



Black Oak Grill

CELEBRATE 2025

12.27.24 - 12.31.24

BLACK OAK PUNCH – Cruzan Tropical Fruit Rum and Voga Moscato with lemonade, ginger ale and a splash of cream

Starter Selection

BLACK EYED PEA SOUP

THE BLACK OAK – Mesclun greens, smoked almonds, Fuji apple, blue cheese with maple pecan vinaigrette

Choose your Entree

CENTER-CUT SIRLOIN* – Tender and juicy 8 ounce steak with seasonal vegetables and garlic smash potatoes

STUFFED PRIME PORK CHOP* – 10 ounce pork chop stuffed with chop house mushrooms and swiss cheese, topped with Woodford Reserve maple brown sugar glaze with seasonal vegetables and garlic smash potatoes

GRILLED SALMON* – Brushed with with saffron lemon butter, served with green onion basmati rice and seasonal vegetables

Dessert Selection

NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES

CARROT CAKE

\$32 per person
with Black Oak Punch add \$5*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy questions to the manager prior to placing your order.

*\$5 Black Oak Punch price with Celebrate 2025 menu only