



A P P E T I Z E R S

CHARBROILED OYSTERS

Oysters broiled in garlic butter and cayenne pepper, topped with breadcrumbs and romano cheese
13.95

GARLIC CRAB CLAWS

Blue crab claws sauteed in garlic butter and old bay seasoning
14.95

FRIED PACIFIC CALAMARI

Lightly breaded, flash-fried and served with homemade marinara
9.95

RAW OYSTER SHOOTERS*

Six fresh oysters topped with cocktail sauce, served in individual shooter glasses with pepper vodka
12.95

HONEY-BUTTER CROISSANTS

Five freshly baked croissants topped with honey-butter
5.95

ONION LOAF

A loaf of hand breaded and fried onion rings served with dipping sauce
8.95

SLICED BEEFSTEAK TOMATOES

Sweet vidalia onions
5.95
Fresh mozzarella & basil
7.95

NEW ORLEANS SPICY SHRIMP

A smaller portion of our popular, messy favorite. Whole, head-on shrimp cooked to order in a New Orleans spicy hot sauce
10.95

LOBSTER RAVIOLI

Lobster and cheese-stuffed ravioli, topped with a lightly spiced lobster sauce and romano
13.95

CHICKEN WINGS

A pound of wings, marinated in hot pepper sauce, fried crispy, served with bleu cheese
9.95

TODAY'S SOUP

Classic recipes prepared with fresh ingredients daily
5.95

SHRIMP CRAB SOUP

A rich and creamy Charleston classic, splashed with sherry upon request
6.95

PEEL AND EAT SHRIMP

Nine large shrimp cooked to order, served with homemade spicy cocktail sauce
9.95

Who Was Joey D?

Shortly after immigrating to New York from Colenzano, Italy, just north of Florence, Tony D'Angelo sent his youngest son, Joseph, to live with Tony's sister in Jefferson Parish, Louisiana, just outside of New Orleans. In the early 1920's Joey took over the "Oak Room" restaurant in the prestigious River Road Casino and operated it until the mid-1950's when the casino was finally shuttered for good. His menu was widely acclaimed and revolutionary for its time since, in addition to the standard casino fare of top quality steaks and chops, he used the flavors of his homeland, the Cajun-American foods of the Southern Louisiana area and an occasional ethnic specialty from New York sent down from his father. Our restaurant blends the varied style of the original Joey D's Oak Room with the dining trends of today.

Major credit cards accepted. We do not accept checks. Large Party gratuity is suggested, the amount may be adjusted at discretion.

*Denotes cooked to order | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

S A L A D S

Dressings: Oak Room House (hot bacon & honey mustard) • Low Carb Vinaigrette (no sugar)
European Bleu Cheese • Brooklyn French • Ranch • Thousand Island

BROILED CHICKEN SALAD

Marinated chicken breast, broiled to order, sliced and served over mixed greens, mushrooms, hearts of palm, scallions and chopped tomatoes
13.95

LOW CARB FILET MIGNON SALAD*

Cooked-to-order center-cut filet on crisp romaine with bleu cheese crumbles, bacon and ham, mushrooms, red onions and low-carb vinaigrette
16.95

CHICKEN CAESAR SALAD

Grilled chicken breast chilled, sliced & tossed with crisp romaine and seasoned croutons, topped with romano
13.95

MANHATTAN CHEF SALAD

Chopped turkey breast, corned beef, tomatoes, swiss, cheddar and crumbled bleu cheese
12.95

BROILED SALMON SALAD

Mixed greens, hearts of palm, scallions, tomatoes & mushrooms topped with a fresh, broiled salmon fillet
14.95

SOUP & SALAD COMBINATION

Our house salad (mixed greens, chopped egg, diced tomatoes, toasted almonds, bacon & ham) served with a bowl of homemade soup
10.95 (She Crab soup +1.00)

S A N D W I C H E S

OVERSTUFFED NEW YORK DELI STYLE

SLICED TURKEY BREAST SANDWICH

With lettuce and tomato on fresh baked rye.
Spicy pickle on the side 10.95

NEW YORK TURKEY CLUB

Turkey breast, bacon, lettuce, tomato, mayonnaise, swiss and cheddar on fresh baked rye.
Served with a spicy pickle 11.95

CORNERED BEEF SANDWICH

World-famous Carnegie corned beef served on fresh-baked rye with a spicy pickle on the side 17.95

THE CLASSIC REUBEN

Carnegie corned beef, sauerkraut and melted swiss, served on rye, open-faced. With russian dressing and a spicy pickle on the side 19.95

HEARTY TRADITIONAL FAVORITES

STEAK SANDWICH*

Broiled USDA Choice steak topped with swiss on toasted French bread with lettuce and tomato.
Served with fries or cole slaw
15.95

TURKEY BURGER

8oz. burger with lettuce, tomato, onion & pickle. Served with fries or cole slaw. Add cheese +75¢ or bacon +1.00
11.95

CHICKEN BBQ SANDWICH

Slow-roasted chicken bbq. Served on an egg bun with cole slaw
12.95

BBQ BEEF SANDWICH

Our giant beef ribs are cooked to order & hand-sliced off the bone. Served on an egg bun with cole slaw
14.95

OAK ROOM CHICKEN SANDWICH

Marinated, chicken breast topped with jack cheese, bacon, lettuce, tomato and honey mustard on toasted French bread. Served with fries or cole slaw
9.95

OAK ROOM BURGER*

8oz. burger with lettuce, tomato, onion & pickle. Served with fries or cole slaw. Add cheese +75¢ or bacon +1.00
11.95

BROILED SALMON SANDWICH

Fresh salmon fillet on toasted French bread with lettuce and tomato. Served with vegetable
13.95

“THE FAIRGROUNDS” HOT ROAST BEEF SANDWICH

Sliced prime rib dipped in au jus, piled on a French roll with melted swiss cheese. Served with fries or cole slaw
16.95

STEAKS • RIBS

Our USDA CHOICE steaks are aged 30 days, broiled with a classic charred exterior & topped with clarified butter.
Served with a house salad and your choice of side

RARE - Cold Red Center MEDIUM RARE - Warm Red Center MEDIUM - Hot Red Center
MEDIUM WELL - Hot Pink Center WELL DONE - Brown Center (Not recommended for our thicker cuts)

KANSAS CITY STRIP*

17oz. bone-in, center-cut
29.95

FILET MIGNON*

8oz. barrel-cut
32.95

GARLIC STRIP*

Topped with fresh chopped garlic butter
29.95

BONE-IN RIBEYE*

22oz. center-cut
34.95

HOME-STYLE CHOPPED BEEF STEAK*

16oz. chopped filet, sirloin & ribeye beef steak, broiled and smothered with sauteed onions
19.95

DANISH BABY BACK RIBS

Imported double rack, prepared with the classic charred exterior—“fall-off-the-bone” tender
29.95

GIANT BARBECUE BEEF RIB

Aged beef rib, slow-roasted and perfectly charred, basted with our tangy barbecue sauce
31.95

HOUSE SPECIAL PRIME RIB*

Slow-roasted and sliced to order. Available daily after 4pm and all day on Sunday
10oz. cut 22.95 16oz. cut 29.95

SEAFOOD • CHICKEN

Served with your choice of side

GARLIC CRAB CLAWS

Blue crab claws sauteed in butter with fresh garlic and old bay seasoning. Served with bread for dipping
26.95

MARINATED CHICKEN

Giant 12oz. double breast of chicken marinated in fruit juices, fresh garlic, soy sauce and spices
14.95

NEW ORLEANS SPICY SHRIMP

Made famous at Mosca's, Manale's and Mr. B's. Whole, head-on shrimp in hot sauce with a French roll for dipping. A mess to eat, but worth it!
19.95

CHICKEN PARMESAN

Chicken breast coated in Italian bread crumbs & romano cheese, sauteed and topped with mozzarella and our zesty marinara
17.95

BROILED SALMON PORTOBELLO

Fresh cut salmon fillet broiled and topped with sauteed portobello mushrooms
25.95

CARNEGIE CHICKEN

Our giant marinated chicken breast broiled & topped with sliced Carnegie Deli corned beef and melted swiss cheese
17.95

FRESH FISH

Prepared grilled or blackened
A.Q.

PASTA

SHRIMP D'ANGELO

Large shrimp sauteed with mushrooms, garlic, white wine and butter. Served over linguine with romano cheese
19.95

LOBSTER RAVIOLI

Lobster and cheese-stuffed ravioli, topped with a lightly spiced lobster sauce and romano
25.95

LASAGNA

Layers of Italian sausage, marinara, ricotta, mozzarella and romano cheese
17.95

CRAWFISH BAYOU BARATARIA

Crawfish tails and andouille sausage sauteed in a lightly spiced lobster sauce. Served over linguine
18.95

SOUTHWEST CHICKEN PENNE

Blackened chicken breast tossed with penne pasta and alfredo cream sauce, topped with shredded romano and southwest seasoning
18.95

HOMEMADE SIDES

Corned Beef Potato Salad • Creamed Spinach • Cole Slaw • French Fries
Linguine Alfredo or Marinara • Vegetable • Baked Potato (after 4pm)

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