



Ask your server about our specials

APPETIZERS

JUMBO LUMP CRAB CAKE • 22
O-GAH-PAH COFFEE REMOULADE, BRUSSELS SPROUT SLAW

CHEESE AND CHARCUTERIE • 25
CHEF’S SELECTION OF CHEESE, CURED MEATS AND HOUSE-MADE JAM

FRIED OYSTERS • 22
PORK BELLY SMOKED GRITS, CREAMED SPINACH, PICKLED-CORN TARTAR SAUCE

ARKANSAS ROOT BEER GLAZED PORK BELLY • 22
ESAU CORN SPOONBREAD, PICKLED SHALLOTS, ARUGULA SALAD, CHIVE OIL

JUMBO SHRIMP COCKTAIL • 25
SMOKED-JALAPEÑO COCKTAIL SAUCE, SLICED AVOCADO

SOUPS AND SALADS

SOUP DU JOUR • 8
CHEF’S CHOICE

RED OAK HOUSE SALAD • 12
SPRING GREENS, BLUEBERRIES, STRAWBERRIES, PECANS, BOURSIN, CARAMEL WHITE BALSAMIC VINAIGRETTE

CLASSIC CAESAR • 14
ROMAINE LETTUCE, HOUSE-MADE CROUTONS, GRANA PADANO, SARACEN CAESAR DRESSING

STEAKHOUSE WEDGE SALAD • 12
BABY ICEBERG LETTUCE, MAYTAG BLUE CHEESE, ROASTED CORN, GRAPE TOMATOES, APPLE-SMOKED BACON

SARACEN SPRING SALAD • 14
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL SORBET, BALSAMIC GEL

ENTRÉES

BISON TENDERLOIN (SIGNATURE DISH) • 70
HERB BUTTER, RED CHILI CHIMICHURRI

SHRIMP PUTTANESCA • 40
HOUSE-MADE SPAGHETTI, KALAMATA OLIVES, HEIRLOOM TOMATOES, SPINACH, WHITE WINE BEURRE BLANC

HONEY GLAZED SALMON • 38
TOMATO BASIL SALAD

SEARED JUMBO SCALLOPS* • 52
PICKLED BLACK-EYED PEAS, GNOCCHI, MISO BROTH

STEAK AND LOBSTER* • 87
6 OZ. FILET, 5 OZ. SOUTH AFRICAN COLD WATER



THE SARACEN KOBE EXPERIENCE • 180
2 OZ. A5 KOBE FILET, 2 OZ. A5 KOBE NEW YORK STRIP, 2 OZ. A5 KOBE RIBEYE

Menu crafted by Executive Chef Ebony Warfield





STEAK

USDA PRIME BEEF SELECTIONS



BONE-IN

- TRIBAL DRY-AGED RIBEYE 24 oz. • 120
- PORTERHOUSE 20 oz. • 95
- COLORADO PEPPER-CRUSTED LAMB • 50
- TOMAHAWK 40 oz. • 140



STRIPS

- DRY-AGED STRIP 16 oz. • 62
- A5 BMS 11 KOBE STRIP 2 oz. • 60



FILET

- PRIME FILET 6 oz. • 58
- PRIME FILET 8 oz. • 67
- A5 BMS 11 KOBE FILET 2 oz. • 60

RIBEYE

- PRIME RIBEYE 16 oz. • 67
- DRY-AGED RIBEYE 16 oz. • 78
- BISON RIBEYE 16 oz. • 65
- A5 BMS 11 KOBE RIBEYE 2 oz. • 60

ADD-ONS

- DIVER SCALLOPS • 35
- LOBSTER TAIL 5 oz. • 55
- SHRIMP FOUR PIECES • 25
- STEAK OSCAR • 25
- CRAB MEAT, BÉARNAISE SAUCE, ASPARAGUS

ENHANCEMENTS

- MAYTAG BLUE CHEESE • 3
- BÉARNAISE • 3
- RED CHILI CHIMICHURRI • 3
- RED OAK STEAKHOUSE SAUCE • 3

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

SIDES

PER SIDE • 12

- 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

DESSERTS

- VANILLA BEAN CHEESECAKE • 14
 - GRAHAM CRACKER SABLE, TOFFEE CARAMEL, PEACH JAM, FRESH FRUIT
- CHOCOLATE CRÈME BRÛLÉE • 12
 - TOASTED MARSHMALLOW CREAM, COCOA NIB-PISTACHIO “SOIL” AND FOREST BERRY COULIS
- TRUFFE FONDUE CHOCOLAT NOIR • 14
 - BROWN BUTTER BLONDIE, PEANUT BUTTER ICE CREAM, WARM GUINNESS-BROWN SUGAR CARAMEL, ROLLED OAT & TOFFEE STREUSEL, DARK CHOCOLATE SHELL
- HUMMINGBIRD’S NEST • 12
 - CREAM CHEESE BAVARIAN MOUSSE, PINEAPPLE CURD, BANANA-RUM MOUSSE, CINNAMON TUILE, TOASTED PECANS
- DECONSTRUCTED KEY LIME PIE • 11
 - KEY LIME PIE FILLING, GRAHAM CRUMBLE, RASPBERRY GEL, TOASTED MERINGUE, FRESH RASPBERRIES
- COCONUT-RUM TRES LECHES CAKE • 12
 - PASSION FRUIT FILLING, COCONUT CREAM REDUCTION, MANGO, STRAWBERRY & GUAVA FLUID GELS, SHORTCAKE COOKIE CRUNCH, HONEY-VANILLA MARINATED STRAWBERRIES

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



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