




Starters

Jumbo Shrimp Cocktail	Yucatan Cocktail Sauce	18
½ Dozen Oysters	Grilled with Garlic butter or Cold in the ½ Shell, Yucatan Cocktail Sauce, Mango Mignonette	18
Rustic Meats & Cheeses	Assortment of Artisan Meats & Cheeses, Dips, Spreads	16
Korean Meatballs	Wagyu Beef, Pork, Veal, Sweet Thai Soy Glaze	14
Maryland Crab Cake	Lump Blue Crab, Edamame Succotash, Dijon Beurre Blanc	18
Fried Chicken & Savory Waffle	Thyme & Bourbon Smoked Sugar Waffle, Honey Butter, Fried Chicken	14
V* Risotto	White Wine, Garlic, Shallot, Fire Roasted Tomato, Asiago Cheese	13
Loaded Potato Wedges	Applewood Bacon, Sour Cream, Aged Cheddar Cheese, Green Onions	13

Soups and Salads

Venison Chili	Sun-Dried Cherries, Shiitake Mushroom, Sour Cream	13
V* Classic French Onion Soup	Caramelized Onions, Cognac, Crouton, Smoked Provolone, Gruyere	13
Classic Caesar Salad	Romaine Hearts, Housemade Croutons, Shaved Parmesan, Classic Caesar Dressing	12
Garrison Oak Chop Salad	Arcadian Greens, Cucumber, Carrots, Gorgonzola Crumbles, Toasted Pumpkin Seeds, Dried Cranberries, Green Onions, Prosecco Vinaigrette	11
Grilled Chicken Pear Pecan	Chicken Breast, Field Greens, Bleu Cheese crumble, Candied Pecans, Diced Anjou Pear, Dried Cranberry, Honey-Lime Vinaigrette	16
Steakhouse Wedge	Iceberg Lettuce, Gorgonzola Crumbles, Applewood Bacon, Grape Tomatoes, Chopped Egg, Chives, Blue Cheese Dressing	12

From the Sea

Baked Cold Water Lobster Tail	8oz Carribean Lobster, Whipped Yukon Potatoes, Grilled Asparagus, Drawn Butter, Lemon	MKT
 Jumbo Shrimp & Cheese Grits	U12 Shrimp, Applewood Smoked Bacon, Smoked Cheddar Grits, Green Onion, Lemon	34
Planked Ora King Salmon	8oz Cedar Planked Salmon Filet, Saffron Rice, Grilled Baby Carrots, Mojito Ancho Butter	34
Southern Comfort	8oz Beer Battered Fried Lobster Tail, Collards, Whipped Yukon Potato, Black-Eyed Pea Gravy	MKT
Catch of the Week	Please Ask Your Server for Our Offering	MKT

Vegetarian

V* Stuffed Jumbo Portabello	Grilled Portabello, Roasted Vegetables, Fire Roasted Pepper Coulis	26	V* Stuffed Potato & Edamame	Twice Baked Potato, Roasted Baby Carrots, Grilled Asparagus, Edamame Succotash, Dijon Beurre Blanc, Heirloom	25
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V* Indicates menu items which are vegetarian-friendly

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

** An automatic service charge of 18% will be added to parties of eight or more





Steaks and Chops

*USDA Angus Choice		Steak Enhancements	
Filet Mignon, 8 or 10 oz	40/46	Cold Water Lobster Tail	MKT
Bone In Ribeye, 24 oz	49	Garlic Roasted Jumbo Shrimp	18
Porterhouse, 24 oz	49	Oscar Style	12
*USDA Prime Grade		Crab, Jumbo Asparagus, Hollandaise Sauce	
New York Strip, 16 oz	46	Béarnaise Sauce	4
Ribeye, 12 or 16 oz	40/46	Hollandaise Sauce	4
Prime Rib		Cabernet Demi	4
Prime Rib Dinner, 12 or 16 oz	36/40	Mushroom Demi	4
Whipped Yukon Potatoes, Jumbo Asparagus,		Caramelized Onions	4
Horseradish Cream		Blue Cheese Crumble	4
		Maker's Mark Cracked Peppercorn Sauce	4
		V* Seasonal Mushrooms & Caramelized Onions	6

Chef's Specialties

 Butcher's Block Burger	Garrison Oak's Special Blend of Tenderloin, Brisket, Bacon and Veal, Butter Lettuce, Heirloom Tomato, Bacon Jam, Smoked Cheddar, Horseradish Sauce, Potato Wedges	22
Smoked Brisket Bolognese	Creamy Brisket and Wagyu Meat Sauce, Rigatoni Pasta, Mozzarella and Boursin Cheeses, Green Onion Sausage	28
 Beef Ribs & Risotto	Fire Roasted Tomato, Asiago Cheese, Cabernet Demi Glace	34
Cajun Roast Chicken Breast, 10oz	Roasted Pepper Cream, Black Garlic and Thyme Farro, Kentucky Bourbon Glazed Carrots	32
Boneless Double Pork Chop	Caramelized Apple and Sweet Potato Hash, Brussel Sprouts, Apple Cider Pan Gravy	34
Chicken Pappardelle Carbonara	Pappardelle Pasta, Grilled Herb Chicken, Asiago Cheese, Boursin, Green Peas, Shiitake Mushroom, Pancetta, Fried Egg,	26

Steakhouse Sides

 V* Mac & Cheese	Cavatappi, Five Cheese Sauce with Smoked Cheddar	8
V* Whipped Yukon Potatoes	Roasted Garlic, Sweet Butter and Heavy Cream	8
Loaded Baked Potato	Applewood Bacon, Sweet Butter, Sour Cream, Aged Cheddar Cheese, Green Onions	8
V* Grilled Jumbo Asparagus		8
Crispy Brussel Sprouts	Applewood Bacon, Gorgonzola Blue Cheese, Balsamic	8
V* Edamame Succotash	Roasted Corn, Asparagus, Grape Tomatoes, Garlic, Herbs, Beans	8
Crimini Mushrooms	Garlic, Onions, Veal Reduction	8
Collard Greens	Our House Recipe	8

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