



## BEGINNINGS

### **ROASTED CORN CHOWDER | 8**

Crumbled Bacon, Chives, Crema Fresca

### **SMOKED CHEDDAR FONDUE | 11**

Smashed Potato, Pretzel Coins & Mesquite Potato Chips, Bacon Crumbles

### **CRISPY CRAB BARRELS | 16**

Blue Lump Crab, Panko Crust, Trinity, Remoulade, Chive EVOO

### **BLACK & BLUE BITES | 12**

Cajun Beef Tenderloin Tips, Blue Cheese Mousse, Grilled Focaccia

### **GEORGIA SHRIMP GUMBO | 13**

Wild Caught Local Shrimp, Andouille Sausage, Trinity, Okra, White Rice

### **GOAT CHEESE FRITTERS | 11**

Citrus Aioli, Smoked Bacon Jam, Blue Potato Chips

### **AHI TUNA | 14**

Sweet & Sour Sticky Rice, Ponzu Sauce, Wasabi, Sweet Pepper Jelly, Wonton Crisps

### **PORK POT STICKERS | 12**

Sesame Ponzu Dipping Sauce

## MARKET GREENS

### **OAKS HOUSE | 10**

Carrot Ribbons, Cucumbers, Tomatoes, Croutons, Mixed Greens

### **AHI TUNA | 15**

Ahi Tuna, Petite Lettuce, Cashews, Baby Corn, Carrot Ribbons, Cucumbers, Edamame, Wonton Crisp

### **CAESAR | 12**

Romaine Lettuce, Shaved Parmigiano-Reggiano, Classic Caesar, Anchovy Filets, Focaccia Croutons

### **SALAD DRESSINGS**

Blue Cheese | Ranch | Balsamic & Pomegranate Vinaigrette

### **SALAD ADD-ONS**

Grilled Salmon \$8 | Smoked Salmon \$9 | Shrimp \$7 | Angus Patty \$7

# FEATURES

## **BUTTER CHICKEN | 28**

Jasmine Rice, Cilantro Crème, Warm Pita Bread

## **CHIANTI BRAISED SHORT RIBS | 29**

Blue Cheese Crostini, Mashed Potatoes, Sautéed Baby Carrots, Tobacco Onions, Red Wine Demi

## **PISTACHIO CRUSTED SALMON | 29**

Mediterranean Couscous, Market Vegetables, Saffron Chive Butter Sauce

## **O.C. SHRIMP & GRITS | 26**

Shrimp Velouté, Peppers, Onions, Garlic, Andouille Sausage

# BUTCHER BLOCK

## **FILET MIGNON | 34**

Angus Choice, Market Vegetables, Mashed Potatoes, Cabernet Demi-Glace

## **RIBEYE | 38**

Angus Choice, Rosemary Roasted Baby Potatoes, Caramelized Shallots, Market Vegetables, Cracked Pepper Demi

### **STEAK ENHANCEMENTS**

Grilled Shrimp \$7 | Bacon Blue Cheese \$6 | Baby Mushrooms \$4 | Caramelized Onions \$4

# PASTA BOWLS

## **TROTTOLE OR PAPPARDELLE | 24**

Sauce Choice : Asiago Cream. Arrabbiata Sauce, Tomato Basil  
Choice Of: Georgia Shrimp or Grilled Chicken Breast

## **BOLOGNESE | 24**

Choice Of Pasta, Shaved Fresh Parmesan

# SMALL PLATES

## **YELLOW GRITS | 4**

Add Smoked Cheddar & Gouda Cheese \$2

## **MASHED POTATOES | 4**

## **MARKET VEGETABLES | 4**

*Chris Ciero*  
Executive Chef

*Santiago Silvano:*  
Chef de Cuisine

**20% gratuity will be added to all parties of 6 or more**

\*We take pride in preparing our food from scratch every day. Some items will have limited availability.  
We are concerned for your well-being. If you have special dietary requirements or food allergies, please communicate with us, not all ingredients are listed!  
It is our responsibility to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.  
Thank you for dining with us.