALTED BUTTER.



**A 'LA CARTE SAUCES**  
AU POIVRE RED WINE DEMI  
BÉARNAISE \$3 EACH



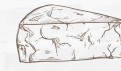
**SHRIMP**  
6 ADD'L LG SHRIMP // DUSTED W.  
BLACKENING SEASONING // BROILED 14.95



**LOBSTER TAIL**  
DUSTED WITH CAJUN SPICES  
SEA SALT & BUTTER 34.95



**OSCAR STYLE**  
JUMBO LUMP CRAB MEAT & ASPARAGUS  
W. BÉARNAISE SAUCE 16.95



**BLEU CHEESE CRUST**  
CREAMY BLEU CHEESE //  
ROASTED GARLIC 5.95

. ENTRÉES .

- 1/2 CHICKEN** MASHED POTATO // GRILLED ASPARAGUS // NATURAL JUS 29.95  
**SWORDFISH** JALAPEÑO POLENTA CAKE // HARICOT VERT // HERB-LEMON BUTTER 31.95  
**PAN SEARED SCALLOPS** SWEET CORN PUREE // LOBSTER & CORN SACCOTASH // PANCETTA // FINGERLING POTATOES 38.95  
**SALMON** PARMESAN & WILD MUSHROOM RISSOTO // ROASTED CIPOLLINI ONION // BALSAMIC REDUCTION 27.95  
**HALIBUT** JASMINE RICE // COCONUT CURRY // CUCUMBER & MANGO RELISH 39.95  
**BONE-IN PORK CHOP** SWEET POTATO AU GRATIN // BRUSSELS SPROUT // BACON LARDONES // MAPLE GLAZE 36.95  
**PAN SEARED SHRIMP** LOBSTER RISSOTO // ASPARAGUS // BORSIN CREAM SAUCE 29.95

. SIDES TO SHARE .

- Classic Whipped Potatoes 10.95  
 Grilled Asparagus 12.95  
 Truffled Parmesan Fries 12.95  
 Green Beans Smoked Bacon 10.95  
 Sautéed Spinach & Garlic 11.95

- Wild Mushrooms & Onion 9.95  
 Sweet Potato Au Gratin Goat Cheese Crumbles 12.95  
 Macaroni & Cheese 10.95  
 Lobster Macaroni & Cheese 17.95  
 Creamed Spinach 15.95

- Steamed Broccoli 9.95  
 Creamed Sweet Corn 11.95  
 Bell Pepper & Vidalia onion  
 Fully Loaded Baked Potato 12.95  
 Everything on side 4.00



Consuming Raw or Undercooked Meats, Poultry, Seafood, Shelfish, or Eggs May Increase Risk of Foodborn Illness.