

ON THE ROCKS

RAW BAR SELECTIONS

Colossal Shrimp 5 each
Clams On The Half Shell 2 each
Daily Selection of Oysters 3 each

SHELLFISH PLATEAU 55 / 100

Colossal Shrimp, Oysters, Clams
Lobster Claws, Crab Cocktail, Daily Crudo

STARTERS

COLOSSAL CRAB COCKTAIL

Avocado, Heirloom Melon, Aji Amarillo / 18

AHI TUNA NIÇOISE TARTARE

Quail Egg, Poached Fingerling Potatoes
Lemon-Nigella Seed Oil / 17

SMOKED BERKSHIRE CHEDDAR SAUSAGE

Honeycrisp Apple, Hot Maple Syrup / 15

BUFFALO MOZZARELLA

Shaved Iberico Ham, Green Olive Giardiniera
Crostiti / 16

ROASTED NATIVE OYSTERS

Bone Marrow Creamed Kale, Pickled Shallot / 14

PASTA

CACIO E PEPE

Mint Tagliatelle, Lamb Meatballs, Pine Nuts / 15

AMATRICIANA

Handmade Spaghetti, Pancetta
Pickled Habanada Peppers / 13

POTATO PIEROGI

Lobster, Tarragon Crème Fraîche
Charred Lemon Butter / 18

SALADS

RED RUSSIAN KALE AND APPLE SALAD

House-Made Bacon, Bayley Hazen Blue Cheese
Almond Granola, Maple Verjus / 13

ROASTED BEET SALAD

Starlight Gardens Greens, Smoked Yogurt
Bartlett Pear, Walnut Vinaigrette / 13

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovies / 13

CHOPPED SALAD

Diced Vegetables, Gorgonzola
Sherry Vinaigrette / 12

EXECUTIVE CHEF | CHRIS SHEEHAN

SOUS CHEF | JOHN STICKNEY

SOUS CHEF | MATT BURRILL

ENTRÉES

BLACK PEARL SALMON

Toasted Farro, Slow Roasted Tomato
Black Olive Crumble, Crème Fraîche
Puttanesca / 32

GRILLED NIMAN RANCH PORK CHOP

Bacon Braised Barley
Black Trumpet Mushrooms
Heirloom Carrots, Mustard Seed Jus / 35

JUMBO SEA SCALLOPS

Romanesco, Roasted Sunchoke
Crispy Root Vegetables
Smoked Celery Root Soubise / 38

ROASTED CAULIFLOWER "STEAK"

Freekeh, Coconut Quinoa
Marcona Almonds, Golden Raisins
Vadouvan Vinaigrette / 23

SEARED HAWAIIAN TUNA

Spicy Peanut Dan Dan Noodles
Bok Choy, Aged Shoyu / 37

GARLIC AND HERB ROASTED ORGANIC CHICKEN

Confit Marble Potatoes, Wild Mushrooms
Cured Lemon and Spinach
Hunter Sauce / 28

COLOSSAL SHRIMP CIOPPINO

Artichoke, Saffron Pearl Pasta
Confit Tomato, Chorizo Shellfish Nage
Gremolata Crumble / 35

PAT LAFRIEDA U.S.D.A.

PRIME DRY AGED-BURGER
Caramelized Onion and Mushrooms
Smoked Gouda, Peppercorn Gravy
Hand-Cut Fries / 22

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

AGED NEW YORK STRIP / 42 AU POIVRE / 45

PRIME NEW YORK STRIP / 49

PRIME RIBEYE / 53

BARREL CUT FILET / 49

FILET MIGNON OSCAR / 49

CHOPHOUSE SAUCES

Red Wine Rosemary Jus

Richard's Béarnaise

Cognac Peppercorn Cream

Miso Butter

Bacon Marmalade

3.00 each

OUR FAVORITE CUTS

"COWBOY CUT" BONE-IN RIBEYE

Espresso Long Pepper Crust / 55

PAINTED HILLS FARM ALL-NATURAL PRIME RIB

Pastrami Spiced, Caraway Mustard Glazed Brussels Sprouts
Whipped Horseradish / 39

SIMPLY PREPARED FISH

BLACK PEARL SALMON / 32

HAWAIIAN AHI TUNA / 37

JUMBO SEA SCALLOPS / 38

COLOSSAL SHRIMP / 35

All Simply Prepared Fish Served with Choice of One Side:

Brussels Sprouts, Asparagus, Wild Mushroom & Pearl Onions

Shishito Peppers, Yukon Gold Whipped Potatoes

SIDES

YUKON GOLD WHIPPED POTATOES / 9

LOADED BAKED POTATO Bacon, Cheese Curds / 10

SHISHITO PEPPERS Chorizo, Chimichurri / 9

CREAMED SPINACH GRATIN / 9

HAND-CUT FRIES Chives, Garlic Aioli / 8 Truffle / 9

KARLIE'S GRATITUDE MAC & CHEESE / 11

ASPARAGUS Crispy Prosciutto, Miso Hollandaise Sauce / 11

WILD MUSHROOM & PEARL ONIONS / 11

ROASTED BRUSSELS SPROUTS Red Onion and Caraway Mustard / 10

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