

“After its 2007 blockbuster opening at Seminole Hard Rock Hotel & Casino Tampa, FL, Council Oak Steaks & Seafood quickly became a destination for prime steak, fresh seafood and an award-winning wine list at various Hard Rock locations around the country. The namesake for the restaurant comes from an actual tree located on the Seminole Tribe of Florida reservation in Hollywood, Florida where ceremonial and official tribal business is conducted.

The Seminole Tribe of Florida is the parent entity of Hard Rock International.”

APPETIZERS

CRISPY CALAMARI \$12

Pepperoncini, Garlic Chips,
Confit Tomatoes, Anchovy Bagna Càuda

OYSTERS ROCKEFELLER \$18

Cream Spinach, Brown Butter Béarnaise, Bacon

COUNCIL OAK MEATBALL \$18

Garlic Confit, House-Made Ricotta,
Sixteen Bricks Arcade Sourdough

RAW BAR

RAW BAR SAMPLER*

FOR 2 \$80 | FOR 4 \$160

Lobster, Oysters, Shrimp

DAILY OYSTERS* \$18

Half Dozen

SHRIMP COCKTAIL \$16

Horseradish Cocktail Sauce

COAL FIRED SPECIALTIES

CHARRED OCTOPUS \$18

Romesco Sauce, Sea Salted Potatoes,
Marcona Almonds

ROASTED BURRATA \$14

Charred Tomatoes & Basil

SHRIMP SCAMPI \$16

Garlic, Butter, White Wine

ROPE CULTURED

MUSSELS \$12

Garlic Broth, Melted Tomatoes

SOUPS

FRENCH ONION \$10

Beef Broth, Parmesan, Gruyère Cheese

LOBSTER BISQUE \$12

Crème Fraîche, Brandy

SALADS

ICEBERG WEDGE \$11

Onions, Tomatoes, Red Wine Vinaigrette,
Cherrywood Smoked Bacon,
Radish, Blue Cheese

COUNCIL OAK CAESAR \$11

Caesar Dressing, Parmesan Cheese,
Anchovies, Crouton

EMBER-ROASTED BEET \$12

Whipped Goat's Cheese, Pickled Fennel
& Candied Walnuts

WOOD GRILLED PEAR

& RADICCHIO \$12

Blackberry Vinegar &
Extra Virgin Olive Oil

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. \$65

LONG BONE RIBEYE FOR TWO*

52 oz. \$150

14-DAY DRY AGED COLORADO LAMB CHOPS*

12 oz. \$56

MIDWEST GRAIN-FED BEEF

FILET MIGNON*

8 oz. \$42

BONE-IN FILET*

16 oz. \$65

SPECIALTIES

BERKSHIRE PORK CHOP* \$35

Cider Glazed

AMISH HEIRLOOM CHICKEN \$29

Natural Reduction

WHOLE ROASTED BRANZINO \$39

Green Tomato Purée
& Fried Shallots

COAL FIRED 2 LB. MAINE LOBSTER \$85

Caramelized Onion, Tarragon
& Grain Mustard

CRISPY SKIN FAROE ISLAND SALMON* \$36

Creamed Savoy Cabbage, Apple & Frisée

SIDES

\$9

GRILLED ASPARAGUS

Brown Butter Hollandaise

BABY RAINBOW CARROTS

Queen City Bee Company Honey & Butter

CHARRED SEASONAL MUSHROOMS

FRIED BRUSSELS SPROUTS

Bacon Jam

MACARONI & CHEESE

BABUSHKA'S PIEROGIES

Sauteed Onions & Sour Cream

CREAMED SPINACH

WHIPPED POTATOES

Red Wine Demi Glace

LOADED BAKED POTATO

Bacon, Snowville Creamery White Cheddar,
Chives & Sour Cream

SAUCES

\$4

BROWN BUTTER BÉARNAISE

BUTTERMILK CREAM HORSE RADISH

BLACK PEPPERCORN DEMI-GLACE

CHIMICHURRI

ADDITIONS

GRILLED JUMBO SHRIMP \$18

MAINE LOBSTER \$42

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

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

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.