



# OSCAR'S

• STEAKHOUSE •

## Ice-Cold Shellfish

### OYSTERS ON THE HALF SHELL

*champagne mignonette*

27

### CRAB COCKTAIL

*dijon aioli*

MP

### SAL'S SHRIMP COCKTAIL

*spiced cocktail sauce*

26

### LOBSTER COCKTAIL

*spiced cocktail sauce*

MP

### PLATTERS\* 95 / 155

*shrimp cocktail, oysters, maine lobster, king crab*

## Salads

### VINIE F'S STEAKHOUSE WEDGE

*point Reyes blue cheese, green goddess dressing*

18

### OSCAR'S CHOPPED

*avocado, tomato, cucumber, russian dressing*

17

### CARDINI'S CAESAR

*parmesan, anchovy, garlic crouton*

17

## Appetizers

### IZZY M'S CRISPY CALAMARI

*lemon aioli, marinara, cherry peppers*

24

### CRAZY PHIL'S ONION SOUP

*caramelized onion, gruyere cheese*

19

### JOHNNY QUINN'S CRAB CAKE

*stone-ground mustard, citrus remoulade*

36

### NO NOSE'S MOB MEATBALLS

*house-made ricotta, parmesan, basil*

23

### LOBSTER BISQUE

*sherry cream, tarragon*

22

### SMOKED SALMON CARPACCIO

*citrus vinaigrette, crisp caper, chive creme fraiche*

28/69

*\*caviar supplement*

### WAGYU FILET TARTAR

*truffle aioli, parmesan*

41

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## Entrées

<b>BRANZINO</b> <i>'picatta' sauce</i>	53	<b>SEARED DAY BOAT SCALLOPS</b> <i>white truffle risotto</i>	82
<b>SKUNA BAY SALMON*</b> <i>cipollini onion soubise</i>	51	<b>DOVER SOLE</b> <i>caviar beurre blanc</i>	104
<b>LAMB CHOP*</b> <i>castelvetrano olive, tomato confit, crispy caper</i>	61	<b>'TOMAHAWK' SHORT RIB</b> <i>celery root, horseradish, heirloom carrots</i>	76
<b>WAGYU FILET 'SURF &amp; TURF'</b> <i>maine lobster, truffle potato</i>		145	

## Steaks

<u>CERTIFIED ANGUS BEEF</u>		<u>USDA PRIME</u>	
<b>JOEY C'S 8OZ. FILET MIGNON*</b>	68	<b>OSCAR'S 24OZ. BONE-IN RIB EYE*</b>	78
<b>CAROLYN'S 16OZ. PRIME RIB*</b>	61	<b>BOBBY G'S 14OZ. NEW YORK STRIP*</b>	68
<b>JONNY'S 44OZ. TOMAHAWK*</b>	151	<b>MANNY'S 9OZ. RIB CAP*</b>	74
<u>DRY-AGED</u>		<u>JAPANESE A5 WAGYU</u>	
<b>18OZ. KANSAS CITY STRIP*</b>	85	<b>5OZ. STRIP LOIN*</b>	MP

## Compliments

<b>ALASKAN KING CRAB</b>	63
<b>BUTTER POACHED LOBSTER TAIL</b>	63
<b>'OSCAR'</b>	32
<b>ROASTED BONE MARROW</b>	21

## Sauces

<b>BORDELAISE</b>	5
<b>BLUE CHEESE</b>	5
<b>BÉARNAISE</b>	5
<b>AU POIVRE</b>	5

## Sides

<b>SHERIFF RALPH'S MASHED POTATOES</b>	16	<b>THICK CUT FRIES</b>	16
<b>BAKED POTATO</b>	16	<b>GRILLED JUMBO ASPARAGUS</b>	16
<b>CHAG'S CREAMED SPINACH</b>	16	<b>GLAZED MUSHROOMS</b>	16
<b>CRISPY BRUSSELS SPROUTS</b>	16	<b>CREAMED CORN</b>	16
<b>FAT HERBY'S MAC &amp; CHEESE</b>	16	<b>BROCCOLINI 'ALMONDINE'</b>	16

**WHITE TRUFFLE RISOTTO**

**MP**

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## Cocktails | 18

### GOODMAN'S LEGACY

grey goose essences peach & rosemary,  
st-germain, gambino sparkling wine

### DOWNTOWN SMASH

deep eddy vodka, fresh lime,  
muddled strawberry & blackberry

### Q 1908

empress gin, fresh lemon

### JUNGLE BIRD

cruzan light rum, campari,  
pineapple, fresh lime

### CONSIGLIERE

buffalo trace bourbon, cherry herring,  
sweet vermouth

### PEARALEGAL

goslings black seal rum, spiced pear liqueur,  
sour apple, fresh lemon

### RANCH HAND

frey ranch bourbon, honey syrup, fresh lemon,  
aromatic bitters

### DEFENDANT

larceny bourbon, bauchant orange liqueur,  
fresh lemon

### COCONUT ESPRESSO MARTINI

selvarey coconut rum, fresh espresso, cold brew,  
coconut syrup

### SIEMPRE SOL

siempre reposado tequila, st germain,  
pineapple, fresh lime

## HIZZONER 23

### What the Mayor Drinks

bombay sapphire, more bombay sapphire, and slice of jalapeño

## The Perfect Gin & Tonic | 19

### Choice of Gin:

aviation, tanqueray sevilla orange,  
malfy limone, special gin of the month

### Choice of Fever Tree Tonic:

mediterranean, elderflower,  
cucumber, grapefruit

## Glass Pour

### SPARKLING

		GL
JP. Chenet, Blanc de Blancs, Pays d'Oc.....	France .....	14
Gambino, Prosecco, Veneto .....	Italy .....	14
Tintero, Moscato d'Asti, Piedmont .....	Italy .....	15

### WHITE

		6 oz.	9 oz.
Torre Rosazza, Pinot Grigio, Friuli .....	Italy .....	13	18
Fleurs de Prairie, Rosé, Provence .....	France .....	14	21
Justin, Sauvignon Blanc, Paso Robles .....	California .....	14	21
Dr. Loosen, Riesling, Mosel .....	Germany .....	15	22
Feudi di San Gregorio, Falanghina, Campania .....	Italy .....	16	24
Stags' Leap, Chardonnay, Napa Valley .....	California .....	19	28
Chalk Hill, Chardonnay, Sonoma Coast .....	California .....	20	30

### RED

Angels Ink, Pinot Noir, Monterey County .....	California .....	16	24
Ramirez de la Piscina, Rioja .....	Spain .....	15	22
'Gia' Langhe Rosso, Piedmont .....	Italy .....	15	22
Camila, Malbec, Mendoza .....	Argentina .....	16	24
Ferrari-Carano, Merlot, Sonoma County.....	California .....	18	27
Cosentino 'The Zin', Zinfandel, Lodi .....	California .....	16	24
Peltier Hybrid, Cabernet Sauvignon .....	California .....	14	21
Niner, Cabernet Sauvignon, Paso Robles .....	California .....	19	28
Roth, Cabernet Sauvignon, Alexander Valley .....	California .....	20	30

## Local Beers | 14

ATOMIC DUCK IPA | EXCITED STATE PILSNER