

*“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*

## Shareable Appetizers

<b>SAL’S SHRIMP COCKTAIL</b>	16
<i>Chilled seasoned jumbo shrimp served with spicy sauce and lemon</i>	
<b>JOHNNY QUINN’S CRAB CAKE</b>	19 Fresh
<i>lump crabmeat, stone ground mustard and pepper remoulade</i>	
<b>STEAK CARPACCIO A LA MEYER*</b>	17
<i>Thinly sliced filet, mustard sauce, truffle, arugula</i>	
<b>FAT HERBIE’S TUNA POKE STACK</b>	16
<i>Ahi poke style layered with avocado, ginger</i>	
<b>FRESH SEAFOOD / SHELLFISH PLATTER*</b>	MP
<i>The freshest selection of shellfish available today</i>	
<b>IZZY M’S FRIED CALAMARI</b>	16
<i>Golden soft calamari, cherry peppers with lemon aioli and tomato dipping sauces</i>	
<b>MOB MEATBALLS</b>	16
<i>Roast chicken, aromatic vegetables and parmigiana cheese meatballs simmered in a tomato basil sauce topped with Ricotta</i>	
<b>ARTICHOKE AU GRATIN</b>	14
<i>Marinated artichokes, manchego cheese, lemon sauce</i>	
<b>THE ITALIAN MARKET</b>	16
<i>Select imported cured meats and cheeses with grilled marinated vegetables</i>	
<b>BENNY’S HOUSE MADE RICOTTA</b>	15
<i>Toasted ciabatta bread with rosemary garlic ricotta, tomato caper</i>	

## Salads

<b>OSCAR’S CHOPPED SALAD TOPPED WITH ONION STRINGS</b>	11
<i>Chopped romaine, avocado, tomato, candied pecans, cucumber, zucchini, squash, Carolyn’s dressing</i>	
<b>CARDINI’S TWO-BIT CAESAR*</b>	10
<i>Caesar’s original with chopped romaine, egg yolk, garlic, lemon and anchovy dressing</i>	
<b>THE POPULAR WEDGE</b>	10
<i>Crisp iceberg, egg, tomato, bleu cheese crumbles, thick cut black pepper maple bacon with choice of Maytag bleu cheese or Carolyn’s Russian dressing</i>	
<b>JASPER &amp; HUNCHY’S TOMATO SALAD</b>	11
<i>Seasonal tomatoes, burrata cheese, EVOO, micro greens</i>	

## Soups

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

## Entrées

<b>JOEY C’S FILET MIGNON*</b>	8 oz. 40	12 oz 46
<b>SALLY’S NEW YORK STRIP* (Prime)</b>		48
<b>BONE-IN RIBEYE*</b>		64
<b>SPICY FLAME CHARRED SPILOTRO STEAK*</b>		29
<i>Infused with garlic, red chili flakes served with Ralph’s smashed potatoes</i>		
<b>PORK CHOP*</b>		35
<i>Smoked bone-in chops, apple chutney, wild mushrooms</i>		
<b>NICKY’S ROASTED CHICKEN &amp; ARTICHOKE</b>		27
<i>With natural jus and mashed potatoes</i>		
<b>MANNY’S CRAB STUFFED JUMBO SHRIMP</b>		30
<b>CEDAR PLANK BLACKENED SALMON</b>		32
<i>Artichoke, Tomato</i>		
<b>SURF &amp; TURF*</b>		50
<i>Ribeye cap steak with stuffed shrimp</i>		
<b>PRIME RIB*</b>	Carolyn’s Cut	37
<b>LAMB CHOP*</b>		45
<i>Herb chimichurri sauce</i>		
<b>GRILLED VEGETABLE LASAGNA</b>		25
<i>Sundried tomato marinara, fresh mozzarella</i>		

### Bone-In Meat\*

Please consult your server for our Chef’s daily selections

### Complement any Entrée

<b>JUMBO SHRIMP</b>	18
<b>ALASKAN KING CRAB LEGS</b>	22

## LOBSTER TAIL

37

## Over the top

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

## On the Side

<b>RALPH’S SMASHED POTATOES</b>	7
<b>TUFFY’S JUMBO BAKED POTATO</b>	8
<b>STEAMED ASPARAGUS</b>	8
<b>CREAMED SPINACH</b>	9
<b>BRUSSELS SPROUTS</b>	8
<i>With caramelized onions &amp; bacon</i>	
<b>JOSE LEONARDO’S ROASTED CORN BRÛLÉE</b>	9
<b>SHMULEY’S EXTRAORDINARY MAC &amp; CHEESE</b>	9
<b>THE “CLEAN FACE” ONION RINGS</b>	8
<b>FRENCH FRIES</b>	9
<b>ANY THREE SIDES</b>	22

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.

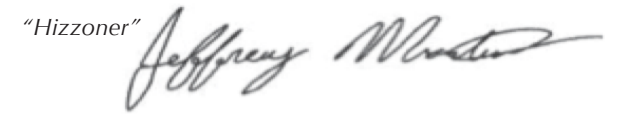


OSCAR B. GOODMAN



CODY THAKHIN

General Manager

*“Hizzoner”*  


JEFFREY MARTELL

Executive Chef

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne 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.