# Black Oak

# Steak + Grill

#### APPETIZERS

Orispy Artichake Hearts 10.30 Freshly prepared in Panko crumbs and served with roasted garlic hollandaise

Spicy Blackened Tiger Prawns 11.25

Sautéed New Orleans-style and served in an oversized martini glass with Cajun remoulade

Malaspina Oysters an the Half Shell 1225

Fresh from Canada's Sunshine Coast. Served raw with cucumber-basil mignonette

Buffala Skrimp Skewers 725

Two skewers of grilled BBQ marinated shrimp

### SALADS

Beefsteak Tamata & Sweet Onian Salad

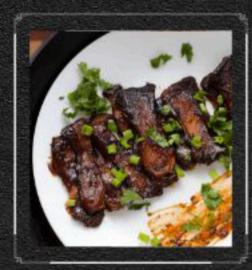
Locally grown heirloom tomatoes with bleu cheese dressing 7.75

Seasanal Field Greens

Greens, Anjou pears, cranberries, rosemary cheddar and candied pecans with black-grain mustard vinaigrette 8.75

Classic Caesar

Hand-cut romaine hearts tossed with garlic croutons, Parmigiano-Reggiano cheese, and Spanish white anchovies. Prepared table-side 7.75



## STEAK & RIBS

14 az. Ribeye Steak

Our 14 oz. Classic Rib Eye cut from USDA choice or higher corn fed Angus beef. Well marbled to provide great flavor 26.25

Bacan Wrapped Filet Mignan

7 oz. bacon wrapped Filet Mignon grilled over open flames to perfection 16.75

Speared Tenderlain Tips

6 oz. large-cut Tenderloin pieces served speared and cooked just the way you like it 17.75

Full Rack of BBQ Baby Back Pork Ribs

Baby back pork ribs seasoned and slowly roasted to tender and juicy perfection, lightly basted with our house BBQ sauce. Served with slaw and black beans 18.50