

“I have had the best years of my life in Las Vegas. I love this city for what it was, is, and will continue to be. I have had fun building this great place and want to share it with you along with memories of a few people, places and recipes that hold a special place in my heart. While you are here, you are family, so enjoy your dining experience and don’t forget to drink a few too many, and have some fun!” –Oscar B. Goodman

Appetizers

SAL’S SHRIMP COCKTAIL	16
Chilled seasoned jumbo shrimp served with spicy sauce and lemon	
JOHNNY QUINN’S CRAB CAKE	17
Fresh lump crabmeat, stone ground mustard and pepper remoulade	
STEAK CARPACCIO A LA MEYER*	17
Thinly sliced filet, mustard sauce, truffle, arugula	
FAT HERBIE’S SEARED TUNA*	16
Ahi tuna loin, Creole seasoned and blackened	
FRESH SEAFOOD / SHELLFISH PLATTER*	MP
The freshest selection of shellfish available today	
IZZY M’S FRIED CALAMARI	16
Golden soft calamari, cherry peppers with lemon aioli and tomato dipping sauces	
MOB MEATBALLS*	14
Roast chicken, aromatic vegetables and parmigiana cheese meatballs simmered in a tomato basil sauce	
THE ITALIAN MARKET	18
Select imported cured meats and cheeses with grilled marinated vegetables	
BENNY’S BRUSCHETTA	12
Toasted filone bread topped with chopped tomatoes, garlic and basil	

Salads

OSCAR’S CHOPPED SALAD TOPPED WITH ONION STRINGS	11
Chopped romaine, avocado, tomato, candied pecans, cucumber, zucchini, squash, pink peppercorn ranch dressing	
CARDINI’S TWO-BIT CAESAR*	10
Caesar’s original with chopped romaine, egg yolk, garlic, lemon and anchovy dressing	
THE POPULAR WEDGE	10
Crisp iceberg, egg, thick cut smokehouse bacon with choice of Maytag bleu cheese or Carolyn’s Russian dressing	
JASPER & HUNCHY’S TOMATO SALAD	11
Seasonal tomatoes, burrata cheese, evoo	

Soups

CRAZY PHIL’S ONION SOUP	9
Variety of onions caramelized with sherry infused white veal stock	
CORN & CRAB BISQUE	9
Roasted sweet corn and Alaskan king crab	
ALPINE VILLAGE FAMOUS CHICKEN SUPREME SOUP	8
Ground chicken and aromatic vegetable broth	

Entrees

JOEY C’S FILET MIGNON*	8 oz. 39	12 oz. 46
SALLY’S NEW YORK STRIP* 14 oz. (Prime)		48
SPICY FLAME CHARRED SPILOTRO STEAK*		29
Infused with garlic, red chili flakes and Ralph’s smashed potatoes		
PORK CHOP*		35
Smoked bone-in chops, apple chutney, wild mushrooms		
NICKY’S ROASTED CHICKEN & ARTICHOKE*		27
With natural jus and mashed potatoes		
MANNY’S CRAB STUFFED JUMBO SHRIMP*		30
PAN SEARED SALMON*		32
Artichoke, leeks and oregano		
CITRUS CRUSTED HALIBUT*		36
With spinach and cauliflower purée		
PRIME RIB*	Carolyn’s Cut 34	Oscar’s Bone-In 43
VEAL CHOP*		45
Bone-in veal chop, caramelized onions, madeira wine demi		

Bone-In Meat\*

Please consult your server for our Chef’s daily selections

Complement any Entrée

JUMBO SHRIMP*	18
ALASKAN KING CRAB LEGS*	22
LOBSTER TAIL*	37

Over the Top

OSCAR	12
Lump crab, asparagus and Béarnaise sauce	
AU POIVRE	5
MAYTAG BLUE CHEESE	6
MIXED SAUTÉED FIELD MUSHROOMS	8
CARAMELIZED ONIONS	5

On the Side

RALPH’S SMASHED POTATOES	7
TUFFY’S JUMBO BAKED POTATO	8
SWEET POTATO WEDGES	
With jalapeño honey butter	8
STEAMED ASPARAGUS	8
SAUTÉED, STEAMED OR CREAMED SPINACH	9
BRUSSELS SPROUTS WITH CARAMELIZED ONIONS & BACON	8
JOSE LEONARDO’S ROASTED CORN BRÛLÉE	9
SHMULEY’S EXTRAORDINARY MAC & CHEESE	9
THE “CLEAN FACE” ONION STRINGS	8
AU GRATIN POTATOES	9
ANY THREE SIDES	20

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

Oscar B. Goodman

OSCAR B. GOODMAN

Jeffrey Martell

JEFFREY MARTELL

Jason Gordon

JASON GORDON

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Large parties of eight or more will be subject to an 18% gratuity.