

APPETIZERS

OYSTERS ROCKEFELLER \$16

*Cream Spinach, Brown Butter Béarnaise,
Bacon*

JUMBO LUMP CRAB CAKE \$19

Succotash, Lemon Caper Aioli

DRY AGED BEEF TARTAR \$17

*Brioche Toast, Pickled Red Onion, Bourbon Pickled
Mustard Seeds, Smokey Aioli, Prosciutto Chips*

CRISPY CALAMARI \$15

*Cayenne Aioli, Garlic Chips, Pepperoncini,
Charred Shishito Pepper, Peppadew Peppers*

HONEY GLAZED PORK BELLY \$17

Pickled Pineapple, Preserved Cherry

SMOKED SALMON \$15

*Soy Cured, Salmon Roe,
Pickled Radish*

RAW BAR

RAW BAR SAMPLER

*Alaskan King Crab, Lobster,
Shrimp Cocktail, Oysters*

For Two \$105 | For Four \$195

DAILY OYSTER \$18

Half Dozen

JUMBO SHRIMP COCKTAIL \$19

Horseradish Cocktail Sauce

COAL FIRED SPECIALTIES

ALASKAN KING CRAB \$24

Charred Miso, Pickled Fresno Chili

BLACK GARLIC SHRIMP \$19

White Wine Butter Sauce

MELTING BURATTA \$18

*On the Vine Tomatoes,
Basil Pistou*

COAL ROASTED BEEF BONE MARROW \$17

*Bacon & Onion Jam, Tender Greens Salad,
Pickled Onion, Dashi Dusted Chip*

DRY AGED MEATBALLS \$16

Stewed Tomato Sauce, Parmesan Cheese

SOUPS

LOBSTER CORN CHOWDER \$14

Lobster, Bacon, Corn, Potato

FRENCH ONION \$12

Beef Broth, Parmesan, Gruyère Cheese

SALADS

ICEBERG WEDGE \$13

*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. A suggested gratuity of 18% will be added to parties of eight and above.
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 Purely Meat Co.

BONE-IN NEW YORK STRIP

18 oz. \$56

PORTERHOUSE

24 oz. \$68

BONE-IN RIBEYE

24 oz. \$68

LONG BONE RIBEYE FOR TWO

52 oz. \$160

14-DAY DRY AGED COLORADO LAMB CHOPS

12 oz. \$56

MIDWEST GRAIN-FED

BONE-IN FILET

16 oz. \$65

FILET MIGNON

8 oz. \$42

SPECIALTIES

PRIME SKIRT STEAK \$37

Citrus Chimichurri

WHOLE ROASTED WALLEYE \$38

Salsa Verde, Crispy Capers

BERKSHIRE PORK CHOP \$36

Maple Cider Glazed

CRISPY SKIN SALMON \$35

House Giardiniera, Shaved Vegetables

HEIRLOOM CHICKEN \$32

Allium Chicken Jus

CHILEAN SEA BASS \$47

Spanish Chorizo Sauce, Baby Artichokes

COAL FIRED 2lb LOBSTER \$73

Crisp Chili, Oregano, Orange

ADDITIONS

BLUE CRAB OSCAR	\$23
GRILLED JUMBO SHRIMP	\$18
MAINE LOBSTER	MKT Price

SAUCES

BÉARNAISE	\$6
HORSERADISH CREAM	\$4
WHITE WINE BORDELAISE	\$7
AU POIVRE	\$8

SIDES

GRILLED ASPARAGUS <i>Brown Butter Hollandaise</i>	\$9	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	CAULIFLOWER STEAK <i>Calabrian Chili Vinaigrette, Marcona Almond</i>	\$9
BAKED POTATO	\$9		

Tax and gratuity not included. A suggested gratuity of 18% will be added to parties of eight and above.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.