



DINNER FOR TWO

MONDAYS AND TUESDAYS ONLY

240

FIRST COURSE

appetizer flight:

COLORADO LAMB CHOPS

tzatziki | dukkah spice

SHRIMP AND SCALLOP TOAST

ciabatta bread | gremolata | chive aioli

CRAB FRITTER

king crab | corn | aji amarillo aioli

PORK BELLY

pickled apples | caramelized shallot jam

SHRIMP COCKTAIL

cocktail sauce | lemon

SECOND COURSE

choice of one:

LOBSTER BISQUE

Maine lobster | brandy cream

HOUSE SALAD

seasonal lettuce | tomatoes | onions |
cucumbers | red wine vinaigrette

CAESAR SALAD

seasoned paprika croutons |
parmesan cheese

FARM AND OCEAN CRUDO

Snake River Farms wagyu | bluefin tuna belly |
black garlic aioli | chili crunch

THIRD COURSE

choice of one:

6 OZ. PETITE FILET

mashed potatoes | asparagus |
Great Oak Signature Sauce

SALMON

sea bean velouté | Thumbelina carrots

CHILEAN SEA BASS

mushroom dashi | snow peas | soba noodles

CHICKEN

tikka masala | cous cous | pita bread

FOURTH COURSE

choice of one:

VANILLA BEAN CRÉME BRÛLÉE

fresh berries | shortbread

OAK'S BUTTER CAKE

salted caramel | maple ice cream

ICE CREAM

chef's seasonal choice

WHITE WINES BY THE BOTTLE

Inglenook Sauvignon Blanc '20 Napa, California	80
Far Niente Chardonnay '23 Napa, California	80

RED WINES BY THE BOTTLE

Duckhorn Merlot '22 Napa, California	80
Bella Union '22 Napa, California	80