

## ON THE ROCKS

### RAW BAR SELECTIONS

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

**SHELLFISH PLATEAUS** 43 / 70

## STARTERS

### COLOSSAL CRAB COCKTAIL

Avocado, Cured Lemon and Cucumber  
Spicy Miso Crema, Nori Crumble / 18

### AHI TUNA NIÇOISE TARTARE

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

### GREEN GARLIC AND ESPELETTE LAMB SAUSAGE

Piquillo Peppers, Mint Pesto / 15

### WARM FOIE GRAS STUFFED FIGS

Smoked Pine Nuts, Charred Pearl Onions  
Pickled Green Strawberries, Minus 8 Vinaigrette / 14

### BUFFALO MOZZARELLA

Shaved Iberico Ham, Concord Grapes / 16

### ROASTED FISHERS ISLAND OYSTERS

Nori Butter, Pernod Crema  
Spinach Bacon Crust / 16

## PASTAS

### RIGATONI

Spicy Coppa, Pecorino, Vodka Sauce / 15

### SPAGHETTI ALLA CHITARRA

Littleneck Clams, Black Garlic, Pickled Chili / 14

### HOUSE-MADE RICOTTA OCCHI

English and Snap Peas, Spring Garlic / 13

## SALADS

### SHAVED CAULIFLOWER SALAD

Almonds, Sultana Raisins, Scallions  
Lemon Vadouvan Vinaigrette / 12

### LOCAL GREENS SALAD

Charred Scallions, Whipped Feta  
Crunchy Chickpeas, Green Goddess Dressing / 13

### LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic  
White Anchovies / 13

### CHOPPED SALAD

Diced Vegetables, Gorgonzola  
Sherry Vinaigrette / 13

EXECUTIVE CHEF | CHRIS SHEEHAN  
CHEF DE CUISINE | MICHAEL VOIGHT  
SOUS CHEF | JOHN STICKNEY

## ENTRÉES

### SEARED HAWAIIAN TUNA

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

### ROASTED CHICKEN AU POIVRE

Swiss Chard, Confit Marble Potatoes  
Mushrooms, Peppercorn Sauce / 28

### JUMBO SEA SCALLOPS

Pork Belly, Harissa Whipped Carrots  
Shaved Root Vegetable Salad  
Violette Vinaigrette / 38

### BUTTERNUT SQUASH “STEAK”

Roasted Apple Quinoa, Melted Leeks  
Red Kale Gremolata / 23

### ORGANIC BLACK PEARL SALMON

Crushed Fava Beans, Ramp Glazed  
Spring Vegetables, Sauce Vierge / 32

### GRILLED NIMAN RANCH PORK CHOP

Hot Honey and Pistachio  
Bunching Onions, Morel Mushrooms / 35

### ROASTED COLOSSAL SHRIMP

Lemongrass and Herb Risotto  
Crispy Artichokes, Charred Fennel Salad  
Black Garlic Vinaigrette / 35

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

### PRIME DRY AGED-BURGER

Arethusa Europa Cheese  
Crispy Oyster Mushrooms  
Charred Onion Aioli, Hand-Cut Fries / 22

## CHOP HOUSE CLASSICS

### TO SHARE OR NOT TO SHARE

AGED NEW YORK STRIP / 42 AU POIVRE / 45

BARREL CUT FILET / 49

PRIME NEW YORK STRIP / 53

PRIME RIBEYE / 53

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

### MISO HERB SLOW ROASTED PRIME RIB

Duck Fat Potato Pavé, Charred Onion Salad / 39

TOMAHAWK RIBEYE / 2.10 oz

## 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:*

“Peas and Carrots”, 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

HANDCUT FRIES Chives, Garlic Aioli / 8 Truffle / 9

MELINDA MAE MAC & CHEESE / 11

ASPARAGUS Crispy Prosciutto, Miso Hollandaise Sauce / 11

WILD MUSHROOM & PEARL ONIONS / 11

“PEAS AND CARROTS” / 9

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