

THE OAKS BAR GRILLE

Sizzlin' Steak House Saturdays

Appetizers

Soup: Split Pea Soup

Clams on the Half

Local little necks cocktail sauce & lemon 6 for 6 12 for 10

Loaded Pierogies

Potato pierogies, caramelized onions, bacon and melted cheddar cheese 8

Lobster Wontons

Maine Lobster Wontons with Cream Cheese Scallion Filling, Asian Slaw, Hoisin Teriyaki Drizzle 11

Cubano Pork Belly Sliders

Seared smoked pork belly, ham, pickle, mustard, slaw, and melted Swiss on Texas toast 10

Maryland Fried Oysters

Panko crusted Virginia salts, Old Bay seasoning, tomato caper aioli 11

Entrees

Filet Oscar

Flame broiled 7oz filet mignon topped with lump crab, asparagus & béarnaise sauce, with roasted 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 20.99 King Cut 26.99

Cowboy Steak

16oz Choice Bone Rib Eye Steak, flame broiled, brandy demi glaze, garlic herb butter whipped potatoes and seasonal vegetables 32

Gorgonzola Rib Eye

Flame broiled 14 oz Black Angus Rib eye Steak, smothered with caramelized onions and Gorgonzola cheese Demi-glaze, garlic mashed & seasonal vegetables 29

Steaks and Chops

Filet Mignon 7 ^{oz} Choice	27
Flat Iron Steak 8 ^{oz} Angus	21
New York Strip 12 ^{oz} Certified Angus	26
Center Cut Pork Chop 10 ^{oz} Premium Reserve	19
Rib Eye 14 ^{oz} Certified Angus	27

served with: demi-glaze, roasted 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 & Turf

Broiled petite filet mignon & Maine lobster tail, drawn butter, demi seasonal vegetables & roasted garlic mashed 28

Maine Tail added to another Entrée 12

Stuffed Flounder Alaska

Flounder roulade stuffed with Alaskan crab meat, lemon butter, butternut rice pilaf & sautéed asparagus 27

Fish and Chips

Beer Battered Alaskan Cod, Cole slaw, chef cut old bay fries, tartar sauce 19

Lacquered Salmon

Pan roasted Atlantic salmon filet, honey almond bourbon butter, rice pilaf and seasonal vegetables 24

Side Offerings

Crab Mac n' Cheese elbow macaroni, jumbo lump crab, grape tomatoes 11

Truffle Fries chef cut fries, black truffle oil & parmesan cheese 5

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

Loaded Baked Potato cheddar jack cheese, bacon, broccoli, scallion 4

Tempura Asparagus parmesan, horseradish dipping sauce 4

Don't Forget About Dessert

Oreo Cookie Cheese Cake
Fresh Beignets with Chocolate Ganache

Apple Cranberry Cobbler

Chocolate Lava Cake and more,

Ask your server to see our dessert tray.

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