

Appetizers

SAL'S SHRIMP COCKTAIL

Chilled seasoned jumbo shrimp served with spicy sauce and lemon

16

IZZY M'S FRIED CALAMARI

Golden soft calamari, cherry peppers with lemon aioli and tomato dipping sauces

16

JOHNNY QUINN'S CRAB CAKE

Fresh lump crab meat, stone ground mustard and pepper remoulade

19

NO NOSE'S MOB MEATBALLS

Beef, veal, pork, aromatic vegetables and parmesan cheese meatballs simmered in a tomato basil sauce topped with ricotta

16

STEAK CARPACCIO A LA MEYER*

Thinly sliced filet, mustard sauce, truffle, arugula

17

NICK & CORK'S ITALIAN MARKET

Featuring Creminelli charcuterie, prosciutto, capicola, salami, Point Reyes blue cheese, Cypress Grove midnight moon gouda, mixed olives, preserves and bread

18

BENNY B'S ROASTED BONE MARROW

Roasted bone marrow brushed with a house made herbed butter and demiglaze

17

SEAFOOD TOWER

*A traditional selection of fresh shellfish
Half tower ... 49*

98

CHARLIE MOOSE'S THICK CUT GRILLED BACON

Extra thick cut bacon grilled with a house made jalapeño honey

16

Salads

OSCAR'S CHOPPED SALAD

Romaine, avocado, tomato, candied pecans, cucumber, zucchini, squash, Carolyn's Russian dressing, with fried onion strings

11

VINNIE F'S STEAKHOUSE WEDGE

Crisp iceberg, egg, tomato, blue cheese crumbles, thick cut black pepper maple bacon with choice of Maytag bleu cheese or Carolyn's Russian dressing

10

CARDINI'S CAESAR SALAD

Caesar's original with chopped romaine, garlic, lemon and anchovy dressing

10

BOBBY K'S ROASTED BEET SALAD

Roasted beets, goat cheese, candied pecans and arugula lightly tossed in a honey vinaigrette

11

Soups

CRAZY PHIL'S ONION SOUP

Variety of onions caramelized with sherry infused white veal stock

9

CONFORTE'S CORN & CRAB BISQUE

Roasted sweet corn and Alaskan king crab

9

FAT HERBIE'S WILD MUSHROOM SOUP

Sautéed wild mushrooms and blend of aromatics, house made mushroom stock, finished with cream

9

Entrées

JOEY C'S FILET MIGNON*	8 oz. 40	12 oz. 46	CAROLYN'S PRIME RIB*	37
SALLY'S PRIME NEW YORK STRIP*		48	BIG CHRIS' OSSO BUCCO	37
SPICY SPILOTRO SKIRT STEAK*		29	<i>Traditional veal shank slow cooked for hours in our signature osso bucco tomato sauce recipe and served over Italian polenta</i>	
JOE PIG'S PORK CHOP*		35	NICKY'S ROASTED CHICKEN & ARTICHOKES	27
<i>Grilled pork chop stuffed with a mushroom duxelles and finished with an apple bourbon demi-glace</i>			<i>With natural jus and mashed potatoes</i>	
LEIB'S LAMB T-BONES*		45	MANNY'S CRAB STUFFED JUMBO SHRIMP	30
<i>Lamb marinated in a house made garlic and herb rub, grilled and served over Italian polenta</i>			<i>With a citrus beurre blanc</i>	
			CEDAR PLANK BLACKENED SALMON*	32
			<i>On a bed of artichokes and tomatoes</i>	
			JAY SARNO'S SURF & TURF*	50
			<i>Ribeye cap steak with stuffed shrimp</i>	

Bone-In Meat

FRANZESE'S 14oz BONE IN FILET*	55	OSCAR'S 24oz BONE-IN RIBEYE*	64
JONNY'S 44oz TOMAHAWK CHOP*	90		



Complement any Entrée

Jumbo Shrimp (Blackened or Grilled)	18
Alaskan King Crab Legs	28
Lobster Tail	42

**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.*

Over The Top

OSCAR	12
<i>Lump crab, asparagus and béarnaise sauce</i>	
AU POIVRE SAUCE	5
MAYTAG BLUE CHEESE SAUCE	6
ROASTED MUSHROOMS	8
CARAMELIZED ONIONS	5

On The Side

SHERIFF RALPH'S MASHED POTATOES	7	JOSE LEONARDO'S ROASTED CORN BRÛLÉE	9
<i>Whipped Yukon gold potatoes</i>		<i>Sweet creamed corn topped with parmesan and bread crumbs</i>	
JUMBO BAKED POTATO	8	MAC & CHEESE	9
<i>Served with butter, sour cream and chives</i>		<i>White cheddar, boursin cheese sauce</i>	
CHAG'S CREAMED SPINACH	9	STEAK FRIES	9
<i>Spinach, béchamel and parmesan cheese</i>		<i>Tossed with parmesan and parsley</i>	
SAUTÉED ASPARAGUS	8	STEAKHOUSE ONION RINGS	9
<i>Lemon zest and herbs</i>		<i>House made beer battered tempura sweet onions fried to a crispy golden brown</i>	
DRAGON LADY'S BRUSSELS SPROUTS	8		
<i>Topped with parmesan cheese and truffle oil</i>			

Oscar B Goodman

OSCAR B. GOODMAN
"Hizzoner"

Jeffrey Martell

JEFFREY MARTELL
"Executive Chef"