

Black Oak

Steak + Grill

APPETIZERS

Crispy Artichoke Hearts 10.50
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 on the Half Shell 12.25
Fresh from Canada's Sunshine Coast. Served raw with cucumber-basil mignonette

Buffalo Shrimp Skewers 7.25
Two skewers of grilled BBQ marinated shrimp

SALADS

Beefsteak Tomato & Sweet Onion Salad
Locally grown heirloom tomatoes with bleu cheese dressing 7.75

Seasonal 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 oz. 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

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

Speared Tenderloin 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