

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	CHILEAN SEABASS	64
Lemon, Drawn Butter		Edamame Puree, Tomato Confit, Garlic, Ginger, Cilantro	
SEARED SALMON	45	RACK OF LAMB	68
Pistachio Gremolata, Honey, Soy		Demi-Glace, Chimichurri	
		BRINED HALF CHICKEN	42
		Lime Avocado Puree, Roasted Corn, Tomato, Fennel Salsa	

BUTCHER BLOCK

FILET MIGNON	10 oz.	68	BONE-IN NY STRIP	22 oz.	65
PETIT FILET MIGNON	6 oz.	90	NY STRIP	18 oz.	80
American Wagyu			USDA Prime		
DRY AGED NY STRIP	14 oz.	90	FRENCH BISTRO STRIP		70
Pat LaFrieda, USDA Prime, Aged 40 Days			22 oz. Bone-In NY Strip, Frites French Dijon Herb, Butter Emulsion		
SURF & TURF		143	BONE-IN RIBEYE	26 oz.	85
10 oz. Filet Mignon, Lobster Tail			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	16
Fontina, Mozzarella, Parmesan, Gruyère, Cheddar	
BAKED POTATO	14
Chives, Sour Cream, Maître d' Butter	
STEAKHOUSE HASH BROWN	14
Chives, Sour Cream	
POTATO PUREE	14
Milk, Butter, Garlic	
FRENCH FRIES	14
Sea Salt	
LINGUINE	14
Tomato, Basil	
WILD MUSHROOMS	15
Thyme, Sherry, Onions	
CRISPY BRUSSELS SPROUTS	16
Honey, Pistachio, Goat Cheese Crumbles	
CREAMED SPINACH	15
Fontina	
ROASTED ASPARAGUS	16
Garlic Confit, Sea Salt	
CREAMED CORN	15
Charred Jalapeño	

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cold, Red Center	Cool, Red Center	Warm Pink Center	Slightly Pink Center	No Pink