

Appetizers

SAL'S SHRIMP COCKTAIL <i>Chilled seasoned jumbo shrimp served with spicy sauce and lemon</i>	16	IZZY M'S FRIED CALAMARI <i>Golden soft calamari, cherry peppers with lemon aioli and tomato dipping sauces</i>	16
JOHNNY QUINN'S CRAB CAKE <i>Fresh lump crab meat, stone ground mustard and pepper remoulade</i>	19	NO NOSE'S MOB MEATBALLS <i>Beef, veal, pork, aromatic vegetables and parmesan cheese meatballs simmered in a tomato basil sauce topped with ricotta</i>	16
STEAK CARPACCIO A LA MEYER* <i>Thinly sliced filet, mustard sauce, truffle, arugula</i>	17	NICK & CORK'S ITALIAN MARKET <i>Featuring Creminelli charcuterie, prosciutto, capicola, salami, Point Reyes blue cheese, Cypress Grove midnight moon gouda, mixed olives, preserves and bread</i>	18
BENNY B'S ROASTED BONE MARROW <i>Roasted bone marrow brushed with a house made herbed butter and demiglaze</i>	17	CHARLIE MOOSE'S THICK CUT GRILLED BACON <i>Extra thick cut bacon grilled with a house made jalapeño honey</i>	16
SEAFOOD TOWER <i>A traditional selection of fresh shellfish Half tower ... 49</i>	98		

Salads

OSCAR'S CHOPPED SALAD <i>Romaine, avocado, tomato, candied pecans, cucumber, zucchini, squash, Carolyn's Russian dressing, with fried onion strings</i>	11	VINNIE F'S STEAKHOUSE WEDGE <i>Crisp iceberg, egg, tomato, blue cheese crumbles, thick cut black pepper maple bacon with choice of Maytag bleu cheese or Carolyn's Russian dressing</i>	10
CARDINI'S CAESAR SALAD <i>Caesar's original with chopped romaine, garlic, lemon and anchovy dressing</i>	10	BOBBY K'S ROASTED BEET SALAD <i>Roasted beets, goat cheese, candied pecans and arugula lightly tossed in a honey vinaigrette</i>	11

Soups

CRAZY PHIL'S ONION SOUP <i>Variety of onions caramelized with sherry infused white veal stock</i>	9
CONFORTE'S CORN & CRAB BISQUE <i>Roasted sweet corn and Alaskan king crab</i>	9
FAT HERBIE'S WILD MUSHROOM SOUP <i>Sautéed wild mushrooms and blend of aromatics, house made mushroom stock, finished with cream</i>	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 SPILOTTO 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	EXTRAORDINARY 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
"Hizzoner"



JEFFREY MARTELL
"Executive Chef"