

OCEAN STEAK

RAW BAR

EAST COAST OYSTER	each	4
WEST COAST OYSTER	each	5
CLAM on the HALF SHELL	each	3
COLOSSAL SHRIMP	each	11
HAND SELECTED JUMBO LUMP CRAB COCKTAIL		49
SPICY TUNA on CRISPY RICE		21
Sweet Soy, Tobiko, Chives, Black Sesame Seeds, Sriracha Aioli		

OSETRA CAVIAR 1 oz. 145

APPETIZERS

FRENCH ONION SOUP	16	CLAMS CASINO	20
Gruyère, Pullman Crostini		Double Smoked Bacon, Onions, Peppers, Butter	
FRIED CALAMARI	20	DOUBLE SMOKED BACON	18
Vinegar Peppers, Parsley, Garlic, Lemon Vinaigrette		Fig Jam, Shaved Pecorino, Balsamic Reduction	
SEARED CRAB CAKE	30	WAGYU MEATBALL	23
Cilantro Lime Slaw, Charred Jalapeño Remoulade		10 oz. Wagyu, Ricotta	

SALADS

18

OG 1924 HOTEL CAESAR
Parmigiano Reggiano,
Egg, Crouton

STEAK KNIFE WEDGE
Bacon, Blue Cheese, Cherry Tomato

CHOPPED

Romaine, Red Onion, Olives, Tomatoes, Cucumbers, Feta,
Bell Peppers, Red Wine Oregano Vinaigrette

ENTREES

AUSTRALIAN LOBSTER TAIL	75
Lemon, Drawn Butter	
CHILEAN SEABASS	64
Edamame Puree, Tomato Confit, Garlic, Ginger, Cilantro	
SEARED SALMON	45
Pistachio Gremolata, Honey, Soy	
RACK OF LAMB	68
Demi-Glace, Chimichurri	
CRISPY PORK SHANK	65
Pineapple Mustard Glaze, Apple Slaw	
CHICKEN PICCATA	42
Lemon Butter Sauce, Capers Roasted Fingerling Potatoes	

BUTCHER BLOCK

FILET MIGNON	10 oz.	68	NY STRIP	18 oz.	80
			USDA Prime		
PETIT FILET MIGNON	6 oz.	90	FRENCH BISTRO STRIP		85
			18 oz. NY Strip, French Dijon Herb, Butter Emulsion		
DRY AGED NY STRIP	14 oz.	90	BONE-IN RIBEYE	26 oz.	85
			Pat LaFrieda, USDA Prime, Aged 40 Days		
SURF & TURF		143	PORTERHOUSE	40 oz.	130
			FOR 2		

ACCOMPANIMENTS

OSCAR STYLE	30	CRAB IMPERIAL	30
Jumbo Lump Crab, Asparagus, Hollandaise		Jumbo Lump Crab, Lemon, Maryland-Style Seasoning	
CRAB & BLUE CHEESE	30	COLOSSAL SHRIMP	30
Jumbo Lump Crab, Point Reyes Blue Cheese, Balsamic Glaze		Garlic, Butter	
CARAMELIZED ONIONS	5	SAUCES	6
		Hollandaise, Bearnaise, Au Poivre, Chimichurri, or Blue Cheese	

SIDES

FIVE CHEESE MAC & CHEESE, Fontina, Mozzarella, Parmesan, Gruyère, Cheddar	16	WILD MUSHROOMS, Thyme, Sherry, Onions	15
BAKED POTATO, Chives, Sour Cream, Maître d' Butter	14	CRISPY BRUSSELS SPROUTS, Honey, Pistachio, Goat Cheese Crumbles	16
STEAKHOUSE HASH BROWN, Chives, Sour Cream	14	CREAMED SPINACH, Fontina	15
POTATO PUREE, Milk, Butter	14	ROASTED ASPARAGUS, Garlic Confit, Sea Salt	16
FRENCH FRIES, Sea Salt	14	CREAMED CORN, Charred Jalapeño	15
LINGUINE, Tomato, Basil	14		

RARE
Cold, Red Center

MEDIUM RARE
Cool, Red Center

MEDIUM
Warm Pink Center

MEDIUM WELL
Slightly Pink Center

WELL DONE
No Pink