

ICE - COLD SHELLFISH

OYSTERS ON THE HALF SHELL | 21
champagne mignonette

SAL'S SHRIMP COCKTAIL | 19
spiced cocktail sauce

CRAB COCKTAIL | MP
dijon aioli

LOBSTER COCKTAIL | MP
spiced cocktail sauce

PLATTERS* | 70/130
shrimp cocktail, oysters, maine lobster, king crab

SALADS

VINNIE F'S STEAKHOUSE WEDGE | 14
peppered bacon, point Reyes blue cheese, red onion

OSCAR'S CHOPPED | 13
avocado, tomato, cucumber, russian dressing

CARDINI'S CAESAR | 14
parmesan, anchovy, garlic crouton

BOBBY K'S HEIRLOOM BEETS | 12
boucheron cheese, candied pecan

APPETIZERS

IZZY M'S FRIED CALAMARI | 18
lemon aioli, marinara, cherry peppers

JOHNNY QUINN'S CRAB CAKE | 28
stone-ground mustard, citrus remoulade

LOBSTER BISQUE | 18
sherry cream, tarragon

CRAZY PHIL'S ONION SOUP | 14
caramelized onion, gruyere cheese

NO NOSE'S MOB MEATBALLS | 16
house-made ricotta, parmesan, basil

MOOSE'S GLAZED PORK BELLY | 16
jalapeño-kumquat, polenta

SMOKED SALMON CARPACCIO | 19
citrus vinaigrette, crisp caper, chive creme fraiche

ENTRÉES

NEW ZEALAND PINK SNAPPER | 46
thai chili vinaigrette, bok choy

SKUNA BAY SALMON* | 41
cipollini onion soubise

LAMB CHOP* | 52
castelvetrano olive, tomato confit, crispy caper

BRAISED SHORT RIB | 49
celery root, horseradish, heirloom carrots

SEARED DAY BOAT SCALLOPS | 52
melted leeks, caviar beurre blanc

MARY'S ORGANIC CHICKEN | 34
escarole, roasted chicken jus

BERKSHIRE PORK CHOP | 36
pink lady apple, fennel, sage pork jus

OSCAR'S BLACK ANGUS BURGER* | 24
toasted brioche, american cheese, 'plaza' sauce

CERTIFIED ANGUS BEEF

JOEY C'S 8OZ. FILET MIGNON* | 61

CAROLYN'S 16OZ. PRIME RIB* | 54

JONNY'S 44OZ. TOMAHAWK* | 121

DRY - AGED

18OZ. KANSAS CITY STRIP* | 81

USDA PRIME

OSCAR'S 24OZ. BONE-IN RIB EYE* | 68

SALLY'S 14OZ. NEW YORK STRIP* | 61

MANNY'S 9OZ. RIB CAP* | 63

JAPANESE A5 WAGYU

5OZ. STRIP LOIN* | MP

SIDES

SHERIFF RALPH'S MASHED POTATO | 12

BAKED POTATO | 12

CHAG'S CREAMED SPINACH | 12

CRISPY BRUSSELS SPROUTS | 14

FAT HERBY'S MAC & CHEESE | 14

THICK CUT FRIES | 12

GRILLED JUMBO ASPARAGUS | 14

GLAZED MUSHROOMS | 12

CREAMED CORN | 14

BROCCOLINI 'ALMONDINE' | 14

COMPLEMENTS

ALASKAN KING CRAB | 61

BUTTER POACHED LOBSTER TAIL | 55

'OSCAR' | 26

ROASTED BONE MARROW | 16

SAUCES

BORDELAISE | 4

BLUE CHEESE | 4

BÉARNAISE | 3

AU POIVRE | 3

DESSERTS

DEEP DISH CHOCOLATE CHIP COOKIE | 15

NY STYLE CHEESECAKE | 15

CARROT CAKE | 15

CHOCOLATE CAKE | 15

CRÈME BRULÉE | 15

ASSORTED ICE CREAMS AND SORBET | 10

COCKTAILS

GOODMAN'S LEGACY | 16
grey goose essences peach & rosemary, st-germain, gambino sparkling wine

DOWNTOWN SMASH | 16
deep eddy vodka, fresh lime, muddled strawberry & blackberry

Q 1908 | 16
empress gin, fresh lemon

JUNGLE BIRD | 16
cruzan light rum, campari, pineapple, fresh lime

CONSIGLIERE | 16
buffalo trace bourbon, cherry herring, sweet vermouth

SOUTHERN MULE | 16
wild turkey long branch bourbon, fever tree ginger beer, fresh lime

RANCH HAND | 16
frey ranch bourbon, honey syrup, fresh lemon, aromatic bitters

DEFENDANT | 16
larceny bourbon, bauchant orange, fresh lemon

COCONUT ESPRESSO MARTINI | 16
selvarey coconut rum, fresh espresso, cold brew, coconut syrup

SIEMPRE SOL | 16
siempre reposado tequila, st germain, pineapple, fresh lime

HIZZONER | 17
what the mayor drinks
bombay sapphire, more bombay sapphire, and slice of jalapeño

THE PERFECT GIN & TONIC | 18
choice of gin:
aviation, malfy limone, tanqueray sevilla orange, special gin of the month

choice of fever tree tonic:
mediterranean, elderflower, cucumber, aromatic

HAPPY HOUR

WEDNESDAY - SUNDAY | 5PM - 7PM

CAESAR SALAD | 8
parmesan, anchovy, garlic crouton

SAL'S SHRIMP COCKTAIL | 4/EA
chilled gulf prawns, spiced cocktail sauce

SEASONAL OYSTERS ON THE HALF SHELL* | 3/EA
traditional accompaniments

NO NOSE'S MEATBALLS | 11
house made ricotta, roasted tomato, basil pesto

STEAK FRIES | 8
parsley, shaved parmesan

HOUSE RED, WHITE & SPARKLING | 9

DOMESTIC BEER | 5
bud light, michelob ultra

WELL COCKTAILS | 8
spirit with choice of mixer & garnish