

RED OAK

CHEF & SOMMELIER COLLECTION

AVAILABLE THURSDAYS & SUNDAYS, 5PM-10PM
SELECT ONE FROM EACH COURSE BELOW FOR \$75

STARTER

HOUSE SALAD

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

SOUP OF THE DAY

CHEF'S CHOICE

ENTRÉE

FILET MIGNON 6 OZ

CHOICE OF CHARGRILLED OR BLACKENED
GRILLED ASPARAGUS & BAKED POTATO OR POMMES PUREE

CARIBBEAN GROUPER

MANGO AND BALSAMIC GEL, MARINATED TOMATOES,
HERB OIL & BAKED POTATO OR POMMES PUREE

PAN ROASTED CHICKEN BREAST

CAPER CHICKEN JUS, ROASTED VEGETABLES,
CARROT PUREE, GRILLED LEMON

DESSERT

STRAWBERRY SHORTCAKE

ANGEL CAKE, FRESH STRAWBERRIES, LEMON SORBET

THE DOME

FUDGE CAKE, PEANUT BUTTER ICE CREAM, CHOCOLATE SAUCE



WINES BY GLASS

SELECT TWO GLASSES FOR \$25

SPARKLING

LUCIEN ALBRECHT CREMANT D'ALSACE BRUT, ROSE

WHITE

SEABACH, RIESLING

LA CANA, ALBARIÑO

CHEVALIER DE LA CREE, WHITE BURGUNDY

FRANK FAMILY, CHARDONNAY

RED

BELLE GLOS DAIRYMAN, PINOT NOIR

KEENAN, MERLOT

CATENA ALTA, MALBEC

CANVASBACK, CABERNET SAUVIGNON

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

DAILY SPECIALS NOT VALID ON HOLIDAYS OR SPECIAL EVENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.