

## ON THE ROCKS

### RAW BAR SELECTIONS

Colossal Shrimp 4<sup>95</sup>each  
Clams On The Half Shell 1<sup>75</sup> each  
Daily Selection of Oysters 2<sup>75</sup> each

**SHELLFISH PLATEAUS** 42<sup>95</sup> / 69<sup>95</sup>

## STARTERS

### LOBSTER COCKTAIL

Old Bay Carrot Crumble, Parsnip Rémoulade  
Toasted Brioche / 17<sup>95</sup>

### AHI TUNA NIÇOISE TARTARE

Quail Egg, Lemon-Nigella Seed Oil  
Poached Fingerling Potato / 15<sup>95</sup>

### MAPLE SAGE BERKSHIRE PORK SAUSAGE

Apple, Cave Aged Cheddar / 13<sup>95</sup>

### BUFFALO MOZZARELLA

Shaved Iberico Ham, Concord Grapes / 14<sup>95</sup>

### ROASTED FISHERS ISLAND OYSTERS

Nori Butter, Pernod Crema  
Spinach Bacon Crust / 15<sup>95</sup>

## PASTA

### RIGATONI

Spicy Coppa, Pecorino, Vodka Sauce / 12<sup>95</sup>

### CACIO E PEPE

Tagliatelle, Pecorino Sardo, Long Pepper / 11<sup>95</sup>

### RED SQUASH RAVIOLI

Squash Seed Pesto, Ricotta / 13<sup>95</sup>

## SALADS

### AUTUMN ENDIVE SALAD

Poached Pear, Bayley Hazen Bleu Cheese  
Walnut, Honey Ginger Vinaigrette / 12<sup>95</sup>

### SHAVED CAULIFLOWER SALAD

Almond, Sultana Raisins, Scallion  
Lemon Vadouvan Vinaigrette / 10<sup>95</sup>

### LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic  
White Anchovy / 11<sup>95</sup>

### CHOPPED SALAD

Diced Vegetables, Gorgonzola  
Sherry Vinaigrette / 10<sup>95</sup>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

EXECUTIVE CHEF - CHRIS SHEEHAN

CHEF DE CUISINE - MICHAEL VOIGHT

## ENTRÉE

### SEARED HAWAIIAN TUNA

Spicy Peanut Dan Dan Noodles  
Bok Choy, Aged Shoyu / 34<sup>95</sup>

### ROASTED CHICKEN AU POIVRE

Swiss Chard, Confit Marble Potato  
Mushroom, Peppercorn Sauce / 25<sup>95</sup>

### JUMBO SEA SCALLOPS

Pork Belly, Harissa Whipped Carrots  
Shaved Root Vegetable Salad  
Violette Vinaigrette / 35<sup>95</sup>

### ORGANIC BLACK PEARL SALMON

Golden Beet, Tokyo Turnips  
Smoked Sunchoke Velouté / 28<sup>95</sup>

### BUTTERNUT SQUASH "STEAK"

Roasted Apple Quinoa, Melted Leeks  
Red Kale Gremolata / 19<sup>95</sup>

### PAT LAFRIEDA U.S.D.A.

**PRIME DRY AGED-BURGER**  
Arethusa Europa Cheese  
Crispy Oyster Mushrooms  
Charred Onion Aioli, Hand-Cut Fries / 21<sup>95</sup>

## CHOP HOUSE CLASSICS

### TO SHARE OR NOT TO SHARE

**AGED NEW YORK STRIP** / 39<sup>95</sup> **AU POIVRE** / 43<sup>95</sup>

**BARREL CUT FILET** / 44<sup>95</sup>

**PRIME NEW YORK STRIP** / 49<sup>95</sup>

**PRIME RIBEYE** / 49<sup>95</sup>

**FILET MIGNON OSCAR** / 49<sup>95</sup>

### CHOPHOUSE SAUCES

Red Wine Rosemary Jus  
Richard's Béarnaise  
Cognac Peppercorn Cream  
Miso Butter  
Bacon Marmalade  
2.50 each

## OUR FAVORITE CUTS

### COFFEE RUBBED SLOW ROASTED PRIME RIB

Blue Cheese Whipped Potatoes, Crispy Harissa Onions / 39<sup>95</sup>

**TOMAHAWK RIBEYE** / 2.10 oz

## SIMPLY PREPARED FISH

**BLACK PEARL SALMON** / 28<sup>95</sup>

**HAWAIIAN AHI TUNA** / 34<sup>95</sup>

**JUMBO SEA SCALLOPS** / 35<sup>95</sup>

**COLOSSAL SHRIMP** / 33<sup>95</sup>

*All Simply Prepared Fish Served with Choice of One Side:*

Heirloom Carrots, Asparagus, Wild Mushroom & Pearl Onions  
Crispy Brussels Sprouts, Yukon Gold Whipped Potatoes

### SIDES

**YUKON GOLD WHIPPED POTATOES** / 7<sup>95</sup>

**LOADED BAKED POTATO** Bacon, Cheese Curds / 8<sup>95</sup>

**CRISPY BRUSSELS SPROUTS** Marcona Almonds, Meyer Lemon Aioli / 7<sup>95</sup>

**CREAMED SPINACH GRATIN** / 8<sup>95</sup>

**HANDCUT FRIES** Chive, Garlic Aioli / 7<sup>95</sup> Truffle / 8<sup>95</sup>

**MELINDA MAE MAC & CHEESE** / 8<sup>95</sup>

**ASPARAGUS** Crispy Prosciutto, Miso Hollandaise Sauce / 8<sup>95</sup>

**WILD MUSHROOM & PEARL ONIONS** / 8<sup>95</sup>

**ROASTED HEIRLOOM CARROTS** Sweet and Sour Ramps / 7<sup>95</sup>

## IN OUR HANDS

**OUR CHEF'S TASTING MENU:** Allow our Chef and his team to customize a culinary tour of the best that MAX DT has to offer - Food / 60 • Add Wine Pairing / 30