



Ask your server about our specials

APPETIZERS

COLOSSAL LUMP CRAB CAKE • 25
O-GAH-PAH COFFEE REMOULADE, BRUSSELS SPROUT SLAW

CEVICHE • 22
DICED SHRIMP, JALAPEÑO, TOMATOES, CILANTRO

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

PORK BELLY BURNT ENDS • 22
GENERAL TSO GLAZE, SESAME SEEDS

COLOSSAL SHRIMP COCKTAIL • 25
SMOKED-JALAPEÑO COCKTAIL SAUCE, AVOCADO MOUSSE

SOUPS AND SALADS

SOUP DU JOUR • 10
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

DUROC DOUBLE BONE PORK CHOP • 48
MUSHROOM AND CAPER PAN SAUCE, BEER BATTERED FRIED MUSHROOMS

HONEY GLAZED SALMON • 40
TOMATO BASIL SALAD

SKIN-ON AIRLINE CHICKEN BREAST • 35
PAN SAUCE, ROASTED SEASONAL VEGETABLES, LEEK PURÉE, ONION JAM

PAN SEARED GROUPER • 40
CHARLESTON RED RICE RISOTTO, PICKED COLLARD GREEN RELISH, FRIED OKRA CHIPS

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

BONE-IN

- TRIBAL RIBEYE 24 oz. • 120
- PORTERHOUSE 20 oz. • 95
- COLORADO PEPPER-CRUSTED LAMB • 50
- TOMAHAWK SERVES TWO • 40 oz. • 175
- BONE-IN FILET 14 oz. • 75

RIBEYE

- BISON RIBEYE 16 oz. • 65
- PRIME RIBEYE 16 oz. • 68
- DRY-AGED RIBEYE 16 oz. • 79
- A5 BMS 11 KOBE RIBEYE 2 oz. • 60

FILET

- BISON TENDERLOIN • 70
- PRIME FILET 6 oz. • 59
- PRIME FILET 8 oz. • 68
- A5 BMS 11 KOBE FILET 2 oz. • 60

STRIPS

- DRY-AGED STRIP 16 oz. • 63
- A5 BMS 11 KOBE STRIP 2 oz. • 60

ADD-ONS

- DIVER SCALLOPS • 35
- COLD WATER LOBSTER TAIL 7 oz. • 55
- COLOSSAL SHRIMP FOUR PIECES • 25
- STEAK OSCAR • 25
- CRAB MEAT, BÉARNAISE SAUCE, ASPARAGUS

ENHANCEMENTS

- MAYTAG BLUE CHEESE • 3
- BÉARNAISE • 3
- RED CHILI CHIMICHURRI • 3
- ONION STEAK SAUCE • 3
- BONE MARROW & TOAST POINTS • 10

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
- MACARONI & CHEESE ADD LOBSTER • 9
- BLACK FORBIDDEN RICE WITH TOASTED SUNFLOWER SEEDS
- CREAMED COLLARD GREENS
- ROASTED BRUSSELS SPROUTS & SWEET POTATOES
- GRILLED ASPARAGUS
- GARLIC POTATO PURÉE
- SWEET POTATO PURÉE
- SAUTÉED MUSHROOMS

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
- BLACK FOREST VERSARE • 12
- CHOCOLATE SPONGE, VANILLA KIRSCH, SOUR CHERRIES
- DECONSTRUCTED KEY LIME PIE • 11
- KEY LIME PIE FILLING, GRAHAM CRUMBLE, RASPBERRY GEL, TOASTED MERINGUE, FRESH RASPBERRIES
- TRUFFE FONDUE CHOCOLAT NOIR • 14
- BROWN BUTTER BLONDIE, PEANUT BUTTER ICE CREAM, WARM GUINNESS-BROWN SUGAR CARAMEL, ROLLED OAT & TOFFEE STREUSEL, DARK CHOCOLATE SHELL

THERE WILL BE A 20% SERVICE CHARGE
ADDED TO PARTIES OF 6 OR MORE.



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