

APPETIZERS

JUMBO LUMP CRAB CAKE \$17
Succotash, Lemon Caper Aioli

CRISPY CALAMARI \$12
*Pepperoncini, Garlic Chips,
Confit Tomatoes, Anchovy Bagna Cauda*

OYSTERS ROCKEFELLER \$16
Cream Spinach, Brown Butter Bernaise, Bacon

RAW BAR

RAW BAR SAMPLER
*Alaskan King Crab, Lobster,
Shrimp Cocktail, Oysters*
For Two \$75 | For Four \$125

DAILY OYSTER \$15
Half Dozen

JUMBO SHRIMP COCKTAIL \$16
Horseradish Cocktail Sauce

COAL FIRED SPECIALTIES

ALASKAN KING CRAB \$18
Charred Miso, Pickled Fresno Chili

BLACK GARLIC SHRIMP \$18
White Wine Butter Sauce

CLAMS CASINO \$15
*Bread Crumb, White Wine,
Herb Shallot, Garlic Butter*

SOUPS

LOBSTER BISQUE \$10
Crème Fraîche, Brandy

FRENCH ONION \$9
*Beef Broth, Parmesan,
Gruyère Cheese*

SALADS

ICEBERG WEDGE \$11
*Onions, Tomatoes, Red Wine Vinaigrette,
Applewood Smoked Bacon,
Radish, Blue Cheese*

TUSCAN KALE \$12
*Roasted Grapes, Pecorino, Cranberry,
Crouton, Herb Dressing*

EMBER-ROASTED BEET \$12
*Blue Cheese Espuma,
Burnt Olive Oil, Hazelnut, Cocoa*

COUNCIL OAK CAESAR \$11
*Caesar Dressing, Shredded Parmesan,
Anchovies, Crouton*

*Tax and gratuity not included. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

U.S.D.A. PRIME STEAKS

Dry Aged 28 Days | Provided by Purley Meat Co.

BONE-IN NEW YORK STRIP

18 oz. \$62

PORTERHOUSE

24 oz. \$68

BONE-IN RIBEYE

24 oz. \$65

LONG BONE RIBEYE FOR TWO

46 oz. \$160

14-DAY DRY AGED COLORADO LAMB CHOPS

12 oz. \$48

MIDWEST GRAIN-FED

PRIME BONE-IN FILET

16 oz. \$65

FILET MIGNON

8 oz. \$34

SPECIALTIES

BERKSHIRE PORK CHOP \$34

Cider Glazed

WHOLE ROASTED WALLEYE \$33

Salsa Verde, Crispy Capers

HEIRLOOM CHICKEN \$29

Chicken Jus

CRISPY SKIN KING ORA SALMON \$32

House Giardiniera, Shaved Vegetables

COAL FIRED 2lb LOBSTER \$62

*Crisp Chili, Oregano, Orange,
Macadamia Macha*

CHILEAN SEA BASS \$42

Spanish Chorizo Sauce, Baby Artichokes

ADDITIONS

BLUE CRAB OSCAR	\$23
GRILLED JUMBO SHRIMP	\$18
MAINE LOBSTER TAIL	\$28 PER LB.
ALASKAN KING CRAB	\$28 PER LB.

SAUCES

BÉARNAISE	\$4
HORSERADISH CREAM	\$4
WHITE WINE BORDELAISE	\$4
AU POIVRE	\$4

SIDES

GRILLED ASPARAGUS <i>Brown Butter Hollandaise</i>	\$10	BUTTERMILK WHIPPED POTATOES <i>Black Truffle Jus</i>	\$9
CHARRED MUSHROOMS <i>Cippolini Onion</i>	\$9	DUCK FAT POTATO HASHBROWN <i>Michigan Grown Apple Butter</i>	\$9
BRUSSELS SPROUTS CAESAR	\$9	POTATO AU GRATIN	\$9
CREAMED SPINACH	\$9	BAKED POTATO	\$9