

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

BERKSHIRE PORK SAUSAGE

Summer Truffle, Pecorino, Pickled Tomatoes / 15

BUFFALO MOZZARELLA

Shaved Iberico Ham, Green Olive Giardiniera
Crostoni / 16

CRISPY NATIVE OYSTERS

English Cucumber, Yuzu Pickled Vegetables
Chili Remoulade / 16

PASTAS

RIGATONI MEZZE

Ratatouille, Pearl Mozzarella, Sunflower Pesto / 13

CORN CARMELLE

Chanterelle Mushrooms, Prosciutto Di Parma
Madeira Butter / 15

SALADS

BUTTER LETTUCE SALAD

Cornbread Croutons, Jicama
Cilantro Buttermilk Dressing / 12

LOCAL HEIRLOOM TOMATO SALAD

Sumac and Rose Ricotta, Plum
Opal Basil Verjus / 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

GRILLED NIMAN RANCH PORK CHOP

Swiss Chard Croquette
Hot Honey and Pistachio
Charred Corn and Radish Salsa Verde / 35

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

HIDDEN FJORD SALMON

Summer Vegetable Tabbouleh
Crispy Chickpeas, Avocado Crema / 32

GARLIC AND HERB ROASTED ORGANIC CHICKEN

Crispy Mozzarella, Orzo Arugula Salad
Tomato Basil Vinaigrette / 28

ROASTED COLOSSAL SHRIMP

Confit Tomato, Pea Shoots and Cashews
Green Curry Squash Nage / 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

HIDDEN FJORD 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

KARLIE'S GRATITUDE 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.