

OCEAN STEAK

RAW BAR

EAST COAST OYSTER	each	4
WEST COAST OYSTER	each	4
CLAM on the HALF SHELL	each	3
COLOSSAL SHRIMP	each	11
HAND SELECTED JUMBO LUMP CRAB COCKTAIL		49

OSETRA CAVIAR 1 oz. 130

SPICY TUNA on CRISPY RICE 21
Sweet Soy, Fresno Chili, Cilantro

APPETIZERS

FRENCH ONION SOUP	16
Gruyère	
FRIED CALAMARI	20
Dill Pickle Chips, Sriracha Aioli	
SEARED CRAB CAKE	22
Jumbo Lump Crab, Apple Slaw, Lemon, Dijon Mustard	
NJ DIVER SCALLOPS	24
Corn Puree, Chive Oil, Tobiko	
DOUBLE SMOKED BACON	18
Fig Jam, Shaved Pecorino, Balsamic Reduction	
WAGYU MEATBALL	23
10 oz. Wagyu, Ricotta	
WAGYU CHEESESTEAK	38
Provolone Sauce, Caramelized Onions, Buttered Parkerhouse Roll	

SALADS

18

OG 1924 HOTEL CAESAR
Parmigiano Reggiano, Egg, Crouton

PANZANELLA
Tomato, Mozzarella, Ciabatta Bread, EVOO, Basil, Balsamic Glaze

STEAK KNIFE WEDGE
Bacon, Blue Cheese, Cherry Tomato

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

RARE; Cold, Red Center

MEDIUM RARE; Cool, Red Center

MEDIUM; Warm Pink Center

MEDIUM WELL; Slightly Pink Center

WELL DONE; No Pink

BUTCHER BLOCK

FILET MIGNON	10 oz.	65	DELMONICO	24 oz.	95
			Iowa CAB, Organic, Grass-Fed		
NY STRIP	18 oz.	80	JAPANESE WAGYU	10 oz.	275
USDA Prime			Kagoshima, 30-Day Snow Aged		
NY STRIP AU POIVRE	18 oz.	85	PORTERHOUSE	40 oz.	130
USDA Prime, Cracked Peppercorn, Brandy, Cream			FOR 2		
BONE-IN RIBEYE	26 oz.	85	TOMAHAWK CHOP	40 oz.	145
			FOR 2		

SURF & TURF

10 oz. Filet Mignon, Maine Lobster Tail 135

ACCOMPANIMENTS

OSCAR STYLE	24	CRABMEAT & BLUE CHEESE	24
Jumbo Lump Crabmeat, Asparagus, Hollandaise		Jumbo Lump Crabmeat, Point Reyes Blue Cheese, Balsamic Glaze	
FOIE GRAS	30	JUMBO SHRIMP	24
		Garlic, Butter	
AU POIVRE	5	DOUBLE SMOKED BACON	8
Cracked Peppercorn, Brandy, Cream			
SAUCES	3	JD ONIONS	5
Choose: Hollandaise, Bearnaise, or Chimichurri		POINT REYES BLUE CHEESE	6

ENTREES

LEMON SOLE FRANCAISE	64	CHILEAN SEABASS	59
Jumbo Lump Crabmeat, White Wine, Lemon-Caper Butter		Honey Soy Glaze	
AUSTRALIAN LOBSTER TAIL	75	SALMON	39
Lemon, Drawn Butter		Honey, Garlic, Broccoli Rabe	
HERB BRINED CHICKEN	34	PORK CHOP MILANESE	42
Free Range, Roasted Taproot Vegetables, Honey, Thyme		Breaded Pork, Arugula, Onions, Cherry Tomatoes, Olives, Parmesan Cheese, EVOO, Lemon	
RACK OF LAMB	68		
Charcutière Sauce, Chimichurri			

SIDES

14

5 CHEESE LOBSTER MAC

Fontina, Mozzarella, Parmesan, Gruyère, Cheddar

38

Creamed Corn
Jalapeño, Red Bell Pepper

Crispy Brussels Sprouts
Bacon, Piquillo Peppers, Balsamic

Sunchoked Spinach
Fontina, Smoked Salt

Roasted Asparagus
Garlic Confit

Sauteed Spinach
Garlic, Oil

Cavatelli
Bolognese

Wild Mushrooms
Thyme, Sherry, Onions

Potato Puree
Milk, Butter

Baked Potato

5 Cheese Mac & Cheese
Fontina, Mozzarella, Parmesan, Gruyère, Cheddar

French Fries
Sea Salt

Steakhouse Hash Brown