



APPETIZERS

COLOSSAL SHRIMP COCKTAIL \$16.50
horseradish cocktail sauce

MARYLAND LUMP CRAB CAKES \$16.50
bouquet of micro greens and mustard sauce

FRESH NYY STEAK BACON \$9.50
thick cut from the slab with wilted spinach and maple glaze

FRENCH ONION SOUP AU GRATIN \$7.00
aged Gruyere cheese and yesterday's bread

OYSTERS ROCKEFELLER \$14.50
spinach, bacon & béarnaise

NYY CRAB COCKTAIL \$16.50
jumbo lump & king crab, remoulade & horseradish cocktail sauce

GRILLED PORTOBELLO MUSHROOM CAP \$9.50
stuffed with eggplant, red & yellow peppers and Asiago cheese

LEMONGRASS LOBSTER BISQUE \$10.00
toasted star anise, apple and chives

From Our RAW BAR

all selections served with horseradish cocktail sauce, lemon & mignonette

TODAY'S OYSTER & CLAM SELECTIONS – HALF DOZEN PER ORDER

Market Selection & Price

RAW BAR SAMPLER

For Two \$45.00 ★ For Four \$85.00

Alaskan king crab, lobster, colossal shrimp, oysters & clams

SALADS

CLASSIC CAESAR SALAD \$11.50
*hearts of romaine, aged parmesan, garlic croutons
& fresh white anchovies*

OZZIE'S SPINACH SALAD \$11.50
*fresh spinach, dried cherries, pine nuts,
roasted bell peppers, bacon & Asiago cheese
cherry vinaigrette*

"STEAKHOUSE STAPLE" \$11.50
*tomato, red onion & blue cheese crumbles
house vinaigrette*

BABY ICEBERG SALAD \$11.50
*crumbled blue cheese, tomato, red onion & bacon,
French dressing & a vodka martini marinated
blue cheese stuffed olive*

U.S.D.A. PRIME STEAKS & CHOPS

PORTERHOUSE 28 oz. \$49.50

FILET MIGNON 8 oz. \$36.75

16 oz. \$47.75

DRY AGED LAMB CHOPS \$47.75

LONG BONE RIBEYE 24 oz. \$49.50

NEW YORK STRIP 14 oz. \$39.75

20 oz. \$49.50

CHOPPED STEAK 14 oz. \$23.75

ADDITIONS

BLUE CHEESE \$6.00

HORSERADISH MUSTARD MOUSSE \$6.00

OSCAR \$10.50

AU POIVRE \$6.00

BERNAISE SAUCE \$6.00

CAREMELIZED ONION MARMALADE \$6.00

SPECIALTIES

SURF AND TURF \$51.00
petite filet mignon, roasted lobster tail & butter duo

WHOLE MAINE LOBSTER \$25.00 per lb.
*steamed or broiled
drawn butter & lemon*

VEAL RIB CHOP MILANESE \$44.50
breaded and sautéed crispy, then baked, roasted tomato & basil

CRISPY FREE RANGE ORGANIC CHICKEN \$28.50
guanciale polenta, wild mushrooms & garlic jus

TWIN COLD WATER LOBSTER TAILS \$51.00
the sweetest lobster in the world

JUMBO SHRIMP & KING CRAB "SCAMPI" \$34.75
*sautéed in garlic, lemon & white wine
with penne & tomato concasse*

LEMON PEPPER HALIBUT \$31.50
braised green beans, charred tomato marmalade and Old Bay aioli

GRILLED TUNA CHATEAUBRIAND \$31.50
brown butter roasted fingerling potatoes, Dijon mustard hollandaise

SIDES

LOADED BAKED POTATO \$8.50

CREAMED SPINACH \$8.50

GORGONZOLA POLENTA \$8.50

AU GRATIN POTATOES \$8.50

STEAK HOUSE FRIES \$8.50

ONION RING STACK \$8.50

GARLIC MASHED POTATOES \$8.50

FRESH ASPARAGUS \$8.50

WILD SEASONAL MUSHROOMS \$8.50

LOBSTER MAC & CHEESE \$9.50

NYY STEAK at YANKEE STADIUM
THE BRONX, NEW YORK