

Iron Skillet - Roasted

	small	medium	large
mussels	15.95	22.95	39.95
shrimp	15.95	22.95	39.95
mussels & shrimp		22.95	39.95
combo mussels, shrimp & crab	54.95	super combo	99.95
large mussels or large shrimp & 1/2 crab	54.95		
large mussels or large shrimp & whole crab	74.95		
crab feast (for the table)	129.95		

Starters

house-made fresh crispy baked kettle bread	1.50
skillet-roasted chorizo cheese bread	8.95
caviar royale Italy 1/2 oz 49.95 1 oz 99.90	
oysters* each 3.45	
4 oysters* with caviar 49.95	
fried stuffed spanish olives	6.95

Appetizers

osso's famous asparagus soup	10.95
crab bruschetta cocktail sauce, avocado, arbequina evoo	19.95
calamari fritti with sliced lemon, sweet peppers	16.95
italian pot stickers filet mignon, mushrooms, onions	17.95
crab fondue with spinach	19.95
crab cakes dungeness 19.95 / x-each 9.95	
crab crostini with smoked salmon, avocado 19.95 / x-each 9.95	
yellowtail carpaccio* diced chilies, arbequina evoo ponzu	17.95

Salads

house tomato, avocado, onions, croutons, evoo vinaigrette	14.95
caesar* lettuce trio, pine nuts, reggiano, pesto base	14.95
beets gorgonzola dolce, pine nuts, avocado, onion	14.95
toy box tomatoes avocado, croutons, onions, balsamic	13.95
tender baby kale , bacon, gorgonzola dolce, onions, olives, pine nuts, dijon vinaigrette	14.95
add crab 12.95 shrimp 8.95 smoked salmon 8.95 chicken 7.95	

Sandwiches

4 square kobe cheeseburger* onions, catsup	16.95
joe's special burger* with chopped spinach, onions	16.95
filet mignon cheesesteak* onions, cherry peppers	16.95
chicken cheesesteak* grilled onions, cherry peppers	16.95
crab melt green onions, raw milk white cheddar cheese	22.95

all entrées served a la carte

OssO Steaks

seared in their natural juices with a hint of rosemary & garlic
our signature steaks - voted #1 in the country
expertly selected - prime aged beef
the chef recommends medium rare unless otherwise specified

bone-in (osso) filet mignon* (18 oz.) 64.95

bone-in new york new york* (20 oz.) 64.95

bone-in ribeye* (big) 66.95

petite filet mignon* (8 oz.) 44.95

porterhouse* (28 oz.) 99.95

osso style - new york & filet mignon cooked separately

surf for your turf half crab add 28.95/whole crab add 45.95

OssO's Roast Crab

hot dungeness crab in a savory garlic sauce

whole crab (2 + pounds) 49.95

half order (1 + pound) 32.95	lotsa crab (for two) 74.95
two too crabs (for three) 94.95	crab feast (four sharing) 129.95

Entrées

kurobuta tomahawk pork chop* 42.95

colorado lamb chops* (3) 42.95 extra chop 13.95

branzino* filet, fresh thyme, rosemary lemon oil 33.95

salmon* soy ginger sesame oil glaze 33.95

scallops gratinée* sautéed shallots, garlic, thyme 29.85

abalone doré* 74.95

kettle-baked crispy chicken with potato veggies 26.95

mushroom ravioli jalapeño butter sauce, 25.95 w/crab add 12.95

garlic noodles gemelli, parsley, paprika butter sauce 17.95
add crab 12.95 shrimp 8.95 smoked salmon 8.95 chicken 7.95

Sides

twice-baked potato zucchini, chives, bacon, cheese 10.95

crispy roasted potatoes with seasoned sea salt 10.95

mac & cheese chorizo spiced 10.95

crispy fried onions 10.95

creamed corn 10.95

brussels sprouts chips lemon oil, maldon sea salt 10.95

lightly creamed spinach 10.95

cremini mushrooms herbs, chianti reduction 10.95

asparagus gorgonzola (room temp) 10.95

crispy potatoes & vegetables (for the table) 14.95
potatoes, yams, onions, olives, broccoli, cauliflower

2018-10

GRATUITY IS NOT INCLUDED

2018-10

Desserts

- exciting vanilla & chocolate panna cotta 12.95
- crème brûlée cheesecake 11.95
- salted caramel vanilla crunch cake 11.95
- limoncello mascarpone cake 11.95
- sorbet refresher du jour 10.95
- biscotti 9.95 with antinori santa cristina vin santo add 15.00

Wines

by the glass ~ 1/2 bottle decanted ~ bottle

Sparkling

bin gls ~ 1/2 ~ btl

- 520 13 ~ 24 ~ 39 prosecco avissi, italy
- 504 15 split mumm brut prestige, napa
- 508 15 split chandon brut
- 506 23 split moet rose
- 507 24 split pommery pop pink rose
- 503 24 split laurent perrier brut
- 505 29 1/2 btl piper heidsieck brut, napa

White

- 521 10 ~ 17 ~ 29 white zin woodbridge, napa
- 522 13 ~ 24 ~ 39 sauv blanc honig, napa
- 509 16 ~ 29 ~ 49 pinot gris etude, carneros
- 546 16 ~ 29 ~ 49 chardonnay stuhmuller, alexander valley
- 545 19 ~ 37 ~ 69 chardonnay rombauer, carneros
- 512 16 ~ 29 ~ 49 chardonnay ferrari carano, sonoma
- 514 24 ~ 47 ~ 89 chardonnay cakebread, napa

Red

- 425 13 ~ 24 ~ 39 syrah alexander valley
- 474 16 ~ 29 ~ 49 malbec salentein, argentina
- 451 19 ~ 37 ~ 69 pinot noir gary farrell, russian river
- 404 24 ~ 47 ~ 89 merlot duckhorn, napa
- 405 16 ~ 29 ~ 49 zinfandel quivira, dry creek
- 415 18 ~ 34 ~ 59 cabernet kenwood jack london, sonoma
- 464 25 ~ 49 ~ 99 cabernet jordan, alexander valley

corkage 25

1177 california street | san francisco 94108 | 415.771.6776

we accept/visa/mastercard/american express/ discover/unionpay

We cannot guarantee that food served here is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, flour, gluten, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, seafood and shellfish
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions-see 2018-10

Classic Cocktails 14.95

- guavamosa sorrelle bronco prosecco extra dry, guava
- blood orange mimosa sorrelle bronco prosecco extra dry shaken till icy
- ossogoodhattan bourbon, sweet vermouth, fernet branca
- basil martini vodka, fresh basil, lime, a touch of sugar
- cucumber martini square one vodka, lime, sugar rim
- ginger martini yazi vodka, canton ginger, cranberry
- side car brandy, cointreau, touch of limoncello, sugar rim
- rob roy scotch, sweet vermouth, fernet branca, lemon twist on the rocks

- ossooldfashioned bourbon, bitters, orange twist
- sazerac brandy old fashioned with a touch of absinthe
- dark and stormy meyers run, lime, ginger beer
- ferrari brandy, aperol, orange juice
- arnold palmer's tee time margarita tequila, tea, lemonade
- blt on rye bulliet rye, lemon, tonic
- blood orange margarita tequila, blood orange, lemon, lime
- moscow mule vodka, fresh lime, cock 'n bull ginger beer
- kentucky mule bourbon, fresh lime, cock 'n bull ginger beer

Mocktails 7.95

- nojito, freshly muddled mint, lime juice, ginger ale
- new fashion, cherry, orange slice, bitters, cane sugar, ginger ale
- basil breeze, fresh basil, cranberry, lemon juice
- ginger mocktini, lemon juice, ginger ale, candied ginger

Beers 8.95

- firestone nitro dba stella artois
- hoegaarden wheat lagunitas ipa

Beverages

- coke, zero, sprite, root beer, ginger ale 4.95
- cock 'n bull ginger beer 4.95
- blood orange, grapefruit or cranberry juice 4.95
- voss water - sparkling or flat 8.95

Nespresso Coffees

	Single	double
espresso/macchiato	3.95	4.95
cappuccino/latte	4.95	5.95
mocha	4.95	5.95
coffee	4.95	
tea hot or iced	4.95	

float a liqueur in your nespresso coffee 3.95