BEGINNINGS

SMOKED CHEDDAR FONDUE| 13
Mesquite Potato Chips, Bacon Crumbles, Chive Crostini & Baked Pretzels

CRISPY CRAB BARRELS| 16
Blue Lump Crab, Panko Crust, Trinity, Citrus Aioli

BLACK & BLUE BITES | 14
Cajun Beef Tenderloin Tips, Blue Cheese Mousse, Grilled Focaccia, Tomato, Microgreens

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| 13
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, Ponzu Vin

CAESAR | 12
Romaine Lettuce, Shaved Parmigiano-Reggiano, Classic Caesar, Anchovy Filets, Focaccia Croutons

SALAD DRESSINGS
Blue Cheese | Ranch | Balsamic & Pomegranate Vinaigrette | Ponzu Vin

SALAD ADD-ONS
Grilled Salmon 8 | Smoked Salmon 9 | Shrimp 7 | Angus Patty 7 | Crab Barrel 9

FEATURES

CHIANTI BRAISED SHORT RIBS| 29
Blue Cheese Crostini, Mashed Potatoes, Sautéed Baby Carrots, Tobacco Onions, House Cabernet Demi

PISTACHIO CRUSTED SALMON| 29
Mediterranean Couscous, Market Vegetables, Saffron Chive Cream

O.C. SHRIMP & GRITS | 26
Shrimp Velouté, Peppers, Onions, Garlic, Andouille Sausage

BUTCHER BLOCK

FILET MIGNON | 34
Angus Choice, Market Vegetables, Mashed Potatoes, House Cabernet Demi

RIBEYE | 38
Angus Choice, Rosemary Roasted Baby Potatoes, Caramelized Onions, Market Vegetables, House Cabernet Demi

STEAK ENHANCEMENTS
Grilled Shrimp 7 | Bacon Blue Cheese 6 | Baby Mushrooms 4 | Caramelized Onions 4

PASTA BOWLS

FETTUCCINE OR RIGATONI | 24
Sauce Choice : Asiago Cream. Arrabbiata Sauce, Tomato Basil
Choice Of: Georgia Shrimp or Grilled Chicken Breast

SMALL PLATES

YELLOW GRITS | 4
Add Smoked Cheddar & Gouda Cheese $2

MASHED POTATOES| 4

MARKET VEGETABLES | 4