

APPETIZERS

Sal's Shrimp Cocktail	13
Chilled seasoned jumbo shrimp served with spicy sauce and lemon	
Johnny Quinn's Crab Cake	15
Fresh lump crabmeat, stone ground mustard and pepper remoulade	
Steak Tartare a la Meyer	14
Hand-chopped sirloin, capers, Vidalia onion and Lea & Perrins	
Fat Herbie's Seared Tuna	14
Ahi tuna loin, Creole seasoned and blackened	
Fresh Seafood / Shellfish Platter	MP
The freshest selection of shellfish available today	

SALADS

Oscar's Chopped Salad	7
Chopped fresh garden vegetables, avocado and baby greens with Pink Peppercorn Ranch Dressing	
Cardini's Two-Bit Caesar	7
Caesar's original with chopped romaine, anchovy, egg yolk, garlic and lemon	
The Popular Wedge	8
Crisp iceberg, egg, thick cut smokehouse bacon with choice of Maytag Blue Cheese or Carolyn's Russian dressing	
Jasper & Hunchy's Tomato Salad	8
Variety of market fresh tomato slices, fresh Burrata mozzarella, organic basil with a balsamic drizzle	

SOUPS

Crazy Phil's Onion Soup	8
Variety of onions caramelized with sherry infused white veal stock	
Vinnie's Lobster Bisque	8
Maine lobster stock, cream and brandy flambé	
Alpine Village Famous Chicken Supreme Soup	7
Ground chicken and aromatic vegetable broth	

ENTRÉES

Joey C's Filet Mignon	8oz 32	12oz 42
Sally's New York Strip	12oz. (Prime)	40
Big Chris' Bone-In New York	20oz. (C.A.B.)	46
Nicky's Roasted Chicken & Artichokes		24
With natural jus and mashed potatoes		
Double Bone Pork Chop		28
Cedar Plank Blackened Salmon		25
Manny's Cajun Jumbo Shrimp		24
Today's Fresh Fish		MP
Consult your server for today's selections		
Spilotro-Style Skirt Steak (Tony's dream meal)		26
With garlic, red pepper and Ralph's smashed potatoes		
Prime Rib	Carolyn's Cut 29	Oscar's Bone-In 36
Oscar's Mayor "Weiner" Schnitzel (Veal Chop)		42
Grilled bone-in veal chop pailard topped with radicchio, arugula, and endive salad		
<i>Compliment any Entrée:</i>		
Jumbo Shrimp		12
Alaskan King Crab Legs		18
Lobster Tail		32

OVER THE TOP


Oscar	9
Lump crab, asparagus and Béarnaise sauce	
Au Poivre	5
Maytag Blue Cheese	4
Mixed Sautéed Field Mushrooms	6
Caramelized Onions	5

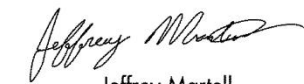
ON THE SIDE

Ralph's Smashed Potatoes	5
Tuffy's Jumbo Baked Potato	6
Garlic Roasted Steak Wedges	6
Fast Eddie's Sweet Potato Fries	6
Steamed Asparagus or Broccoli	7
Sautéed, Steamed or Creamed Spinach	7
Jose Leonardo's Roasted Corn Brulee	7
Shmuley's Extraordinary Mac & Cheese	7
Hymie's House-Made Latke's	7
The "Clean Face" Onion Strings	7

Oscar's Steakhouse features perfectly aged steaks cooked over a 600 degree grill. Flavorful, tender and juicy, our beef is cooked to perfection. Our high-quality, made-from-scratch sides and entrees surpasses the best and are accompanied by delicious, hand-crafted drinks.


Oscar B. Goodman


Adam Margolies
General Manager


Jeffrey Martell
Executive Chef

"My approach to food and service is the same as my approach to

life... eat, talk, have fun and get drunk! Or, in my own words – enjoy our beef, booze and broads!"

Menu Created January 13, 2012