

## 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  
Crab Cocktail, Daily Crudo

## STARTERS

### CRUDO, SELECTED FRESH DAILY

Seasonal Accompaniments / 15

### LUMP CRAB TOSTADA

Crushed Avocado, Cilantro  
Lime Aji Amarillo Salsa / 18

### AHI TUNA NIÇOISE TARTARE

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

### LAMB MERGUEZ

Pickled Shishito Peppers, Violette Mustard / 15

### WHIPPED RICOTTA TOAST WITH PROSCIUTTO DI PARMA

Black Mission Fig, Aged Balsamic / 11

### CACIO E PEPE

Herb Tagliatelle, Pecorino Sardo / 13

## SALADS

### BUTTER LETTUCE SALAD

Green Apple, Hazelnuts, Radish, Maple Verjus / 13

### HEIRLOOM BEET SALAD

Winter Citrus, Pistachio-Crusted Goat Cheese  
Ice Wine Vinaigrette / 13

### LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic  
White Anchovies / 13

### CHOPPED SALAD

Diced Vegetables, Gorgonzola  
Sherry Vinaigrette / 12

## ENTRÉES

### WESTER ROSS ORGANIC SCOTTISH SALMON

Charred Leek and Almond Jasmine Rice  
Cured Lemon Glazed Broccolini  
Smoked Carrot Soubise / 33

### JUMBO SEA SCALLOPS

Berbere Spiced Squash  
Chanterelle Mushrooms  
Roasted Brussels Sprouts  
Concord Grape Gastrique / 39

### SEARED HAWAIIAN TUNA

Miso Cashew Sticky Rice  
Sesame Shoyu Carrots  
Wasabi Snap Peas  
Pineapple Hot Sauce / 39

### LEMON LONG PEPPER ROASTED ORGANIC CHICKEN

Crispy Rosemary Potatoes  
Black Garlic Chicory "Caesar" Salad  
Salsa Verde / 29

### COLOSSAL SHRIMP SCAMPI

Handmade Spaghetti, Confit Tomato  
Crispy Caper and Garlic Crumble  
Escarole, Meyer Lemon Nage / 36

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

PRIME DRY AGED BEEF "PATTY MELT"  
Marble Rye, Arethusa Tapping Reeve  
Caramelized Onion, Cornishon Aioli  
Hand-cut Fries / 24

## CHOP HOUSE CLASSICS

### TO SHARE OR NOT TO SHARE

AGED NEW YORK STRIP / 43 AU POIVRE / 46

PRIME NEW YORK STRIP / 49

COWBOY CUT BONE-IN RIBEYE / 57

Espresso Long Pepper Crust

BARREL CUT FILET / 49

FILET MIGNON OSCAR / 49

CHOPHOUSE SAUCES 3.00 each

Red Wine Rosemary Jus

Richard's Béarnaise

Cognac Peppercorn Cream

Miso Butter

Bacon Marmalade

## SIMPLY PREPARED FISH

WESTER ROSS ORGANIC SCOTTISH SALMON / 33

SEARED HAWAIIAN TUNA / 39

JUMBO SEA SCALLOPS / 39

COLOSSAL SHRIMP / 36

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

Asparagus, Wild Mushroom & Pearl Onions

Yukon Gold Whipped Potatoes, Bacon Roasted Brussels Sprouts

## SIDES

YUKON GOLD WHIPPED POTATOES / 10

LOADED BAKED POTATO Bacon, Cheese Curds / 11

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

KARLIE'S GRATITUDE MAC & CHEESE / 12

ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 13

WILD MUSHROOM & PEARL ONIONS / 11

BACON ROASTED BRUSSELS SPROUTS Red Onion, Hot Honey / 10

