



ASK YOUR SERVER ABOUT OUR SPECIALS

APPETIZERS

COLOSSAL LUMP CRAB CAKE • 25

O-GAH-PAH COFFEE REMOULADE, BRUSSELS SPROUT SLAW

PRIME CUT BEEF EMPANADA • 23

RED PEPPER SAUCE, LIME CRÈME FRAÎCHE

FRIED OYSTERS • 22

PORK BELLY SMOKED GRITS, CREAMED SPINACH, PICKLED-CORN TARTAR SAUCE

COLOSSAL SHRIMP COCKTAIL • 25

SMOKED-JALAPEÑO COCKTAIL SAUCE, AVOCADO MOUSSE

SOUPS AND SALADS

SOUP DU JOUR • 12

CHEF’S CHOICE

BURRATA CAPRESE SALAD • 18

BURRATA CHEESE, HEIRLOOM TOMATOES, BALSAMIC CAVIAR, BASIL OIL, BALSAMIC REDUCTION

CLASSIC CAESAR • 16

ROMAINE LETTUCE, HOUSE-MADE CROUTONS, GRANA PADANO, SARACEN CAESAR DRESSING

STEAKHOUSE WEDGE SALAD • 16

BABY ICEBERG LETTUCE, MAYTAG BLUE CHEESE, ROASTED CORN, GRAPE TOMATOES, APPLE-SMOKED BACON

RED OAK HOUSE SALAD • 16

SPRING GREENS, BLUEBERRIES, STRAWBERRIES, PECANS, BOURSIN, CARAMEL WHITE BALSAMIC VINAIGRETTE

ENTRÉES

SEARED DIVER SCALLOPS • 50

CARROT PURÉE, POLENTA CAKE, BLISTERED TOMATOES, SAFFRON SAUCE

BRAISED SHORT RIB • 55

POTATO PURÉE, ONION BRULÉE, SMOKED COLLARD GREENS, GREMOLATA

HONEY GLAZED ORA KING SALMON • 42

TOMATO BASIL SALAD

PAN-SEARED SKIN-ON CHICKEN BREAST • 40

ROASTED CHICKEN JUS, CAPERS, GRILLED LEMON

FRESH MARKET FISH • MP

SUMMER SUCCOTASH, LEMON BUTTER SAUCE

神戸ビーフ

THE SARACEN KOBE EXPERIENCE • 195

2 OZ. A5 KOBE FILET, 2 OZ. A5 KOBE NEW YORK STRIP, 2 OZ. A5 KOBE RIBEYE

MENU CRAFTED BY EXECUTIVE CHEF MATÍAS DE MATTHAEIS





STEAK

BONE-IN

PORTERHOUSE 20 oz. • 97

TOMAHAWK SERVES TWO • 40 oz. • 175

BONE-IN FILET 14 oz. • 78

777 PORK KAN KAN CHOP • 65

PISTACHIO-CRUSTED LAMB CHOPS • 60

RIBEYE

BISON RIBEYE 16 oz. • 67

PRIME RIBEYE 16 oz. • 70

DRY-AGED RIBEYE 16 oz • 80

A5 BMS 11 KOBE RIBEYE 2 oz. • 65

FILET

BISON TENDERLOIN • 72

PRIME FILET 6 oz. • 61

PRIME FILET 8 oz. • 70

A5 BMS 11 KOBE FILET 2 oz • 65

STRIPS

DRY-AGED STRIP 16 oz. • 65

PRIME STRIP 16 oz. • 58

A5 BMS 11 KOBE STRIP 2 oz. • 65

ADD-ONS

DIVER SCALLOPS • 35

COLD WATER LOBSTER TAIL 7 oz. • 55

COLOSSAL SHRIMP FOUR PIECES • 25

STEAK OSCAR • 25

CRAB MEAT, BÉARNAISE SAUCE, ASPARAGUS

ENHANCEMENTS

MAYTAG BLUE CHEESE • 4

BÉARNAISE • 4

ARGENTINIAN CHIMICHURRI • 4

RED OAK TERIYAKI STEAK SAUCE • 4

GREEN PEPPERCORN SAUCE • 4

RARE *very red, cool center* MEDIUM RARE *red, warm center* MEDIUM *pink center* MEDIUM WELL *broiled throughout, slightly pink* WELL *broiled throughout, no pink*

SIDES

EACH • 14

BAKED POTATO

FRIED BRUSSELS SPROUTS

STREET CORN

BLACK FORBIDDEN RICE

WITH TOASTED SUNFLOWER SEEDS

GRILLED ASPARAGUS

SAUTÉED MUSHROOMS

POTATO PURÉE

MACARONI & CHEESE

ADD LOBSTER • 9

DESSERTS

EACH • 14

THE DOME

FUDGE CAKE, PEANUT BUTTER ICE CREAM, CHOCOLATE SAUCE

VANILLA BEAN CHEESECAKE

GRAHAM CRACKER SABLE, TOFFEE CARAMEL,
PEACH JAM, FRESH FRUIT

BLUEBERRY TART

VANILLA BEAN CREAM, BLUEBERRY COMPOTE, LEMON SORBET

STRAWBERRY SHORTCAKE

ANGEL CAKE, FRESH STRAWBERRIES, LEMON SORBET

CARAMEL APPLE TATIN

BROWN SUGAR STREUSEL, APPLE BUTTER,
TAHITIAN VANILLA WITH GANACHE

BLACK FOREST

CHOCOLATE CAKE, CHOCOLATE MOUSSE, PISTACHIO, CHERRY

THERE WILL BE A 20% SERVICE CHARGE
ADDED TO PARTIES OF 6 OR MORE.



CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.