

ON THE ROCKS

RAW BAR SELECTIONS

- Colossal Shrimp 5⁹⁵ each
- Clams On The Half Shell 2⁹⁵ each
- Daily Selection of Oysters 3⁹⁵ each

SHELLFISH PLATEAU 64⁹⁵ / 110⁹⁵

- Colossal Shrimp, Oysters, Clams
- Crab Cocktail, Daily Crudo

STARTERS

CRUDO, SELECTED FRESH DAILY

- Seasonal Accompaniments / 15⁹⁵

LUMP CRAB TOSTADA

- Crushed Avocado, Cilantro
- Lime Aji Amarillo Salsa / 18⁹⁵

GRILLED SPANISH OCTOPUS

- Fava Beans, English Cucumber, Green Olives
- Nduja, Tomato Vinaigrette / 17⁹⁵

CACIO E PEPE

- Herb Tagliatelle, Pecorino Sardo / 15⁹⁵

WHIPPED RICOTTA TOAST WITH PROSCUITTO DI PARMA

- Black Mission Fig, Aged Balsamic / 13⁹⁵

LAMB MERGUEZ

- Pickled Shishito Peppers, Violette Mustard / 15⁹⁵

AHI TUNA NIÇOISE TARTARE

- Quail Egg, Poached Fingerling Potatoes
- Lemon-Nigella Seed Oil / 17⁹⁵

SALADS

CHOPPED SALAD

- Diced Vegetables, Gorgonzola
- Sherry Vinaigrette / 12⁹⁵

HEIRLOOM BEET SALAD

- Organic Greens, Puffed Grains, Tangerine
- Honey Pistachio Dressing / 13⁹⁵

LITTLE GEM CAESAR SALAD

- Tasmanian Pepper Parmesan, Confit Garlic
- White Anchovies / 13⁹⁵

BUTTER LETTUCE SALAD

- Pickled Rhubarb, Roasted Strawberry
- Crispy Feta, Ice Wine Vinaigrette / 14⁹⁵

FOR YOUR CONVENIENCE
MAX DOWNTOWN WILL GRACIOUSLY
ADD AN 18% GRATUITY FOR PARTIES
GREATER THAN 5

FREE PARKING

We Now Offer Free Parking In The
Attached CityPlace Garage.

EXECUTIVE CHEF | CHRIS SHEEHAN

TOMAHAWK TUESDAY

DINNER FOR TWO AVAILABLE EVERY TUESDAY

36oz U.S.D.A Prime Tomahawk Steak With Your Choice:
of Any Two Salads, Two Sides and Two House Made Desserts
135

ENTRÉES

FILET MIGNON OSCAR

- Sliced Tenderloin, Lump Crab
- Asparagus, Hollandaise / 54⁹⁵

LEMON LONG PEPPER ROASTED ORGANIC CHICKEN

- Crispy Rosemary Potatoes
- Black Garlic Chicory “Caesar” Salad
- Salsa Verde / 29⁹⁵

COLOSSAL SHRIMP SCAMPI

- Handmade Spaghetti, Confit Tomato
- Crispy Caper and Garlic Crumble
- Escarole, Meyer Lemon Nage / 37⁹⁵

SESAME CRUSTED TUNA

- Tempura Oyster Mushrooms
- Snap Pea Radish Salad, Chili Crisp,
- Miso Cashew Sticky Rice
- Yuzu Shoyu / 39⁹⁵

SEARED JUMBO SEA SCALLOPS

- Cilantro Pesto Braised Chickpeas
- Artichoke, White Asparagus
- Red Curry Tomato Nage / 39⁹⁵

WESTER ROSS ORGANIC SCOTTISH SALMON

- Charred Leek and Almond Jasmine Rice
- Cured Lemon Glazed Broccolini
- Smoked Carrot Soubise / 35⁹⁵

PAT LAFRIEDA U.S.D.A

- PRIME DRY AGED BEEF “PATTY MELT”
- Marble Rye Bread, Arethusa Tapping
- Reeve Cheese, Carmelized Onion,
- Cornishon Aioli Hand-cut Fries / 24⁹⁵

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

U.S.D.A PRIME TOMAHAWK / 125⁹⁵

AGED NEW YORK STRIP / 47⁹⁵ AU POIVRE / 50⁹⁵

U.S.D.A PRIME NEW YORK STRIP / 57⁹⁵

COWBOY CUT BONE-IN RIBEYE / 57⁹⁵

Espresso Long Pepper Crust

BARREL CUT FILET MIGNON / 54⁹⁵

CHOPHOUSE SAUCES 2.95 each

Red Wine Rosemary Jus

Richard’s Béarnaise

Cognac Peppercorn Cream

Miso Butter

Bacon Marmalade

SIMPLY PREPARED FISH

WESTER ROSS ORGANIC SCOTTISH SALMON / 35⁹⁵

SEARED HAWAIIAN TUNA / 39⁹⁵

JUMBO SEA SCALLOPS / 39⁹⁵

COLOSSAL SHRIMP / 37⁹⁵

All Simply Prepared Fish Served with Choice of One Side:

Asparagus, Wild Mushroom & Pearl Onions

Yukon Gold Whipped Potatoes, Bacon Roasted Brussels Sprouts

SIDES

JIMMY’S PARMESAN CREAMED SPINACH GRATIN / 11⁹⁵

YUKON GOLD WHIPPED POTATOES / 10⁹⁵

LOADED BAKED POTATO Bacon, Cheese Curds / 11⁹⁵

HAND-CUT FRIES Chives, Garlic Aioli / 8⁹⁵ Truffle / 9⁹⁵

KARLIE’S GRATITUDE MAC & CHEESE / 12⁹⁵

ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 13⁹⁵

WILD MUSHROOM & PEARL ONIONS / 11⁹⁵

BACON ROASTED BRUSSELS SPROUTS Red Onion, Hot Honey / 10⁹⁵

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