



Garrison Oak

STEAKHOUSE

STARTERS

FRIED SWEET ONION PETALS • \$13

Tomato Horseradish Remoulade

KENTUCKY CRAB CAKE • \$16

Lump Blue Crab, Edamame Succotash, Kentucky Bourbon Beurre Blanc

JUMBO SHRIMP COCKTAIL • \$19

House-Made Cocktail Sauce, Horseradish

CANDIED BACON • \$18

Thick Cut, Sous Vide Bacon Belly, Brown Sugar, Cayenne, Smoked Paprika, Maple Syrup

LOADED POTATO WEDGES • \$16

Bacon, Sour Cream, Aged Cheddar Cheese, Chives

BEEF CARPACCIO • \$16

Shaved Prime Beef Tenderloin, Sea Salt, Arugula, Capers, Parmesan, Truffle Oil

SALAD & SOUP

CLASSIC CAESAR SALAD • \$15

Romaine Hearts, House-Made Croutons, Shaved Parmesan, House-Made Caesar Dressing

GARRISON CHOP SALAD • \$14

Iceberg Lettuce, Bleu Cheese Crumbles, Bacon, Grape Tomatoes, Chopped Egg, Chives, Bleu Cheese Dressing

HOUSE SALAD • \$13

Lettuce, Cucumber, Cheddar, House-Made Croutons, Grape Tomatoes, Shaved Red Onion, Choice of Dressing

PEAR SALAD • \$15

Spring Mix, Pears, Bleu Cheese, Candied Pecans, Dried Cranberries, Apple Balsamic Vinaigrette

HEIRLOOM CAPRESE SALAD • \$16

Fresh Burrata, Tomatoes, Micro Basil, Balsamic Reduction

SOUP DU JOUR • \$12

PRIME STEAKS

NY STRIP STEAK 16oz • \$65

RIBEYE 16oz • \$68

FILET MIGNON 8oz • \$54 | 10oz • \$65

KING CUT PRIME RIB 16oz • \$54

QUEEN CUT PRIME RIB 12oz • \$45

GARLIC ROASTED JUMBO SHRIMP • \$19

LOBSTER TAIL 7oz - 8oz • MKT

MUSHROOMS & ONIONS • \$6

CASINO GARLIC BUTTER • \$4

MAYTAG BLEU CHEESE • \$4

CHEF SPECIALTIES

BUTCHER'S BLOCK BURGER • \$26

Garrison Oak's Blend of Tenderloin, Brisket, Bacon & Veal, Duck Fat Bun, Butter Lettuce, Tomato, Bacon Jam, Cheddar & Muenster Cheeses, Horseradish Sauce, Hand Cut Fries

VERLASSO SALMON 8oz • \$44

Lemon, Capers, Dill Butter Sauce

PRIME STEAK TIPS • \$40

Whipped Garlic Potatoes, Mushrooms, Onions, Caramelized Demi-Glace

DOUBLE BONE-IN PORKCHOP • \$42

Herb Marinated, Sous Vide, Apple Cider Jus

CHICKEN OR SHRIMP FETTUCINI ALFREDO • \$34

Pan-Seared or Blackened, Parmesan Cheese, Roasted Garlic Cream, Garlic Bread

ITALIAN HERB MARINATED HALF ROASTED CHICKEN • \$36

Natural Jus, Confit Potatoes, Prosciutto Wrapped Asparagus

SIDES

WHIPPED ROASTED GARLIC POTATOES • \$11

Roasted Garlic, Sweet Butter, Heavy Cream

BAKED POTATO • \$11

Bacon, Sweet Butter, Sour Cream, Aged Cheddar Cheese, Chives

GRILLED ASPARAGUS • \$11

MAC & CHEESE • \$11

Cavatappi, Five Cheese Sauce, Smoked Cheddar Cheese

CRISPY BRUSSEL SPROUTS • \$11

Balsamic Glaze

CORN CRÈME BRÛLÉE • \$11

Cayenne, Caramelized Sugar

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% Gratuity will be added for parties of 8 or more.*



Garrison Oak

STEAKHOUSE