

APPETIZERS

RO SHRIMP COCKTAIL 🌿

Lemon, Cocktail Sauce, Remoulade Sauce 20

JUMBO LUMP CRAB CAKE

Brussels Sprout Slaw, Remoulade Sauce 20

OYSTERS ON THE HALF SHELL* 🌿

Daily Selection 20

NEW ORLEANS

FLAME-BROILED OYSTERS

Gulf Coast Oysters, Pecorino Cheese-Butter, Parsley, French Bread 25

PORK BELLY 🌿

Blueberry Compote, Honey-Basil Vanilla Bean Whipped Goat Cheese, Spoon Bread 18

SMOKED BISON CARPACCIO 🌿

Shaved Pepper Crusted Bison Tenderloin, Parmigiano-Reggiano, Arugula, Preserved Lemon Vinaigrette, Crostini 28

AHI HIMALAYAN SALT BRICK* 🌿

Sliced Ultra Ahi Tuna, Frozen Himalayan Salt Brick, Yuzu-Serrano Sauce, Yum-Yum Sauce, Seaweed Salad, Wasabi 25

ARTISANAL CHEESE & CHARCUTERIE 🌿

Chef's Selection of Meats, Cheeses, Fruits, House-Made Jam, Crostini 25

CHOPHOUSE PORTOBELLO

MUSHROOM* 🌿

Marinated and Grilled Portobello Mushroom, Seared Prime Beef Tenderloin, Roasted Red Peppers, Blue Cheese, Demi Glace 15

SALADS

Add to Any Salad 🌿

Steak* 25 | Chicken 15 | Salmon 30
Grilled Shrimp 25 | Lobster 25
Truffle 20 per gram

RED OAK HOUSE SALAD 🌿

Grape Tomatoes, Kalamata Olives, Candied Walnuts, Feta Cheese, English Cucumber, Honey Crisp Apple, House Dressing 10

TRADITIONAL CAESAR 🌿

Hearts of Romaine, Croutons, House-Made Caesar Dressing, Parmesan Crisp 10

BURRATA CAPRESE 🌿

Burrata, Heirloom Tomatoes, Prosciutto de Parma, Cracked Black Pepper, Sea Salt, Balsamic Vinegar, Extra Virgin Olive Oil, Crostini 18

“BLT” WEDGE SALAD 🌿

Baby Iceberg, Bleu Cheese Dressing, Pickled Tomatoes, Bacon Lardon, Smoked Sweet Corn, Bleu Cheese Crumbles 10

SOUPS

FRENCH “5” ONION SOUP 🌿

Yellow Onions, Red Onions, Leeks, Scallions, Chives, Gruyere Cheese, Smoked Provolone, French Baguette 10

LOBSTER CHOWDER

Maine Lobster, Smoked Corn, Yukon Potatoes 12

SEAFOOD

BLACKENED AHI TUNA*

Blackened Ultra Ahi Tuna, Spicy Soy Mustard Butter Sauce, Baby Bok Choy, Wasabi Mashed Potato 60

ORA KING SALMON 🌿

Chipotle-Honey Glaze, Corn Ensalada, Pico de Gallo, Jalapeño-Tequila Sauce 60

SCALLOPS ITALIANO 🌿

Pan-Seared Jumbo Scallops, Asparagus-Parmesan Risotto, Crispy Prosciutto Ham, Roasted Red Pepper Coulis 65

DAILY FISH SPECIAL

Chef's Choice of Global Fresh Fish MKP

SIDES

LOADED BAKED POTATO 9

YUKON ROASTED POTATOES 9

GARLIC MASHED POTATOES 9

TRUFFLE PARM FRENCH FRIES 9

AU GRATIN POTATOES 12

TRUFFLE CREAMED CORN 9

BRUSSELS SPROUTS 9

SAUTÉED WILD MUSHROOMS 9

ASPARAGUS WITH HOLLANDAISE 9

CREAMED SPINACH 10

MAC-N-CHEESE 10

SIGNATURE STEAKS

Prime Beef Selections

FILET OF BEEF*

Petite 60 | Grand 70

BONE-IN FILET* 100

DELMONICO RIBEYE* 75

SARATOGA RIBEYE* 90

TRIBAL RIBEYE* 150

BONE-IN KC STRIP* 80

HANGER STEAK* 40



Prime Dry Age Beef Selections

RIBEYE* 70 | NY STRIP* 65 | T-BONE* 130

PORTERHOUSE FOR TWO* 190

TOMAHAWK FOR TWO* 160



Wagyu Beef Selections

SNAKE RIVER WAGYU FILET* 90

DURHAM RANCH WAGYU RIBEYE* 120

STEAK Accompaniments

BROILED

LOBSTER TAIL  14oz 95

SEARED SCALLOPS  35

SEARED SHRIMP  30

OSCAR STYLE  25

BLEU CHEESE
CRUMB CRUST 5

BEARNAISE  5

HOLLANDAISE  5

RO HOUSE
STEAK SAUCE  3

CHIMICHURRI SAUCE  5

PEPPERCORN SAUCE  5

RED OAK SPECIALTIES

APPLEWOOD SMOKED

TOMAHAWK PORK CHOP 

*Maple-Bourbon Apple Compote, O-Gah-Pah Sweet
Potato Praline Soufflé, Orange Persian Carrots 50*

STUFFED CHICKEN MARSALA 

*Boursin Herb Cheese Stuffed Airline Chicken Breast,
Wild Mushroom Marsala Sauce, Garlic Mashed Potato,
Broccolini 45*

CACIO E PEPE PASTA 

*Parmesan Reggiano, Pecorino Romano,
Black Pepper, Cognac 40*

Add: Steak 25 | Chicken 15 | Grilled Shrimp 25
Scallop | Salmon 30 | Truffle 20 per gram*

BISON TENDERLOIN* 

*O-Gah-Pah Coffee Crusted Bison Tenderloin,
Chipotle Demi-Glace, Native Wild Rice Pilaf,
Fire-Roasted Corn 60*

RED OAK WAGYU

STEAK HOUSE BURGER* 



*Custom Wagyu Burger Blend, Thick-Cut Bacon,
Sautéed Mushrooms, Bacon-Onion Jam, Smoked
Cheddar, RO House Steak Sauce, Roasted Garlic Aioli,
Brioche Bun, Truffle-Parmesan French Fries 35*

STEAK & FRITES* 

*Prime Hanger, Truffle-Herb Butter Compound,
Truffle-Parmesan Fries, Your Choice of Sauce 50*

There will be a 20% gratuity added to parties of eight or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

 *Gluten Free*  *Can Be Made Gluten Free*