



ASK YOUR SERVER ABOUT OUR SPECIALS

APPETIZERS

HALF DOZEN FRESH OYSTERS

CAPERS, SHALLOT MIGNONETTE, MICRO CILANTRO, COCKTAIL SAUCE • 18

COLOSSAL LUMP CRAB CAKE

O-GAH-PAH COFFEE REMOULADE, BRUSSELS SPROUT SLAW • 25

STEAK VERDE

SLICED HANGER STEAK, SALSA VERDE, CHARRED CORN, PICKLED ONIONS, CORNBREAD CROSTINI • 25

FRIED OYSTERS

PORK BELLY SMOKED GRITS, CREAMED SPINACH, PICKLED CORN TARTAR SAUCE • 22

SHRIMP COCKTAIL

COLOSSAL SHRIMP, PRESERVED LEMONS, COCKTAIL SAUCE, FRESH HORSERADISH • 25

SOUPS AND SALADS

SEASONAL SOUP

CHEF’S CHOICE • 12

BEET SALAD

BRAISED BEETS, HERBED GOAT CHEESE, SPRING MIX, CITRUS VINAIGRETTE • 16

CLASSIC CAESAR

BABY ROMAINE LETTUCE, ANCHOVY CROUTONS, SARACEN CAESAR DRESSING, PARMIGIANO REGGIANO • 16

STEAKHOUSE WEDGE SALAD

BABY GEM LETTUCE, MAYTAG BLUE CHEESE, PICKLED ONIONS,
BACON BREADCRUMBS, CUCUMBER, BLUE CHEESE DRESSING • 16

RED OAK HOUSE SALAD

SPRING GREENS, BLUEBERRIES, STRAWBERRIES, PECANS,
BOURSIN, CARAMEL WHITE BALSAMIC VINAIGRETTE • 16

ENTRÉES

PREMIUM NEW ZEALAND SMOKED ELK TENDERLOIN

ARGENTINIAN CHIMICHURRI, MANGO AND STRAWBERRY CHUTNEY • 65

STEAK FRITES

RIBEYE CAP, THICK-CUT HOUSE FRIES, BÉARNAISE AIOLI • 65

CHICKEN TORCHON

SEARED CHICKEN TORCHON, BUTTER HERB PAN SAUCE • 40

SAKURA PORK TENDERLOIN

SEARED SAKURA PORK TENDERLOIN, APPLE BUTTER, FRESH HERBS, PECANS, PARMIGIANO REGGIANO • 50

SEARED DIVER SCALLOPS

GINGER SCALLION SAUCE, MISO SWEET POTATO CREAM, CRUSHED SESAME SEEDS • 50

ORA KING SALMON

POMEGRANATE ORANGE GLAZED SALMON, SHAVED FENNEL, CASTELVETRANO OLIVES,
PARMESAN CHEESE, ORANGE SEGMENTS, ORANGE VINAIGRETTE • 45

FRESH MARKET FISH

SUCCOTASH, LEMON BUTTER SAUCE • MP

神戸ビーフ

THE SARACEN KOBE EXPERIENCE

2 OZ. A5 KOBE FILET, 2 OZ. A5 KOBE NEW YORK STRIP, 2 OZ. A5 KOBE RIBEYE • 205

MENU CRAFTED BY EXECUTIVE CHEF MICHAEL QANDAH





STEAK

BONE-IN

PORTERHOUSE
20 OZ. • 97

TOMAHAWK
SERVES TWO | 40 OZ. • 175

BONE-IN FILET
14 OZ. • 79

NEW ZEALAND LAMB CHOPS
YOGURT AND HARISSA MARINATED,
APRICOT GASTRIQUE • 62

FILET

BISON TENDERLOIN
73

PRIME FILET
6 OZ. • 62

PRIME FILET
8 OZ. • 71

A5 BMS 11 KOBE FILET
2 OZ. • 70

RIBEYE

BISON RIBEYE
16 OZ. • 68

PRIME RIBEYE
16 OZ. • 71

DRY-AGED RIBEYE
16 OZ. • 81

SARATOGA RIBEYE
10 OZ. • 85

A5 BMS 11 KOBE RIBEYE
2 OZ. • 70

STRIPS

DRY-AGED STRIP
16 OZ. • 66

PRIME STRIP
16 OZ. • 59

A5 BMS 11 KOBE STRIP
2 OZ. • 70

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

ADD-ONS

- DIVER SCALLOPS • 35
- COLD WATER LOBSTER TAIL 7 OZ. • 55
- COLOSSAL SHRIMP FOUR PIECES • 25
- STEAK OSCAR
CRAB MEAT, BÉARNAISE SAUCE, ASPARAGUS • 25

ENHANCEMENTS

- MAYTAG BLUE CHEESE • 4
- BÉARNAISE • 4
- ARGENTINIAN CHIMICHURRI • 4
- RED OAK TERIYAKI STEAK SAUCE • 4
- GREEN PEPPERCORN SAUCE • 4

SIDES

EACH • 14

- BAKED POTATO
- FRIED BRUSSELS SPROUTS
- STREET CORN

- GRILLED ASPARAGUS
- SAUTÉED MUSHROOMS
- POTATO PURÉE

MACARONI & CHEESE
ADD LOBSTER • 9

DESSERTS

CHOCOLATE SOUFFLÉ
CACAO BARRY GUAYAQUIL CHOCOLATE,
GRAND MARNIER SAINT CECILIA SAUCE • 25

PAVLOVA
CRISP MERINGUE, BERRY COMPOTE, LIME CURD,
COCONUT CHANTILLY, STRAWBERRY SORBET • 14

VANILLA BEAN CHEESECAKE
GRAHAM CRACKER SABLE, SALTED CARAMEL,
SEASONAL JAM, FRESH FRUIT • 14

TROPICAL SUNDANCE
COCONUT MOUSSE, MANGO AND ORANGE COMPOTE,
PASSION FRUIT GEL, GRAND MARNIER ICE CREAM • 14

THE CARLTON
PISTACHIO CREAM, STRAWBERRY NAMELAKA,
PISTACHIO ICE CREAM, ROASTED PERSIAN PISTACHIOS • 18

BLACK FOREST
CHOCOLATE CAKE, CHOCOLATE MOUSSE,
PISTACHIO, CHERRY • 14

SEVEN LAYER CHOCOLATE CAKE
CHOCOLATE CAKE, CHOCOLATE MOUSSE, SALTED CARAMEL WHIPPED GANACHE, DARK BELGIAN CHOCOLATE GANACHE • 14

DESSERTS CRAFTED BY EXECUTIVE PASTRY CHEF MATÍAS DE MATTHAEIS

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.