



APPETIZERS

JUMBO LUMP CRAB CAKE • 16

O-GAH-PAH COFFEE REMOULADE, BRUSSELS SPROUT SLAW

CHEESE AND CHARCUTERIE • 18

CHEF'S SELECTION OF CHEESE, CURED MEATS AND HOUSE-MADE JAM

TUNA POKE* • 18

MARINATED AHI TUNA, AVOCADO, WONTON, SRIRACHA AIOLI, MIRIN VINAIGRETTE

FRIED OYSTERS • 15

PORK BELLY SMOKED GRITS CREAMED SPINACH PICKLED-CORN TARTAR SAUCE

ARKANSAS ROOT BEER GLAZED PORK BELLY • 20

ESAU CORN SPOONBREAD, PICKLED SHALLOTS, ARUGULA SALAD, CHIVE OIL

60 DAY DRY-AGED SMOKED BRISKET • 18

BACON INFUSED PARSNIP PURÉE, CHILI VERDE

JUMBO SHRIMP COCKTAIL • 20

SMOKED-JALAPEÑO COCKTAIL SAUCE, SLICED AVOCADO



THE SARACEN KOBE EXPERIENCE • 95

3 OZ. A5 BMS 11 KOBE RIBEYE, 3 OZ. 60 DAY DRY-AGED RIBEYE, 3 OZ. PRIME RIBEYE

SOUPS AND SALADS

FRENCH ONION SOUP • 8

HERB CROUTON, PARMESAN, GRUYÈRE CHEESE

POTATO LEEK SOUP • 8

CRISPY POTATO AND BACON LARDON

RED OAK HOUSE SALAD • 10

SPRING GREENS, BLUEBERRIES, STRAWBERRIES, PECANS, FETA, CARAMEL WHITE BALSAMIC VINAIGRETTE

CLASSIC CAESAR • 11

ROMAINE LETTUCE, HOUSE-MADE CROUTONS, GRANA PADANO, SARACEN CAESAR DRESSING

STEAKHOUSE WEDGE SALAD • 10

BABY ICEBURG LETTUCE, BLUE CHEESE, ROASTED CORN, GRAPE TOMATOES, APPLE-SMOKED BACON

SARACEN SPRING SALAD • 12

HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL SORBET, BALSAMIC GEL

ENTRÉES

SEARED PORK TENDERLOIN • 37

HORSERADISH POTATO PURÉE, CIDER-BRAISED BOK CHOY, APPLE-JACK SAUCE

BACON-WRAPPED CHICKEN MARSALA ROULADE • 30

OVEN-DRIED TOMATOES, WILD MUSHROOMS, ROASTED TRICOLOR FINGERLING POTATOES, MARSALA PAN SAUCE

BISON TENDERLOIN* (SIGNATURE DISH) • 60

ROASTED GARLIC POTATO PURÉE, SAUTÉED PETITE CARROTS, HERB BUTTER, BORDELAISE SAUCE

SHRIMP PUTTANESCA • 34

HOUSE-MADE SPAGHETTI, KALAMATA OLIVES, HEIRLOOM TOMATOES, SPINACH, WHITE WINE BEURRE BLANC

PASTA TORTELLINI • 30

DAIRY AND EGG FREE HOUSE TORTELLINI, TOFU AND BUTTERNUT SQUASH PURÉE, TOMATO CHUTNEY

HONEY GLAZED SALMON* • 38

BLACK FORBIDDEN RICE WITH TOASTED SUNFLOWER SEEDS, GRILLED ASPARAGUS, TOMATO BASIL SALAD

MAHI-MAHI • 40

COCONUT RICE CAKE, MANGO CHUTNEY, MANGO GEL, CURRY CREAM SAUCE

SEARED JUMBO SCALLOPS* • 47

PICKLED BLACK-EYED PEAS, GNOCCHI, MISO BROTH





STEAK

USDA PRIME BEEF SELECTIONS

STEAK AND LOBSTER* • 75

6 OZ. FILET, 5 OZ. SOUTH AFRICAN COLD WATER

MIX GRILL* • 55

6 OZ. FILET, 3 OZ. PEPPER-CRUSTED LAMB CHOP, SMOKED SAUSAGE



BONE-IN

TRIBAL DRY-AGED RIBEYE 24 OZ. • 68

PORTERHOUSE 22 OZ. • 71

COLORADO PEPPER-CRUSTED LAMB • 40



STRIPS

DRY-AGED STRIP 16 OZ. • 52

WAGYU STRIP 12 OZ. • 75

A5 KOBE STRIP 8 OZ. • 150

FILET

PRIME FILET 6 OZ. • 38

PRIME FILET 8 OZ. • 50

A5 KOBE FILET 5 OZ. • 150

RIBEYE

PRIME RIBEYE 16 OZ. • 50

DRY-AGED RIBEYE 16 OZ. • 52

BISON RIBEYE 16 OZ. • 47

A5 KOBE RIBEYE 8 OZ. • 150



RARE *very red, cool center* MEDIUM RARE *red, warm center* MEDIUM *pink center*
MEDIUM WELL *broiled throughout, slightly pink* WELL *broiled throughout, no pink*

ADD-ONS

STEAK OSCAR* • 20

CRAB MEAT, BÉARNAISE SAUCE, ASPARAGUS

SHRIMP • 20

FOUR PIECES

DIVER SCALLOPS* • 22

LOBSTER TAIL 5 OZ. • 50

ENHANCEMENTS

PER ENHANCEMENT • 3

MAYTAG BLUE CHEESE • BÉARNAISE • RED CHILI CHIMICHURRI
RED OAK STEAKHOUSE SAUCE

SIDES

PER SIDE • 9

BAKED POTATO

GRILLED ASPARAGUS

GARLIC POTATO PURÉE

BRUSSELS SPROUTS

TRUFFLE ROASTED FINGERLING POTATOES

SAUTÉED MUSHROOMS

MACARONI AND CHEESE ADD LOBSTER • 9

BLACK FORBIDDEN RICE WITH TOASTED SUNFLOWER SEEDS

THERE WILL BE A 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

