



## Cocktails

- Moscow Mule**...Tito's Handmade Vodka, Fever Tree Ginger Beer & lime ..... 9.50
- Ozzie's Mojito**...Cruzan Rum, Prosecco, fresh muddled mint & lime .....9.75
- Mango Martini**...Malibu Mango Rum, Licor 43 & a splash of pineapple.....9.00
- Bourbon Smash**...Maker's Mark, muddled lemon & mint..... 11.25

- Limoncello Martini**...Absolut Citron, Fabrizia Limoncello & fresh lemon .....9.00
- Peach Bellini**...Prosecco & peach nectar..... 9.25
- Perfect Margarita**...Hornitos Reposado & Citronge .....9.75
- Sparkling Sangria**... Prosecco, Gilbey's Gin, Apple Jack Brandy, muddled grapes & fresh fruit ..... 9.50

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

## Wines by the Glass

White	6 oz   9 oz	Red	6 oz   9 oz
<b>Prosecco</b> , Zardetto, Brut, NV .....	8.75   --	<b>Montepulciano</b> , Poliziano, 2017 .....	9.75   14
<b>Pinot Grigio</b> , Stella, 2018.....	6.75   10	<b>Pinot Noir</b> , Matua, 2018, Marlborough .....	9.35   14
<b>Sauvignon Blanc</b> , Yealands, 2019 .....	8.25   12	<b>Pinot Noir</b> , MacMurray Ranch, 2016 .....	10.25   15
<b>Sauvignon Blanc</b> , Kim Crawford, 2018 .....	10.75   16	<b>Pinot Noir</b> , Meiomi, 2017 .....	10.75   16
<b>Riesling</b> , Dr. Loosen, 2018 Dr. L.....	8.25   12	<b>Merlot</b> , Columbia Crest, 2016.....	8.75   13
<b>Chardonnay</b> , Waterbrook, 2017 .....	7.75   11	<b>Malbec</b> , Tilia, 2018, Mendoza .....	7.35   11
<b>Chardonnay</b> , Kendall Jackson, 2017 .....	9.75   14	<b>Cab. Sauv.</b> , Chateau Ste. Michelle, 2016 .....	10.25   15
<b>Chardonnay</b> , Sonoma-Cutrer, 2017 .....	12.25   18	<b>Cab. Sauv.</b> , Duckhorn, 2017 Decoy .....	12.75   19
<b>Rosé</b> , Milbrandt, 2018 .....	8.25   12		

From light to full bodied

## Beer

- Ozzie's Pale Ale**, tap .....6.25
- Ozzie's Lager**, tap.....6.25
- Miller Lite**, tap .....6.25
- Blue Moon Belgian White Ale**, tap.....6.75
- Founders All Day IPA**, tap.....6.50
- Heavy Seas Loose Cannon IPA**, bottle..... 6.75
- Allagash White**, bottle .....7.25
- Stella Artois**, bottle..... 6.75
- Bud Light**, bottle ..... 6.00
- Corona**, bottle ..... 6.75

We card everyone under 26. If we forget, your dessert is free. Please tell a manager.

031020-16

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. 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

<b>Arancini</b> ...fried risotto balls stuffed with Fontina cheese & Italian sausage, served with marinara .....	10
<b>Tex Mex Eggrolls</b> ...filled with smoked chicken, corn, black beans, onions, peppers, cheddar & Monterey jack served with avocado dipping sauce.....	10
<b>Tuna “Tacos”*</b> ...jicama tacos, guacamole & cilantro .....	10
<b>Margherita Flatbread</b> ...fresh mozzarella, tomato & basil.....	11
<b>Hot Spinach, Parmesan &amp; Artichoke Dip</b> ...with fresh tortilla chips.....	12
<b>Crispy Fried Point Judith Calamari</b> ...with onion straws, marinara and roasted garlic aioli.....	13
<b>Lobster Bisque</b> .....	8
<b>Ozzie Rolls</b> ... four rolls served with honey butter.....	1

\*\$1 of each Ozzie Rolls order will be contributed to fight food insecurity in our community.

## Salads

<b>Field Greens</b> ...with grape tomatoes, figs, pine nuts, focaccia croutons & champagne vinaigrette... blue or Laura Chenel goat cheese, add \$1.....	7
<b>Baby Arugula, Fig &amp; Apple</b> ...Reggiano parmesan & pine nuts with lemon olive oil... warm Laura Chenel goat cheese, add \$2 .....	8
<b>Chop House Salad 2.0</b> ...mixed greens, fresh corn, tomato, scallions, basil, Tillamook cheddar and Monterey Jack tossed with buttermilk herb .....	8
<b>Caesar</b> ...mildly spicy w. romaine & baby kale, capers, focaccia croutons & Reggiano parmesan.....	8
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> ...field greens, grape tomatoes, figs, pine nuts, focaccia croutons & champagne vinaigrette.....	9
<b>Maggie’s Chicken Salad</b> ...field greens, fresh corn off the cob, avocado, grape tomatoes, pine nuts, figs, almonds, croutons, Laura Chenel goat cheese & champagne vinaigrette .....	16
<b>Charleston Salad with Spiced Pecans</b> ...buttermilk fried chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb...blue cheese, add \$1 .....	17
<b>Grilled Tuna &amp; Field Greens Salad*</b> ...sesame crusted tuna drizzled with cilantro ginger sauce & served over field greens tossed with champagne vinaigrette, tomatoes, sun dried cranberries, figs, pine nuts & focaccia croutons .....	19
<b>Short Smoked Grilled Salmon Salad*</b> ... jumbo asparagus, grape tomatoes, new potatoes, croutons & field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$1.....	20

## Sandwiches

<b>Buttermilk Fried Chicken Sandwich</b> ...lettuce, mayo, pickles, Pommery mustard & fries .....	14
<b>Wood Grilled Chicken &amp; Fontina Cheese</b> ...honey mustard, roasted peppers & arugula on grilled ice box bread...fries.....	14
<b>Cheddar Cheeseburger*</b> ...CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries .....	14
<b>Bacon Cheeseburger*</b> ... Certified Angus Beef ®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....	15
<b>Slow Roasted French Dip*</b> ...thinly sliced prime rib on a Best Buns butter roll with mayo, fries & au jus.....	22

## Kids Under 12

served with milk, fountain soda, juice or lemonade

<b>Chicken Parmesan</b> ...choice of fries, unsweetened applesauce or carrots.....	5
<b>Tagliatelle with Marinara &amp; Meatball</b> .....	5
<b>Cheeseburger</b> ...choice of fries, unsweetened applesauce or carrots.....	6
<b>Flatbread “Pizza”</b> ...fresh mozzarella & tomato sauce .....	6
<b>Grilled Short Smoked Salmon</b> ...choice of fries, unsweetened applesauce or carrots .....	8

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\* May contain raw or undercooked ingredients. Written information is available upon request regarding these items.



## Beef

<b>Slow Roasted Beef Short Ribs</b> ...with mashed potatoes & buttered carrots .....	24
<b>Wood Grilled Hanger Steak*</b> ...Certified Angus Beef® with mashed potatoes, roasted cremini mushrooms & a field greens salad .....	26
<b>Filet Mignon*</b> ...roasted mushrooms, porcini sauce, mashed potatoes & a field greens salad.....	8 oz...34, 6 oz...29
<b>Blue Cheese Crusted Filet Mignon*</b> ...with red wine demi, mashed potatoes & a field greens salad.....	8 oz...34, 6 oz...29
<b>Drunken Rib Eye* 5 Star® Reserve</b> ...marinated in our Great American Pale Ale... with mashed potatoes, roasted cremini mushrooms & a field greens salad .....	37
<b>Ozzie's 5 Star® Reserve Rib Eye*</b> ...marinated in sea salt, extra virgin olive oil & fresh herbs... mashed potatoes, grilled broccolini & a field greens salad .....	37
<b>Thursday, Friday &amp; Saturday...5 Star® Reserve Prime Rib</b> ...traditional or blackened...while it lasts... with a baked potato and a Field Greens Salad .....	16 oz...38, 12 oz...32

## Seafood & Fresh Pasta

<b>Hickory Grilled Absolutely Fresh Fish*</b> ...hand filleted in house daily .....	market
<b>Broiled Jumbo Lump Crab Cake</b> ...remoulade sauce...fries & cole slaw .....	market
<b>Short Smoked Salmon Filet*</b> ...marinated, smoked and hickory grilled...with buttered spinach, mashed potatoes and Pommery mustard sauce.....	23
<b>Linguini &amp; Shrimp Fra Diavolo</b> ...shrimp sautéed in olive oil, white wine & spicy tomato sauce .....	21
<b>Lobster &amp; Shrimp Fra Diavolo</b> ...Maine lobster & shrimp with linguini & spicy tomato sauce .....	28
<b>Penne Primavera</b> ...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan.....add chicken...\$3, add shrimp...\$4, add both...\$6 .....	16
<b>Tagliatelle and Meatballs</b> ...veal, pork & beef meatballs with marinara & fresh grated Reggiano parmesan .....	17
<b>Crazy Lasagna</b> ...pappardelle, tomatoes, ricotta, Bolognese, Provolone & a meatball .....	19
<b>Jambalaya Pasta</b> ... sautéed shrimp, chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce .....	21

## Chicken & Ribs

<b>Chicken Parmesan</b> ...Fontina, marinara and fresh tagliatelle .....	18
<b>Chicken Marsala</b> ...sautéed with Marsala wine & mushrooms and served with mashed potatoes & grilled broccolini.....	18
<b>Ozzie's Brick Chicken</b> ...wood grilled Bell & Evans boneless half chicken with lemon rosemary sauce, mashed potatoes and grilled broccolini .....	20
<b>Hickory Smoked Baby Back Ribs</b> ...with Great American fries & cole slaw .....	23

## Sides

<b>Jumbo Asparagus</b> .....	4	<b>Sauteed Spinach</b> .....	4
<b>Great American Fries</b> .....	4	<b>Mashed Potatoes</b> .....	4
<b>Grilled Broccolini</b> .....	4	<b>Veal, Pork &amp; Beef Meatballs</b> .....	9

**Crispy Brussels Sprouts w. Bacon & Spiced Pecans**.....5

## Sweets

<b>Homemade Gelato</b> ... <i>Triple Chocolate or Pistachio</i> .... with chocolate hazelnut biscotti .....	7
<b>Tiramisu Ho Ho</b> .....	8
<b>Warm Flourless Chocolate Waffle</b> ...& vanilla ice cream .....	8
<b>Warm White Chocolate Bread Pudding</b> ...bourbon custard sauce, vanilla ice cream & caramel.....	8



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

### *Sparkling*

<b>Prosecco</b> , Zardetto, Brut Veneto, NV	8.75   --   33	<b>Champagne</b> , Perrier-Jouët, Grand Brut NV, FR, 90WS	62
<b>Sparkling</b> , Roederer Estate, Brut NV, 92WS	47		

### *Sauvignon Blanc*

<b>Yealands</b> , '19, New Zealand	8.25   12   31	<b>Round Pond</b> , '18, Napa, 92WE	46
<b>Kim Crawford</b> , '18, Marlborough, 90WS	10.75   16   42	<b>Cloudy Bay</b> , '17, Marlborough, 92W&S	56

### *Chardonnay*

<b>Waterbrook</b> , '17, Columbia Valley	7.75   11   29	<b>Sonoma-Cutrer</b> , '17, Russian River Vy.	12.25   18   45
<b>Kendall Jackson</b> , '17, California, 90WE	9.75   14   37	<b>Patz &amp; Hall</b> , '16 Dutton Ranch, Sonoma, 92W&S	55
<b>Neyers</b> , '17, Sonoma, 91WE	41	<b>Cakebread</b> , '18, Napa, 90WA	57
<b>Ferrari Carano</b> , '16, Sonoma	44		

### *Interesting Whites*

<b>Riesling</b> , Dr. Loosen, '18 Dr. L, Germany	8.25   12   31	<b>Chenin Blanc</b> , Ken Forrester, '16, South Africa, 91V	36
<b>Pinot Grigio</b> , Stella, '18, Umbria	6.75   10   25	<b>Conundrum</b> , Caymus, '16, California	39
<b>Pinot Grigio</b> , Attems, '16, Venezia	39	<b>Viognier</b> , Horton, '17, Virginia	39
<b>Rosé</b> , Milbrandt, '18, Columbia Valley	8.25   12   31	<b>Viognier</b> , Fess Parker, '14, Santa Barbara	42
<b>Rosé</b> , Laroche, '18 La Chevalière, France	32		

### *Italian Reds*

<b>Chianti Classico</b> , Castello D'Albola, '16	36	<b>Super Tuscan</b> , Querciabella, '15, Tuscany	44
<b>Montepulciano</b> , Poliziano, '17, Tuscany	9.75   14   37	<b>Super Tuscan</b> , Cabreo, '16 Il Borgo, Tuscany, 93V	84
<b>Barbera d'Asti</b> , GD Vajra, '16, Piedmont, 92WS	49	<b>Brunello di Montalcino</b> , Il Poggione, '12, Tuscany, 95WA	107

### *Pinot Noir*

<b>Matua</b> , '18, Marlborough	9.35   14   35	<b>La Crema</b> , '17, Sonoma, 90WA	46
<b>MacMurray Ranch</b> , '16, Central Coast	10.25   15   39	<b>Cristom</b> , '17 Mt. Jefferson, Willamette Vy., 92WS	56
<b>Meiomi</b> , '17, Monterey-Sonoma	10.75   16   42	<b>Paul Hobbs</b> , '16, Russian River Valley, 93WA	87

### *Zinfandel*

<b>Carol Shelton</b> , '16 Wild Thing, Mendocino, 92WS	42	<b>Frog's Leap</b> , '16, Napa	49
<b>Seghesio</b> , '17, Sonoma, 91WS	44		

### *Cabernet Sauvignon & Blends*

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

### *Interesting Reds*

<b>Malbec</b> , Tilia, '18, Mendoza	7.35   11   27	<b>Shiraz</b> , Yangarra, '14, S.E. Australia, 90WS	38
<b>Malbec</b> , Familia Zuccardi, '18, Mendoza, 91WA	34	<b>Shiraz</b> , Elderton, '14, Barossa	46
<b>Malbec</b> , Don Miguel Gascon, '15, 90WA	47	<b>Syrah</b> , K Vintners, '16 The Deal, Walla Walla, 92WA	60
<b>Merlot</b> , Columbia Crest, '16, Washington	8.75   13   33	<b>Zinfandel-Cabernet</b> , The Prisoner, '18, 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 milder & sweeter to drier & more intense.  
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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