

APPETIZERS

CRISPY CALAMARI \$12

Pepperoncini, Garlic Confit, Tomatoes,
Anchovy Bagna Càuda, Lemon Aioli

AMERICAN WAGYU MEATBALL \$18

Garlic Confit, Ricotta, Ciabatta

OYSTERS ROCKEFELLER* \$18

Cream Spinach, Bearnaise, Bacon

CRISPY PORK BELLY \$19

Smoked Grapes, Tomatillo Verde, Buttermilk

JUMBO LUMP CRAB CAKE \$29

Grain Mustard Aioli, Lemon Frisee, Orange

RAW BAR

RAW BAR SAMPLER*

Lobster, Shrimp Cocktail, Oysters
FOR 2 \$85 | FOR 4 \$170

DAILY OYSTERS MP*

Half Dozen

SHRIMP COCKTAIL \$24

Horseradish Cocktail Sauce

COAL FIRED SPECIALTIES

GRILLED BROCCOLI \$16

Ricotta, Local Honey, Almonds, Meyer Lemon

ROASTED BURRATA \$14

Charred Tomatoes, Pinenuts & Basil

SEARED SCALLOPS \$49

Crispy Prosciutto, Blueberry Pesto, Lemon Butter Sauce

SHRIMP SCAMPI \$24

Garlic, Butter, White Wine

CHARRED OCTOPUS \$18

Romesco Sauce, Butter Potatoes,
Marcona Almonds

SOUPS

LOBSTER BISQUE \$12

Crème Fraîche, Chives

FRENCH ONION \$10

Beef Broth, Parmesan, Gruyère Cheese

SALADS

COUNCIL OAK CAESAR* \$11

Caesar Dressing, Shredded Parmesan,
Anchovies, Croutons

ICEBERG WEDGE \$11

Onions, Tomatoes, Applewood Smoked
Bacon, Radish, Creamy Blue Cheese

MESCLUN SALAD \$12

Garden Baby Greens,
Toasted Pepitas, Butter Crumbs,
Aged Sherry Vinaigrette

Council Oak supports local producers and Cincinnati agriculture. Our current menu features bread from Sixteen Bricks, traditional pierogies from Babushka Pierogies, beer and liquor from Rhinegeist Brewing and Northside Distillery, honey from the Queen City Bee Company and cheese from Snowville Creamery. We use specialty produce from Ohio's own Chef's Garden and Midwest grain-fed beef hand selected by Purely Meat from Chicago. All Council Oak beef is aged and butchered in our in-house butcher shop.

Parties of 8 or more will automatically have a gratuity of 20% added to their bill.

U.S.D.A. PRIME STEAKS

Dry Aged 28 Days | Provided by Purely Meat Co.

BONE-IN NEW YORK STRIP*

18 oz. \$56

PORTERHOUSE*

24 oz. \$68

BONE-IN RIBEYE*

24 oz. \$68

LONG BONE RIBEYE FOR TWO*

38 oz. \$120

SPECIALTY STEAKS

CERTIFIED A5 WAGYU

FILET MIGNON*

4 oz. \$75 8 oz. \$150

MIDWEST GRAIN-FED

FILET MIGNON*

8 oz. \$42

PRIME SKIRT STEAK*

Chimichurri Marinade

10 oz. \$40

SPECIALTIES

BLACKHAWK FARMS

WAGYU BURGER* \$32

*Pulled Short Rib, Triple Crème Blue Cheese,
Caramelized Onions, Black Pepper Aioli,
Dry Aged Beef Fat Fries*

BRAISED BEEF SHORT RIB \$38

Roasted Cipollini Onion, Gremolata

SURF & TURF* \$78

8oz Filet, 6oz Cold Water Lobster Tail

BERKSHIRE PORK CHOP* \$38

*Apple Butter, Watercress,
Pickled Red Onion, Pork Jus*

CHILEAN SEA BASS \$44

*Tri-Color Cauliflower, Giant White Beans,
Bacon & Celery Root Puree*

FAROE ISLAND SALMON* \$39

Creamed Savoy Cabbage, Apple Frisee

HEIRLOOM CHICKEN \$29

Natural Reduction

COAL FIRED 2 LB. MAINE LOBSTER \$85

Caramelized Onions, Tarragon, Grain Mustard

14-DAY DRY AGED COLORADO

LAMB CHOPS* \$56

12 oz.

SIDES

\$9

ROASTED ASPARAGUS

Lemon Oil & Butter Crumbs

CARAMELIZED MUSHROOMS

& PEARL ONIONS

WHIPPED POTATOES

Red Wine Demi-Glace

DRY AGED BEEF FAT FRIES

MACARONI & CHEESE

FRIED BRUSSELS SPROUTS

Bacon Jam

BABY RAINBOW CARROTS

Queen City Bee Co. Honey, Butter & Thyme

BABUSHKA'S PIEROGIES

Sautéed Onions & Sour Cream

LOADED BAKED POTATO

*Cherrywood Smoked Bacon, White Cheddar,
Sour Cream & Chives*

SAUCES

\$4

BEARNAISE*

BUTTERMILK CREAM HORSERADISH

RED WINE DEMI-GLACE

CHIMICHURRI

ADDITIONS

CHERRYWOOD SMOKED BACON JAM \$8

GRILLED JUMBO SHRIMP \$24

MAINE LOBSTER \$42

OSCAR STYLE* \$24

Shrimp, Crab or Lobster

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