



COUNCIL OAK STEAKS AND SEAFOOD

\$56 | Dinner

First Course

Choice of one

New England Style Clam Corder

Leeks, Potato, Bacon, Cream

Council Oak Caesar

Romaine, Caesar Dressing, Parmesan,
White Anchovies, Croutons

Chopped Salad

Iceberg, Romaine, Tomatoes, Egg, Cheddar,
Onion, Cherrywood Smoked Bacon, Ranch

Second Course

Choice of one

6oz Midwest Grain-Fed Filet

Tomato Vinaigrette

10oz Prime Dry Aged Bone-In New York Strip

Tomato Vinaigrette

Coal-Fired Roasted Halibut

Cajun Cream Sauce

Upgrade to an 18 oz Ribeye \$25

Upgrade to a 14 oz New York Strip \$20

Add a 5 oz Lobster Tail \$20

Add 2 Sea Scallops \$14

Add Grilled Shrimp \$10

Choice of 1 Side:

Whipped Potatoes with Red Wine Demi

Stewed Tomatoes

German Potato Salad

Third Course

Meyer Lemon Tart

Blackberry Meringue Shard, Chantily,

Fresh Berries, Raspberry Pearls



SCAN ME



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