



# Garrison Oak

STEAKHOUSE

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## 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 • \$17**

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

**LOADED POTATO WEDGES • \$16**

Bacon, Sour Cream, Aged Cheddar Cheese, Chives

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## 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

**ROASTED BEET SALAD • \$16**

Beets, Boursin, Arugula, Almonds, Pomegranate

**SOUP DU JOUR • \$12**

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## 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 • \$16**

**LOBSTER TAIL 7oz - 8oz • MKT**

**MUSHROOMS & ONIONS • \$6**

**CASINO GARLIC BUTTER • \$4**

**MAYTAG BLEU CHEESE • \$4**

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## CHEF SPECIALTIES

**BUTCHER'S BLOCK BURGER • \$26**

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

**PAN-SEARED CHICKEN BREAST • \$38**

Pan-Seared Chicken Breast, Nueskes Bacon, Fingerling Hash, Pomegranate Reduction

**VERLASSO SALMON 8oz • \$44**

Lemon, Capers, Dill Butter Sauce

**ITALIAN TIPSY PAPPARDELLE PASTA • \$34**

Sweet Italian Sausage, Tomatoes, Tri-Color Peppers, Red Wine

**PRIME STEAK TIPS • \$40**

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

**DOUBLE BONE-IN PORKCHOP • \$42**

Herb Marinated, Sous Vide, Apple Cider Jus

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## 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.*

