



JANUARY 4th 22



Oak Steakhouse

17 Broad Street
Charleston, SC 29401

(843) 722-4220

www.oaksteakhouserestaurant.com

3 COURSES FOR \$45

FIRST COURSE

Choice of:

Soup of the Day

Traditional Caesar Salad

herbed croutons, shaved Parmigiano-reggiano

SECOND COURSE

Choice of:

Filet Mignon

whipped potatoes, sautéed local greens, housemade steak sauce

Market Catch

seasonal accompaniments

Classic Bolognese

Pancetta, Pork Beef

**Vegetarian option available.*

Additions:

*Jumbo Lump Crab Cake \$17, Lump Crab Oscar \$17, Scallop Oscar \$16,
Grilled Shrimp \$14, 8 oz. Lobster Tail \$24, Foie Gras \$20*

THIRD COURSE

Chocolate Peanut Turtle Torte

caramelized peanuts, chocolate ganache

Coconut Cream Pie

passion fruit coulis, coconut brittle

By Indigo Road Executive Pastry Chef, Lindsey Branham

CLICK HERE *to* MAKE A DATE WITH *DELICIOUS*