

## APPETIZERS

### OYSTERS ROCKEFELLER \$18

*Creamed Spinach, Brown Butter Béarnaise,  
Bacon*

### JUMBO LUMP CRAB CAKE \$24

*Succotash, Lemon Caper Aioli*

### DRY AGED BEEF TARTAR \$17

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

### CRISPY CALAMARI \$15

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

### HONEY GLAZED PORK BELLY \$17

*Pickled Pineapple, Preserved Cherry*

### CHARRED SALMON CEVICHE \$18

*Passion Fruit Dressing, Avocado, Cucumber,  
Cilantro, Rice Chips*

## 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

### MELTING BURRATA \$18

*Heirloom Tomatoes, Pistachio Pesto,  
Rustic Bread*

### DRY AGED MEATBALLS \$16

*Stewed Tomato Sauce, Parmesan Cheese*

### BLACK GARLIC SHRIMP \$19

*White Wine Butter Sauce*

### MISO GRILLED

### KING OYSTER MUSHROOM \$25

*Forbidden Rice, Great Northern Beans,  
Charred Tomatoes.*

## SOUPS

### COUNCIL OAK SEAFOOD MEDLEY \$16

*Mussels, Clams, Shrimp,  
Corn, Bacon*

### FRENCH ONION \$12

*Beef Broth, Parmesan, Gruyere Cheese,  
Brioche*

## SALADS

### ICEBERG WEDGE \$13

*Onions, Tomatoes, Red Wine Vinaigrette,  
Applewood Smoked Bacon,  
Radish, Blue Cheese*

### EMBER-ROASTED BEET \$16

*Goat cheese, Smoked Figs,  
Hazelnut Crumble*

### TUSCAN KALE \$12

*Roasted Grapes, Pecorino,  
Cranberry, Crouton,  
Herb Dressing*

### 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. \$58

## 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. \$45

## 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*

### DIVER SCALLOPS \$45

*Chili Emulsion, Roasted Nectarines,  
Pickled Apple*

## ADDITIONS

BLUE CRAB OSCAR	\$23
GRILLED JUMBO SHRIMP	\$18
MAINE LOBSTER	MKT Price
KING CRAB	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 <i>Sour cream, Cheddar, Bacon</i>	\$9		

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