



Open Sunday, Wednesday and Thursday
5pm-9pm
Open Friday and Saturday
5pm-10pm

APPETIZERS

Shrimp Cocktail Martini

Jumbo Prawns perched on the edge of a martini glass filled with sliced Haas Avocados & home-made Picante Sauce

\$10

Lump Crab Cakes

Lump Crab with Scallions & Bell Pepper served with a New Orleans-style Remoulade

\$10

Yucatan Chicken

Annatto seasoned Chicken Skewers served with Chipotle Honey Dipping Sauce

\$9

Seared Scallops

Seared Scallops served with Sunomono and Sweet Chili Glaze

\$13

Clams Casino

5 Small Neck Clams served on the Half Shell with Bacon, Parmesan cheese, and Red pepper stuffing

\$8

Tenderloin Carpaccio

Tenderloin prepared Paper-thin, Infused with Extra-Virgin Olive Oil, Lemon Juice & topped with minced Shallots, Capers, Sea Salt & shaved Parmesan Reggiano

\$8

SOUPS

Seafood Bisque

Rich Seafood Broth with Heavy Cream topped with a Parsley Crab Butter Crostini

\$6

Soup de Jour

Creamy Chicken Soup
Creamy Chicken Veloute with Roasted Chicken and Steamed Rice Garniture

\$6

French Onion

Demi Broth with Sautéed Sweet Vadalia Onions topped with a slice of Garlic-Herbed Baguette, covered with melted Gruyère Cheese

\$6

SALADS

Classic Caesar Salad

Fresh chopped Romaine Lettuce, Herbed Croutons & Grated Parmesan Cheese tossed in an Authentic Caesar Dressing

\$7

Spinach Salad

Baby Spinach leaves served with a Poached Egg & a Warm Bacon Vinaigrette

\$7

Red Oak House Salad

Organic Spring Mix served with House Made Mozzarella, Basil & Tomato with a Truffle Balsamic Vinaigrette

\$7

The Wedge

An Iceberg Wedge topped with Bleu Cheese Dressing, Diced Tomato, & crumbled Hickory Smoked Bacon & crumbled Maytag Bleu Cheese

\$7

FISH & SEAFOOD

Alaskan King Crab Legs

Steamed & served with Drawn Butter

\$35

Chilean Sea Bass

8oz. Pan-Seared Chilean Sea Bass Filet served with a Lemon Caper Sauce

\$28

Australian Lobster Tail

Oven roasted in Thyme, Rosemary & New England-Style Seasoning & served with Drawn Butter

\$39

Salmon

Grilled Salmon served with Horseradish-Tarragon Aioli

\$21

Shrimp Skewers

Grilled Shrimp Skewers served with White Rice, Stir-Fried Vegetables & a Thai Peanut Sauce, garnished with Cilantro & Lime.

\$28

Scallops

Six Fresh Pan-Seared Sea Scallops in a Red Pepper Coulis Sauce

\$26



STEAKS

Rib Eye

16oz Natural corn-fed Black Angus
\$21

Porterhouse

22oz USDA Choice, Dry-aged
\$37

Steak & Lobster

8 oz Filet & 4 oz Lobster Tail served with Clarified Butter
\$38

Prime Rib

Served with Au Jus & a creamy chive Horseradish
Sauce

Princess Cut (8 oz) - \$17
Chairman's Cut (14 oz) - \$21

Filet Mignon

Angus, Center-cut Filet
8 oz Filet - \$29
12 oz Filet - \$37

Tribal-Cut Rib Eye

24oz, Dry-aged, Bone-in Rib Eye
\$39

Buffalo T-Bone

16oz Free-range, Mid-western Buffalo T-bone
\$35

Kansas City Strip

16 oz, USDA, 14 day Dry-aged
\$31

The following selections may be added to any steak

Maytag Bleu Cheese

Marchands di Vin

Truffle Oil

Port Wine Gastrique

Béarnaise Sauce

Roasted Garlic-Balsamic

Maitre d' Butter

PORK & FOWL

Roasted Duck

Roasted boneless Duck Breast served with a Sweet
and Sour Blueberry Gastrique

\$15

Cornish Hen Florentine

Frenched Cornish Hen Served with Creamed
Spinach and Tomatoes

\$19

The Quapaw Pork

14oz Center-cut, 2-bone, Frenched Pork Chop
grilled & served with a Cinnamon Raisin
Chutney

\$17

SIDES

Small \$5

Large \$8

Potato Gratin

Sautéed Asparagus

French Green Beans

Garlic Mashed Potatoes

Steamed Broccoli

Brussels Sprouts

Truffle Creamed Corn

Baked Potato

Mushroom Ragu

DESSERTS

New York Style Cheese Cake

Choose from Raspberry, Strawberry or Chocolate
Sauces

\$7

Chocolate Decadence

A Rich Three layered Chocolate Cake Drizzled
with White Chocolate Ganache

\$8

Vanilla Crème Brulee

A crisp caramelized sugar crust with creamy
vanilla custard below

\$7

Sweet Potato White Chocolate Bread Pudding

Generous Portion of Homemade Bread Pudding
with Sweet Potato Chocolate Custard and Carmel
Sauce

\$5

Flourless Chocolate Cake

Rich, dense Chocolate Cake with Raspberry
Chocolate Ganache

\$8

Sugar Free Berries Romanoff

Wild berries served in a Rich Creamy Berry
Sauce and topped with a Butter Cookie Wafer

\$5

There will be a 20% Gratuity added to parties of 8 or more.
Consuming raw or uncooked meats, poultry, seafood or shellfish may increase the risk of food-borne illness.