



# 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*



## ◆◆ ICE-COLD SHELLFISH ◆◆

### OYSTERS ON THE HALF SHELL

*champagne mignonette*

25

### SAL'S SHRIMP COCKTAIL

*spiced cocktail sauce*

23

### CRAB COCKTAIL

*dijon aioli*

MP

### LOBSTER COCKTAIL

*spiced cocktail sauce*

MP

### PLATTERS\*

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

75 / 135

## ◆◆ SALADS ◆◆

### TUSCAN KALE

*watermelon radish, sherry vinaigrette, ricotta salata*

17

### OSCAR'S CHOPPED

*avocado, tomato, cucumber, russian dressing*

16

### CARDINI'S CAESAR

*parmesan, anchovy, garlic crouton*

16

## ◆◆ APPETIZERS ◆◆

### IZZY M'S CRISPY CALAMARI

*lemon aioli, marinara, cherry peppers*

21

### CRAZY PHIL'S ONION SOUP

*caramelized onion, gruyere cheese*

16

### JOHNNY QUINN'S CRAB CAKE

*stone-ground mustard, citrus remoulade*

30

### NO NOSE'S MOB MEATBALLS

*house-made ricotta, parmesan, basil*

19

### LOBSTER BISQUE

*sherry cream, tarragon*

20

### SHORT RIB RAVIOLI

*sauce bordelaise, shaved truffle, pecorino*

31

### SMOKED SALMON CARPACCIO

*citrus vinaigrette, crisp caper, chive creme fraiche*

21/65\*

*\*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.*

## ◆◆ ENTRÉES ◆◆

**NEW ZEALAND PINK SNAPPER** . . . . . 48  
*thai chili vinaigrette, bok choy*

**SEARED DAY BOAT SCALLOPS\*** . . . . . 58  
*melted leeks, caviar beurre blanc*

**SKUNA BAY SALMON\*** . . . . . 45  
*cipollini onion soubise*

**BERKSHIRE PORK CHOP\*** . . . . . 33  
*pink lady apple, fennel, sage pork jus*

**LAMP CHOP\*** . . . . . 58  
*castelvetro olive, tomato confit, crispy caper*

**SHORT RIB SURF & TURF 'ROSSINI'** . . . . . 95  
*butter-poached lobster, potato pave, sauce perigourdine*

## ◆◆ STEAKS ◆◆

### ◆◆ CERTIFIED ANGUS BEEF ◆◆

**JOEY C'S 8oz FILET MIGNON\***

63

**CAROLYN'S 16oz PRIME RIB\***

61

**JONNY'S 44oz TOMAHAWK\***

150

### ◆◆ USDA PRIME ◆◆

**OSCAR'S 24oz BONE-IN RIB EYE\***

71

**BOBBY G's 14oz NEW YORK STRIP\***

65

**MANNY'S 9oz RIB CAP\***

68

### ◆◆ DRY-AGED ◆◆

**18oz KANSAS CITY STRIP\***

83

### ◆◆ JAPANESE A5 WAGYU ◆◆

**5oz STRIP LOIN\***

MP

### ◆◆ FOR LOVERS ◆◆

**44oz PORTERHOUSE**

162

## ◆◆ COMPLIMENTS ◆◆

**ALASKAN KING CRAB** . . . . . 61

**BUTTER POACHED LOBSTER TAIL** . . . . . 61

**'OSCAR'** . . . . . 28

**ROASTED BONE MARROW** . . . . . 18

## ◆◆ SAUCE ◆◆

**BORDELAISE** . . . . . 5

**BLUE CHEESE** . . . . . 5

**BÉARNAISE** . . . . . 5

**AU POIVRE** . . . . . 5

## ◆◆ SIDES ◆◆

**SHERIFF RALPH'S MASHED POTATOES** . . . . 14

**BAKED POTATO** . . . . . 14

**CHAG'S CREAMED SPINACH** . . . . . 14

**CRISPY BRUSSELS SPROUTS** . . . . . 14

**FAT HERBY'S MAC & CHEESE** . . . . . 14

**THICK CUT FRIES** . . . . . 14

**GRILLED JUMBO ASPARAGUS** . . . . . 14

**GLAZED MUSHROOMS** . . . . . 14

**CREAMED CORN** . . . . . 14

**BROCCOLINI 'ALMONDINE'** . . . . . 14

\*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.

# ◆◆ COCKTAILS • 16 ◆◆

## 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

crusan 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 • 21 ◆◆

What the Mayor Drinks  
bombay sapphire, more bombay  
sapphire, and slice of jalapeño

## ◆◆ THE PERFECT GIN & TONIC • 18 ◆◆

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

JP. Chenet, Blanc de Blancs, Pays d'Oc	France	13
Gambino, Prosecco, Veneto	Italy	13
Tintero, Moscato d'Asti, Piedmont	Italy	14

## WHITE

Torre Rosazza, Pinot Grigio, Friuli	Italy	12	18
Fleurs de Prairie, Rosé, Provence	France	13	20
Justin, Sauvignon Blanc, Paso Robles	California	13	20
Dr. Loosen, Riesling, Mosel	Germany	14	21
Feudi di San Gregorio, Falanghina, Campania	Italy	16	24
Stags' Leap, Chardonnay, Napa Valley	California	17	25
Chalk Hill, Chardonnay, Sonoma Coast	California	19	28

## RED

Angels Ink, Pinot Noir, Monterey County	California	15	22
Ramirez de la Piscina, Rioja	Spain	14	21
'Gia' Langhe Rosso, Piedmont	Italy	15	20
Camila, Malbec, Mendoza	Argentina	14	21
Ferrari-Carano, Merlot, Sonoma County	California	16	24
Cosentino 'The Zin', Zinfandel, Lodi	California	15	22
Rickshaw, Cabernet Sauvignon	California	12	18
Niner, Cabernet Sauvignon, Paso Robles	California	17	26
Roth, Cabernet Sauvignon, Alexander Valley	California	18	27

\*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.