

APPETIZERS

AHI TUNA TARTARE \$18

fresh guacamole, mandarin-orange sesame dressing, chile aioli

FRIED OYSTERS ON THE HALF-SHELL

\$15

cornmeal-dusted & flash fried, bacon-horseradish hollandaise

NYE STEAK BACON \$13

thick-cut slab bacon, wilted spinach, maple glaze

CRAB & PISTACHIO STUFFED PRAWNS

\$18

lump crab, pistachio, lemon, charred tomato vinaigrette

CRAB CAKE \$18

roasted chipotle corn salsa, caper remoulade

JUMBO SHRIMP COCKTAIL \$18

horseradish cocktail sauce, lemon

FRENCH ONION SOUP \$10

aged gruyere cheese, yesterday's bread

From Our Raw Bar

TODAY'S OYSTER & CLAM SELECTIONS – HALF DOZEN PER ORDER \$20

RAW BAR SAMPLER

For Two \$48 ★ For Four \$90

Alaskan king crab, Maine lobster, lump crab meat, jumbo shrimp, shucked oysters & clams

SALADS

CLASSIC CAESAR \$12

hearts of romaine, aged parmesan, garlic croutons, anchovy dressing

BEEFSTEAK TOMATO & BUFFALO MOZZARELLA \$12

ripe tomato, imported Italian mozzarella, arugula, red onion, basil, lemon-rosemary vinaigrette, aged balsamic

OZZIE'S SPINACH SALAD \$12

baby spinach, dried cherries, pine nuts, roasted bell peppers, smoked bacon, asiago cheese, cherry vinaigrette

BABY ICEBERG SALAD \$12

tomato, bacon, hard-boiled egg, scallion, blue cheese & French dressings, served with a shot of Ketel One vodka w/ blue cheese stuffed olive

PRIME STEAKS & CHOPS, POULTRY

LONG BONE RIB EYE

\$52

26 oz.

PORTERHOUSE

\$55

28 oz.

ROASTED HALF CHICKEN

\$30

morels, spring ramps, fava beans, parmesan veloute

HAMPSHIRE DOUBLE PORK CHOP

\$40

meyer lemon pistachio butter, polenta, shiitake, grapes

FILET MIGNON

\$42

8 oz.

\$50

14 oz.

NEW YORK STRIP

\$44

14 oz.

20 oz.

\$50 ★

bone-in

LAMB CHOPS

\$48

creamy white beans, shiitake, english pea, lamb jus

DINNER SPECIALTIES

SURF & TURF \$54

*8 oz. center-cut filet mignon,
steamed lor broiled lobster tail*

WHOLE MAINE LOBSTER \$25/lb.

*steamed or broiled fresh Maine lobster,
clarified butter, lemon*

TWIN COLD WATER LOBSTER TAILS \$51

*the sweetest lobster in the world,
served with lemon and drawn butter*

FRESH CATCH OF THE DAY \$32

*a hand-selected fresh, seasonal fish
prepared and presented by our Chef*

SESAME CRUSTED AHI TUNA \$33

*seared rare sesame crusted tuna, teriyaki stir-fry
vegetables,
micro-green salad, mandarin-orange sesame sauce*

PASTA SPECIAL \$28

*featured regional Italian pastas
with locally farmed Hudson Valley ingredients*

SIDES & ADDITIONS

GARLIC MASHED POTATOES \$9

NYY STEAK FRIES \$9

LOADED BAKED POTATO \$9

ONION RING STACK \$9

CREAMED SPINACH \$9

STEAMED ASPARAGUS \$9

LOBSTER MAC & CHEESE \$12

BEARNAISE SAUCE \$6

AU POIVRE SAUCE \$6

NYY STEAK AT YANKEE STADIUM ★ THE BRONX, NEW YORK

A gratuity of 20% will be added to parties of 8 or more