



LUNCH MENU
(served from 12:00pm–3:00pm)

RESTAURANT WEEK LUNCH MENU
\$24.07 PRIX FIXE

NON-ALCOHOLIC BEVERAGE

SPARKLING WATERMELON LEMONADE \$6

WINES BY THE GLASS

PROSECCO, MONETTO NV, ITALY \$9

PINOT GRIGIO, CÀ DONINI 2008, ITALY \$8

SYRAH/GRENACHE, LAURENT MIQUEL 2007, FRANCE \$9

COSMOPOLITAN \$12

APPETIZERS

LOBSTER & SWEET CORN BISQUE

WILD MUSHROOMS

TOMATO & FENNEL SOUP

ROBIOLA GRILLED CHEESE SANDWICH

BUTTERMILK BIBB SALAD

pickled red onion, pecans, bacon & point Reyes blue cheese

MIXED BABY GREENS

MARINAIED TOMATOES, SHAVED FENNEL,

MONTRACHET GOAT CHEESE AGED SHERRY VINAIGRETTE

TEMPURA CALAMARI

aji amarillo

RAW BAR

SEAFOOD PLATEAU \$65

½ lobster, 3 clams,

3 oysters, 3 shrimp & jumbo lump crab

GRAND PLATEAU \$110

whole lobster, 6 clams,

OYSTERS, SHRIMP

JUMBO LUMP CRAB

OYSTERS east \$18/HALF DOZEN

OYSTERS west \$18/HALF DOZEN

SHRIMP COCKTAIL \$16/3

LITTLENECK CLAMS

\$18/DOZEN

LOBSTER COCKTAIL \$18

½ lobster



ENTRÉES

CHICKEN OR SHRIMP CAESAR SALAD

HEARTS OF ROMAINE, WHITE ANCHOVY, BRIOCHE CROUIONS SOFT BOILED EGG

OAK ROOM “CHOPPED” CHICKEN SALAD

BLACK BEANS, CORN, TOMATOES, AVOCADO CRISP WONIONS

SPAGHETTI

chickpeas, oven-dried tomatoes & arugula

GARGANELLI

LOBSTER SAUSAGE BROCCOLI RABE

PAN SEARED WILD SALMON

CRUSHED FINGERLINGS, WATERCRESS HORSERADISH BUTTER

GRILLED MEYER RANCH HANGER STEAK

RED WINE SHALLOT JUS POMME FRIIES

OAK ROOM CLASSICS

LOBSTER COBB SALAD (\$10 SUPP)

DOVER SOLE (\$20 SUPP)

white asparagus, chanterelles & sorrel

THE OAK BAR DRY AGED PRIME BURGER (\$5 SUPP)

28 DAY AGED PRIME MEYER RANCH NY STRIP (\$15 SUPP)

DESSERTS

THE OAK BAR

peanut butter nougat, caramel & maple ice cream

RASPBERRY CHEESECAKE

VANILLA SHORTBREAD TOASTED MERINGUE

MINI ICE CREAM CONES



NYC
Restaurant Week
Winter 2010

EXECUTIVE CHEF ERIC HARA



RESTAURANT WEEK DINNER MENU
\$35.00 PRIX FIXE

NON-ALCOHOLIC BEVERAGE

SPARKLING WATERMELON LEMONADE \$6

WINES BY THE GLASS

PROSECCO, MIGNONNETTO NV, ITALY \$9

PINOT GRIGIO, CÀ DONINI 2008, ITALY \$9

SYRAH/GRENACHE, LAURENT MIOUET 2007, FRANCE \$10

COSMOPOLITAN \$12

SEE BACK PAGE FOR BOTTLE SELECTIONS

APPETIZERS

LOBSTER & SWEET CORN BISQUE

WILD MUSHROOMS

TOMATO & FENNEL SOUP

ROBIOLA GRILLED CHEESE SANDWICH

BUTTERMILK BIBB SALAD

pickled red onion, pecans, bacon & point Reyes blue cheese

MIXED BABY GREENS

MARINATED TOMATOES, SHAVED FENNEL,

MONTRACHET GOAT CHEESE & AGED SHERRY VINAIGRETTE

BIGEYE TUNA SASHIMI

uni, crackling crumbs & soy-pique vinaigrette



ENTRÉES

GARGANELLI

LOBSTER SAUSAGE & BROCCOLI RABE

SPAGHETTI

chickpeas, oven-dried tomatoes & arugula

CRISP ORGANIC "BRICK" CHICKEN

wild mushrooms, collard greens & chicken-sherry jus

BAGEL CRUSTED SCOTTISH SALMON

tomato couscous, horseradish crème fraîche & tomato dashi

GRILLED MEYER RANCH HANGER STEAK

potato purée, golden raisins & glazed root vegetables

ALSO AVAILABLE:

ANY À LA CARTE ENTRÉE FOR A \$15 SUPPLEMENT.

DESSERTS

THE OAK BAR

peanut butter nougat, caramel & maple ice cream

RASPBERRY CHEESECAKE

VANILLA SHORTBREAD & TOASTED MERINGUE

MINI ICE CREAM CONES

EXECUTIVE CHEF ERIC HARA

RESTAURANT WEEK
BOTTLE PROMOTIONS

SPARKLING

MUVMROSE, SPARKLING WINE, NV, NAPA, CALIFORNIA \$60

MIONETTO, PROSECCO, NV, VALDOBBIADENE, ITALY \$40

ROEDERER ESTATE 'L'ERMITAGE' ZOOZ, ANDERSON, CALIFORNIA \$80

WHITE

PINOT GRIGIO, CÀ DONINI ZOOZ, DELLE VENEZIE, ITALY \$36

SAUVIGNON BLANC, MISONES D RENGO ZOOO, CENTRAL CHILE \$42

SAUVIGNON BLANC, CAKEBREAD ZOOO, NAPA, CALIFORNIA \$60

CHENIN BLANC, RES DES VIGNERONS ZOOO, SAUMUR, FRANCE \$40

CHABLIS, LOUIS MICHEL ZOOZ, YONNE, FRANCE \$55

CHARDONNAY, HANGING VINE ZOOO, UNITED STATES \$48

RED

PINOT NOIR, ERATH ZOOZ, OREGON, UNITED STATES \$45

PINOT NOIR, BETHEL HEIGHTS ZOOZ, OREGON, UNITED STATES \$60

SEBEKA, CABERNET PINOTAGE ZOOZ, SOUTH AFRICA \$42

SYRAH, BROTHERS PARADE ZOOZ, ADELAIDE HILLS, AUSTRALIA \$50

ZINFANDEL, RIDGE 'EAST BENCH ZOOZ, CALIFORNIA \$55

BECKMAN, CABERNET SAUVIGNON ZOOO, SANTA YNEZ \$55

FERRARI-CARANO, CABERNET SAUVIGNON ZOOO, NAPA \$50

WINE DIRECTOR BRUCE YUNG

The Oak Room



NYCTM
Restaurant Week
Winter 2010