



Cocktails

Moscow Mule ...Tito's Handmade Vodka, Fever Tree Ginger Beer & lime9.50	Limoncello Martini ...Absolut Citron, Fabrizia Limoncello & fresh lemon.....9.00
Ozzie's Mojito ...Cruzan Rum, Prosecco, fresh muddled mint & lime9.75	Peach Bellini ...Prosecco & peach nectar.....9.25
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....9.00	Perfect Margarita ...Hornitos Reposado & Citronge9.75
Bourbon Smash ...Maker's Mark, muddled lemon & mint11.25	Sparkling Sangria ... Prosecco, Gilbey's Gin, Apple Jack Brandy, muddled grapes & fresh fruit9.50

House Booze - Bacardi, Sauza Blanco, Gilbey's London Dry Gin, Gordon's Vodka & Jim Beam.

Wine

White	6 oz 9 oz	Red	6 oz 9 oz
Prosecco , Zardetto, Brut, NV8.25 --		Montepulciano , Poliziano, 2016.....9.75 14	
Pinot Grigio , Stella, 2017.....6.75 10		Pinot Noir , Matua, 2016, Marlborough.....9.35 14	
Sauvignon Blanc , Yealands, 2018.....8.25 12		Pinot Noir , MacMurray Ranch, 201610.25 15	
Sauvignon Blanc , Kim Crawford, 201810.75 16		Pinot Noir , Meiomi, 201610.75 16	
Riesling , Dr. Loosen, 2017 Dr. L8.25 12		Merlot , Columbia Crest, 2015.....8.75 13	
Chardonnay , Waterbrook, 20177.75 11		Malbec , Tilia, 2018, Mendoza7.35 11	
Chardonnay , Kendall Jackson, 2017.....9.75 14		Cab. Sauv. , Chateau Ste. Michelle, 2016.....10.25 15	
Chardonnay , Sonoma-Cutrer, 201612.25 18		Cab. Sauv. , Duckhorn, 2016 Decoy12.75 19	
Rosé , Milbrandt, 2018.....8.25 12			

From light to full bodied

Beer

Ozzie's Pale Ale , tap6.25	Heavy Seas Loose Cannon IPA , bottle.....6.75
Ozzie's Lager , tap6.25	Allagash White , bottle 7.25
Miller Lite , tap6.00	Stella Artois , bottle.....6.75
Blue Moon Belgian White Ale , tap.....6.75	Bud Light , bottle6.00
Founders All Day IPA , tap.....6.25	Corona , bottle.....6.75

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Ozzie's Good Eats is our tribute to Chris Osborn aka Ozzie aka Cookie, Head Foodie, V.P., Partner, Kitchen Designer, Mr. Food is Fun and former I. T. Guru. He joined GAR in 1981 as our Corporate Chef and several abused fry machines later, we are much the better for his wisdom, patience and high standards. Fisherman extraordinaire, he's so worn out the fish below Calvert Cliffs, he occasionally glows in the dark.

Chris led the development of our menu along with his childhood buddy, Spencer. They were both ably assisted by Chad and Tim.

The design team of Leon Chatelain, Alex Crawford and Mark Woodard of Chatelain Architects did their typical outstanding job creating the vision and developing the architectural details for Ozzie's.

Our favorite artist, John Gable of Woolwich, Maine created our mural of 1949 NYC. Can you find Jack's wife Bobbi discussing Sonny with Lucy? Hint: she's wearing yellow.

Brilliant, world class guys who get their hands dirty: Steve, Gary & Charlie. Much applause to Forrester Construction, our superb general contractor and the team of Luis, Chuck, Tim and Andrew. Best job ever.

Special thanks to everyone who made Ozzie's possible. Most importantly Maggie, Ozzie's better half, who kept him semi-controlled and functioning all these years. Construction was led by Spencer, Kirsten and Jill.

Our world class opening team: Ascary, Carleen, Craig, Dana, Meagan, Sarith & Tom.
The behind the scenes support team: Cheryl, Chris, Dave, Jeff, Katie, Kevin, Lori, Marion, Natalie and Paul.
And the opening managers: Ben, Jamie, Matt & Megan.

"Remove the Cork & Relax" ...Ozzie circa 1967



Starters

Arancini...fried risotto balls stuffed with Fontina cheese & Italian sausage, served with marinara..10

Tex Mex Eggrolls...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & Monterey jack...served with avocado dipping sauce10

Tuna "Tacos"*...jicama tacos, guacamole & cilantro10

Margherita Flatbread...fresh mozzarella, tomato & basil11

Hot Spinach, Parmesan & Artichoke Dip...with fresh tortilla chips12

Crispy Fried Point Judith Calamari ...with onion straws, marinara and roasted garlic aioli13

Crab & Corn Chowder7

Lobster Bisque8

Salads

Antibiotic-free, local chicken

Field Greens...with grape tomatoes, figs, pine nuts, focaccia croutons & champagne vinaigrette.....blue or Laura Chenel goat cheese, add \$17

Baby Arugula, Fig & Apple...Reggiano parmesan & pine nuts with lemon olive oil... warm Laura Chenel goat cheese, add \$28

Chop House Salad 2.0...mixed greens, fresh corn, tomato, scallions, basil, Tillamook cheddar and Monterey Jack tossed with buttermilk herb.....8

Caesar...mildly spicy with romaine & baby kale, capers, focaccia croutons & Reggiano parmesan.....8

Warm Goat Cheese & Spiced Pecan Salad...field greens, grape tomatoes, figs, pine nuts, focaccia croutons & champagne vinaigrette9

Maggie's Chicken Salad...field greens, fresh corn off the cob, avocado, grape tomatoes, pine nuts, figs, almonds, croutons, Laura Chenel goat cheese & champagne vinaigrette.....16

Charleston Salad with Spiced Pecans...buttermilk fried chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb...blue cheese, add \$1.....17

Grilled Tuna & Field Greens Salad*...sesame crusted tuna drizzled with cilantro ginger sauce & served over field greens tossed with champagne vinaigrette, tomatoes, sun dried cranberries, figs, pine nuts & focaccia croutons19

Short Smoked Grilled Salmon Salad*... jumbo asparagus, grape tomatoes, new potatoes, croutons & field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$120

Sandwiches

Buttermilk Fried Chicken Sandwich...lettuce, mayo, pickles, Pommery mustard & fries.....14

Wood Grilled Chicken & Fontina Cheese...honey mustard, roasted peppers & arugula on grilled ice box bread...fries14

Cheddar Cheeseburger*...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries14

Bacon Cheeseburger*... Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....15

Slow Roasted French Dip*...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus.....21

Kids Under 12

served with milk, fountain soda, juice or lemonade

Chicken Parmesan...choice of fries, unsweetened applesauce or carrots5

Tagliatelle with Marinara & Meatball.....5

Cheeseburger...choice of fries, unsweetened applesauce or carrots6

Flatbread "Pizza"...fresh mozzarella & tomato sauce6

Grilled Short Smoked Salmon...choice of fries, unsweetened applesauce or carrots8

Tenderloin Steak...mashed potatoes, unsweetened applesauce or carrots...while it lasts.....11

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OUR ENTIRE MENU IS AVAILABLE FOR CARRY OUT.

* May contain raw or undercooked ingredients. Written information is available upon request.



Beef

- Slow Roasted Beef Short Ribs**...with mashed potatoes, buttered carrots & crispy onions24
- Wood Grilled Hanger Steak*** ...Certified Angus Beef® with mashed potatoes, roasted cremini mushrooms & a field greens salad25
- Filet Mignon***...roasted mushrooms, porcini sauce, mashed potatoes & a field greens salad8 oz...31, 6 oz...27
- Blue Cheese Crusted Filet Mignon***...with red wine demi, mashed potatoes & a field greens salad8 oz...31, 6 oz...27
- Drunken Rib Eye* 5 Star® Reserve**...marinated in our Great American Pale Ale... with mashed potatoes, roasted cremini mushrooms & a field greens salad33
- Ozzie's 5 Star® Reserve Rib Eye***...marinated in sea salt, extra virgin olive oil & fresh herbs... mashed potatoes, grilled broccolini & a field greens salad33
- Thursday, Friday & Saturday...5 Star® Reserve Prime Rib***...traditional or blackened... while it lasts...with a baked potato and a field greens salad16 oz...34, 12 oz...29

Seafood & Fresh Pasta

- Hickory Grilled Absolutely Fresh Fish*** ...hand filleted in house dailymarket
- Broiled Jumbo Lump Crab Cake**...remoulade sauce...fries & cole slaw.....market
- Short Smoked Salmon Filet*** ...marinated, smoked and hickory grilled...with buttered spinach, mashed potatoes and Pommery mustard sauce.....22
- Linguini & Shrimp Fra Diavolo**...shrimp sautéed in olive oil, white wine & spicy tomato sauce21
- Lobster & Shrimp Fra Diavolo** ...Maine lobster & shrimp with linguini & spicy tomato sauce28
- Tagliatelle and Meatballs**...veal, pork & beef meatballs with marinara & fresh grated Reggiano parmesan.....17
- Penne Primavera**...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan.....add chicken...\$3, add shrimp...\$4, add both...\$616
- Crazy Lasagna**...pappardelle, tomatoes, ricotta, Bolognese, Provolone & a meatball.....19
- Jambalaya Pasta**... sautéed shrimp, chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce21

Chicken & Ribs

- Chicken Parmesan**...Fontina, marinara and tagliatelle18
- Ozzie's Brick Chicken**...wood grilled Bell & Evans boneless half chicken with lemon rosemary sauce, mashed potatoes and grilled broccolini.....20
- Hickory Smoked Baby Back Ribs**...with Great American fries & cole slaw22

Sides

- | | |
|--|---|
| Jumbo Asparagus4 | Sauteed Spinach4 |
| Great American Fries4 | Mashed Potatoes4 |
| Grilled Broccolini4 | Veal, Pork & Beef Meatballs9 |
| Crispy Brussels Sprouts w. Bacon & Spiced Pecans5 | |

Sweets

- Homemade Gelato ...Triple Chocolate or Pistachio**... with chocolate hazelnut biscotti.....7
- Tiramisu Ho Ho**8
- Warm Flourless Chocolate Waffle**...& vanilla ice cream8
- Warm White Chocolate Bread Pudding**...bourbon custard sauce, vanilla ice cream & caramel.....8

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Enjoy our carafes of filtered, chilled water.
Reservations now available at OzziesGoodEats.com or please phone ahead.



Our wines by the glass are available in 6 oz and 9 oz pours.

Sparkling

Prosecco , Zardetto, Brut Veneto, NV	8.25 -- 31	Champagne , Perrier-Jouët, Grand Brut NV, FR, 90WS	62
Sparkling , Roederer Estate, Brut NV, 92WS	47		

Sauvignon Blanc

Yealands , '18, New Zealand, 90WS	8.25 12 31	Cloudy Bay , '17, Marlborough, 92W&S	56
Kim Crawford , '18, Marlborough, 90WS	10.75 16 42		

Chardonnay

Waterbrook , '17, Columbia Vy.	7.75 11 29	Neyers , '17, Sonoma, 91WE	46
Kendall Jackson , '17, California, 90WE	9.75 14 37	Beringer , '10 Private Reserve, Napa, 92WS	54
Ferrari Carano , '15, Sonoma	44	Patz & Hall , '16 Dutton Ranch, Sonoma, 92W&S	55
Sonoma-Cutrer , '16, Russian River Vy.	12.25 18 45	Cakebread , '16, Napa	57

Interesting Whites

Riesling , Dr. Loosen, '17 Dr. L, Germany	8.25 12 31	Rosé , Laroche, '18 La Chevalière, France	33
Pinot Grigio , Stella, '17, Umbria	6.75 10 25	Chenin Blanc , Ken Forrester, '16, South Africa, 91V	36
Pinot Grigio , Attems, '16, Venezia	39	Conundrum , Caymus, '17, California	35
Pinot Gris , Adelsheim, '16, Willamette Vy.	44	Viognier , Horton, '17, Virginia	39
Rosé , Milbrandt, '18, Columbia Valley	8.25 12 31	Viognier , Fess Parker, '14, Santa Barbara	42

Italian Reds

Chianti Classico , Castello D'Albola, '16	36	Super Tuscan , Querciabella, '15, Tuscany	44
Montepulciano , Poliziano, '16, Tuscany	9.75 14 37	Super Tuscan , Cabreo, '16 Il Borgo, Tuscany, 93V	84
Barbera d'Asti , GD Vajra, '16, Piedmont, 92WS	49	Brunello di Montalcino , Il Poggione, '12, Tuscany, 95WA	107

Pinot Noir

Matua , '16, Marlborough	9.35 14 35	La Crema , '16, Sonoma	46
MacMurray Ranch , '16, Central Coast	10.25 15 39	Cristom , '16 Mt. Jefferson, Willamette Vy., 93WA	56
Meiomi , '16, Monterey-Sonoma	10.75 16 42	Paul Hobbs , '16, Russian River Valley, 93WA	87

Zinfandel

Carol Shelton , '14 Wild Thing, Mendocino	42	Frog's Leap , '16, Napa	49
Seghesio , '17, Sonoma, 91WS	44		

Cabernet Sauvignon & Blends

Louis Martini , '17, California	30	St. Supery , '15, Napa	57
Sterling , '16, Central Coast	32	Stonestreet , '15, Alexander Valley, 92V	59
Ch. Ste. Michelle , '16, Columbia Vy.	10.25 15 39	L' Ecole No. 41 , '15, Walla Walla, 91WS	62
Catena , '15, Mendoza, 90WS	42	Hess , '16 Lion Tamer, Napa, 92WS	64
Raymond , '16, Napa	44	Stags' Leap , '15, Napa, 90W&S	77
Duckhorn , '16 Decoy, Sonoma	12.75 19 46	Chalk Hill , '15 Estate Red, Napa, 94WA	85
Oberon , '16, Napa Valley	49	Caymus , '17, Napa	110
Girard , '16, Napa, 90WA	52	Shafer , '15 One Point Five, Napa, 97WE	118

Interesting Reds

Malbec , Tilia, '18, Mendoza	7.35 11 27	Shiraz , Yangarra, '14, S.E. Australia, 90WS	38
Malbec , Familia Zuccardi, '16, Mendoza, 91WA	34	Shiraz , Elderton, '14, Barossa	46
Malbec , Don Miguel Gascon, '15	47	Syrah , K Vintners, '15 The Deal, Walla Walla, 93WA	60
Merlot , Columbia Crest, '15, Washington	8.75 13 33	Zinfandel-Cabernet , The Prisoner, '17, Napa	66

95-100 Extraordinary | 90-94 Outstanding
 Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from light to full bodied.

We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.

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