

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, Poached Fingerling Potatoes
Lemon-Nigella Seed Oil / 17

GREEN GARLIC AND ESPELETTE LAMB SAUSAGE

Piquillo Peppers, Mint Pesto / 15

BUFFALO MOZZARELLA

Shaved Iberico Ham, Green Olive Giardiniera
Crostoni / 16

ROASTED DAILY PICK OF OYSTERS

Nori Butter, Pernod Crema
Spinach Bacon Crust / 16

PASTAS

RIGATONI

Spicy Coppa, Pecorino, Vodka Sauce / 15

HOUSE-MADE RICOTTA OCCHI

English and Snap Peas, Spring Garlic / 13

SALADS

PELL'S FARM STRAWBERRY SALAD

Green Almonds, Lavender Goat Cheese
Charred Asparagus, Strawberry Vinaigrette / 12

LOCAL GREENS SALAD

Charred Scallion 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
SOUS CHEF | JOHN STICKNEY
SOUS CHEF | MATT BURRILL

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

ROASTED CAULIFLOWER "STEAK"

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

ORGANIC BLACK PEARL SALMON

Ramp Glazed Spring Vegetables
Crushed Fava Beans, 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

Berkshire Black Pepper Bacon
Midnight Moon Gouda Cheese
Pickled Mustard Seed 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

PAINTED HILLS FARM ALL-NATURAL PRIME RIB

Miso & Herb Roasted With Duck Fat Potato Pavé, Charred Onion Salad / 39

TOMAHAWK RIBEYE / 2.35 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

HAND-CUT 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.