



MEDIA KIT

Inside the Plaza Hotel & Casino
1 Main Street, Las Vegas, NV 89101
www.oscarslv.com



Named after former Las Vegas Mayor Oscar B. Goodman, Oscar's Steakhouse is a glamorous and uniquely Las Vegas steakhouse inside the iconic dome of the Plaza Hotel and Casino that overlooks the lights of Fremont Street and downtown Las Vegas.

THE RESTAURANT & LOUNGE

The approach to food and service at Oscar's Steakhouse is the same as Goodman's approach to life – eat, drink and have fun! Led by the Plaza's Executive Chef Nicholas Sharpe, who boasts years of expert culinary experience and a commitment to sourcing the highest quality products, Oscar's offers an authentic steakhouse ambiance with diverse cuts of beef, classic seafood options and traditional sides while highlighting modern dining trends. The menu pays homage to Goodman's beloved family and infamous 'friends' and coupled with the restaurant's personal service, Oscar's offers an unforgettable vintage Vegas dining experience.

Goodman has long been escorted by showgirls but he has another side-kick that he won't be caught without – the martini! The lounge features a wide variety of specialty martinis and other handcrafted cocktails. Sunday through Thursday from 4 to 7 p.m., Happy Hour in Oscar's lounge offers guests half off all beers, glasses of house wine, and well drinks as well as half off a selection of appetizers.

THE EXPERIENCE

The classic-Vegas-themed restaurant incorporates memorabilia from Goodman's tenure as Mayor, including personal artifacts, photographs and news clips. Ask your server or bartender about purchasing his autobiography "Being Oscar" or see his Black Book, exclusively available at the restaurant, which provides Goodman's own personal back stories for the names of the individual menu items, like Johnny Quinn's Crab Cake, No Nose's Mob Meatballs, or Joey C's Filet Mignon.

OSCAR DINNER SERIES

Classic Vegas comes to life during the Oscar Dinner Series, special dinner events with Goodman held throughout the year. Guests enjoy a gourmet three-course meal paired with wine or the signature Hizzoner Martini while listening to Goodman recount his extraordinary experiences as a criminal defense attorney for alleged mobsters that are hallmarks of Las Vegas' unique and fascinating history.

OSCAR B. GOODMAN

Born July 1939 in Philadelphia and a graduate from The Haverford School and the University of Pennsylvania Law School, Goodman became one of the nation's best criminal defense attorneys, named one the "15 Best Trial Lawyers in America" by the National Law Journal. A review of his 'connected' list of clients also makes him notorious – Meyer Lansky, Nicky Scarfo, Herbert "Fat Herbie" Blitzstein, Phil Leonetti, Jamiel "Jimmy" Chagra, Anthony "Tony the Ant" Spilotro, and former Stardust Casino boss, Frank "Lefty" Rosenthal. And if he looks familiar, chances are you saw Goodman in a cameo role as himself in the movie *Casino* where he represented "Ace Rothstein," a character based on Lefty Rosenthal and played by Robert DeNiro.

From noted mob attorney to the Mayor of Las Vegas, Goodman was sworn in June 1999 and served the maximum of twelve years, securing over 80 percent of the vote every election. The self-proclaimed "Happiest Mayor in the Universe," Goodman was known for his trademark tell-it-like-it-is approach and a vision for Downtown Las Vegas that led to continued revitalization and growth. Goodman then had the distinct pleasure of swearing in his wife, Carolyn Goodman, as his successor.



Welcome to Oscar's in Downtown Las Vegas!

You are in my joint, and I want to share it with you along with memories of a few people, places, and recipes that hold a special place in my heart.

Your table puts you at the center of Sin City history where some of the biggest movers and shakers made the deals that greased the city's wheels. This is where it all began!

Imagine this... You are on a roll, playing craps, the casino is buzzing, and your martini is full. A whale just walked by followed by two beautiful ladies, and their sweet perfume lingers in the air. People at the bar sip highballs under shimmering chandeliers while they wait to enter the classic showroom.

Sensory overload? Maybe this is more your speed... Picture a big, juicy ribeye, stiff cocktail and your date sitting next to you. A few tables over sit Frank Rosenthal and Tony Spilotro with their attorney, me, Oscar B. Goodman. We are deep in whispered conversation. Jazzy piano tunes fill the air, and you thumb the roll of cash in your pocket from your blackjack winnings. Life is good.

This is Downtown Las Vegas, the greatest place on earth. You are here in these storied walls, under this iconic dome, and it's your time. Breathe it in. Make lasting, bold memories. Drink a few too many. Tell stories, and enjoy your family and friends.

- **Oscar B. Goodman**
HIZZONER

Oscar B Goodman



Photos

(higher resolution images available upon request)



Exterior



Lounge at Oscar's steakhouse



Dining room of Oscar's, inside the dome overlooking Fremont Street



Reviews

- Named Best Steakhouse in Las Vegas by the *Las Vegas Review-Journal*
- Named Best Place to Celebrate and Best Steakhouse Downtown by *Casino Player*
- Certificate of Excellence from *Trip Advisor*
- Diner's Choice by *Open Table*
- Named one of the "9 New Reasons to Visit Las Vegas" by *CNN Go*
- Named one of the "Five Hot New Las Vegas Restaurants Not to Miss" by *Fodor's*
- Award of Excellence – The Top Wine Dining Destinations 2015 by *Wine Spectator*

"It's a throwback, yes, to old Las Vegas, but the chef is smart enough to honor tradition without being a slave to it." – *Heidi Knapp Rinella, restaurant critic for the Las Vegas Review-Journal*

"Oscar's Beef, Booze and Broads is a marriage of old-school Vegas and contemporary charm...A visit to Oscar's can be like a stroll down memory lane, to a Vegas where mobsters and casino moguls ruled." – *VEGAS MAGAZINE*

"The signature addition: December saw, in an airy, domed space, the opening of the on-site steakhouse to which former Mayor Oscar Goodman lent his name. Oscar's trumpets a throwback theme of 'beef, booze and broads.'" – *Los Angeles Times*

"The theme of Oscar's is pure "Rat Pack"—beef, booze and broads...There's a swagger at Oscar's and the experience is all about fun." – *Southern California Life After 50*

"The happiest Mayor on earth created a classy fun place to dine in mobster style...The Birdseye view of Fremont Street after dark is the pinnacle." – *Desert Valley Times*

"Oscar's aims to offer diners a throwback steakhouse experience in a modern setting... Had this place been around in Las Vegas' formative years, Bugsy Siegel would have been a regular." – *Travel Weekly*

"Downtown Las Vegas' newest dining treasure, Oscar's is the very definition of 'a meal with a view.'" – *Sunseeker Magazine*

"The approach to food and service at the gorgeous restaurant is the same as Oscar's approach to life—eat, drink and have fun!" – *Yellow Magazine*



Nicholas Sharpe

Executive Chef for the Plaza Hotel & Casino

Nicholas Sharpe found his passion for the culinary industry at a steakhouse in his hometown of Frederick, Maryland and has since worked at some of the nation's top restaurants on both coasts, including New York City, Washington D.C., San Francisco and Las Vegas. He brings his extensive experience and expertise in various culinary disciplines to the Plaza Hotel & Casino as executive chef for the iconic property located in the heart of downtown Las Vegas.



Sharpe began his culinary career nearly two decades ago as a line cook at Hollow Creek Golf Club in Middletown, Maryland. After graduating from Johnson and Wales University in 2003, Sharpe accepted a chef de partie position at Vidalia, a high-end Southern restaurant helmed by James Beard Award winning chef, Jeffrey Buben. At the venerable Washington D.C. restaurant, Sharpe focused on fish and meat preparation as well as overseeing the execution of dinner and lunch services.

His expertise on fish dishes garnered him a chef de partie position at Maestro by Fabio Trabocchi. Just two years later, Sharpe would join the James Beard Award winning chef's culinary team at Fiamma by Fabio Trabocchi in New York City. During his tenure at Fiamma, the restaurant earned a prestigious Michelin one-star rating and three stars from the New York Times.

After honing his specialties in sauces and fish and meat preparations, Sharpe returned to Washington D.C. as executive chef at Sonoma, a popular Capitol Hill restaurant and wine bar focused on sustainable practices and sourcing local ingredients. He then gained experience in Asian cuisine as a consulting chef at the Vietnamese restaurant Ba Bay.

He joined the esteemed Mina Group in 2011 as corporate executive sous chef overseeing the back-of-house operations for several new restaurant openings, including RN74 in Seattle and Wit & Wisdom and Pabu in Baltimore, before becoming chef de cuisine at RN74 in San Francisco where he created daily five-course tasting menus and oversaw the highly acclaimed restaurant's dinner and private dining services. His culinary journey then brought him back to Washington D.C., where he served as executive chef at the intimate After Peacock Room and then at Birch & Barley and ChurchKey.

Sharpe moved to Las Vegas when he rejoined the Mina Group in 2016 as the executive chef at Michael Mina Bellagio, a Michelin one-star rated and Five Diamond Award winning seafood restaurant known for its French and Japanese influences and ingredients. Sharpe focused on incorporating locally sourced and seasonal produce for a diverse dining experience.

Sharpe brings to the Plaza Hotel & Casino his extensive culinary experience as well as his passion for sourcing the highest quality products to create the flavorful and memorable dishes. From the Rat-Pack inspired Oscar's steakhouse to the relaxed poolside fare of the Plaza's food truck, Sharpe looks to elevate the various dining experiences at the Plaza and establish the continually growing property as the preeminent culinary destination in downtown Las Vegas.