

THE OAKS BAR GRILLE

Sizzlin' Steak House Saturdays

Appetizers

Soup: Butternut Squash

cup: 2.99 bowl 3.75

Clams on the Half

Local little necks cocktail sauce & lemon

6 for 6 12 for 10

Drunken Clams

Great bay little neck clams, chorizo sausage, garlic white wine broth, grape tomatoes, garlic bread

10

Pate

House made chicken liver pate, focaccia crisps, pickled red onion 8

Crab Balls

Sea Oaks crab imperial dusted in bread crumbs, Sherry cream and sauteed spinach 10

Melon & Prosciutto

Shaved Prosciutto Di Parma, honeydew & cantaloupe, Fresh mozzarella cheese, blood orange balsamic 10

Entrées

Gorgonzola Rib Eye

Flame broiled 14oz angus rib eye steak, topped with caramelized onions and gorgonzola cheese demi glace red skinned garlic mashed, creamed spinach

28

Tenderloin Tips Stroganoff

Sautéed filet mignon tips in a classic Stroganoff brown sauce with sour cream and mushrooms over fettuccini pasta

19

Filet Oscar

Flame broiled 7oz Filet Mignon topped with lump crab, asparagus & béarnaise sauce, with garlic mashed

33

Prime Rib

Slow roasted prime rib of beef finished with natural beef au jus, horseradish sauce, baked potato & seasonal vegetable

Chef's Cut 19.99 King Cut 25.99

Steaks and Chops

Filet Mignon 7 ^{oz}	27
Angus New York Strip 12 ^{oz}	24
Angus Flat Iron 8 ^{oz}	19
Premium Reserve Pork Chop 10 ^{oz}	19
Grilled Lamb Chops	28

above served with: demi-glace, garlic mashed or baked potato, seasonal vegetable

Lobster & Seafood

Twin Petite Maine Tails (4oz) 28

Crab Stuffed 4oz Lobster Maine Twin Tails 38
Lobster entrees served with cream corn, garlic mashed

Surf and Turf 28
Broiled petite filet mignon and Maine lobster tail, drawn butter, demi seasonal vegetables and garlic whipped potatoes

Maine Tail added to another Entrée 12

Shrimp & Tortellini Carbonara

Sautéed jumbo shrimp, cheese tortellini, bacon, Broccoli in parmesan cream sauce 24

Linguini with Clam Sauce

Great bay littleneck clams in garlic broth, Linguini pasta & garlic bread 19

Lacquered Salmon

Seared Organic Scottish salmon, toasted almond bourbon glaze, rice pilaf, seasonal vegetables 24

Side Offerings

Crab Mac & Cheese Lump Crab, fontina, touch of sherry, elbows 12

Bacon Mac n' Cheese elbow macaroni, smoky bacon, cheddar jack cheese 7

Loaded Baked Potato, bacon, broccoli, melted cheddar cheese, scallion 5

Haystack Onions shaved and fried Spanish onions, horseradish dipping sauce 5

Kindly read the following prior to ordering your steak:

Rare: lightly seared exterior, cool dark red center

Medium rare: seared lightly warm dark red interior

Medium: seared exterior, warm mostly pink interior

Medium well: well seared exterior, some pink interior

Well: charred exterior, no pink cooked throughout