

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, Artichokes, Parsley, Garlic, Lemon Vinaigrette		Fig Jam, Shaved Pecorino, Balsamic Reduction	
CORNFLAKE CRAB CAKE	30	WAGYU MEATBALL	23
Smoked Citrus Chili Aioli, Pineapple Salsa		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	
FRIED PORK CHOP	65
Candied Jalapeño, Chimichurri	
BRINED HALF CHICKEN	42
Lime Avocado Puree, Roasted Corn, Tomato, Fennel Salsa	

BUTCHER BLOCK

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