

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

CRUDO, SELECTED FRESH DAILY

Seasonal Accompaniments / 15

LUMP CRAB TOSTADA

Crushed Avocado, Tempura Corn
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 PROSCUITTO DI PARMA

Lardo Braised Cherry Tomatoes, Aged Balsamic / 11

BUFFALO MOZZARELLA ANGOLOTTI

Pancetta, Confit Tomatoes
Saffron Squash Soubise / 14

CACIO E PEPE

Herb Tagliatelle, Pecorino Sardo / 13

SALADS

BUTTER LETTUCE SALAD

Green Apple, Hazelnuts, Radish, Maple Verjus / 13

ROASTED BEET SALAD

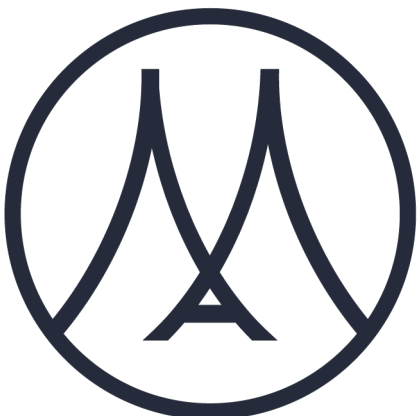
Goat Cheese, Stone Fruit, Puffed Quinoa
Banyuls Vinaigrette / 13

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic
White Anchovies / 13

CHOPPED SALAD

Diced Vegetables, Gorgonzola
Sherry Vinaigrette / 12



ENTRÉES

BLACK PEARL SALMON

Warm Artichoke and Heirloom
Grain Salad, Spinach, Harissa Roasted
Carrots, Zucchini Pistou / 32

VEAL CHOP MILANAISE

Charred Runner Beans, Heirloom Tomato
Charred Lemon Vinaigrette / 45

JUMBO SEA SCALLOPS

Berberé Spiced Fall Squash, Chanterelle
Mushrooms, Roasted Brussel Sprouts
Concord Grape Gastrique / 38

SEARED HAWAIIAN TUNA

Miso Cashew Sticky Rice, Sesame Shoyu
Carrots, Wasabi Snap Peas
Pineapple Hot Sauce / 37

LEMON LONG PEPPER ROASTED ORGANIC CHICKEN

Crispy Rosemary Potatoes
Black Garlic Chickory “Caesar” Salad
Salsa Verde / 28

COLOSSAL SHRIMP SCAMPI

Fresh Corn Polenta, Kale
Roasted Peppers, Garlic Caper Crumble
Preserved Lemon Nage / 35

PAT LAFRIEDA U.S.D.A.

PRIME DRY AGED-BURGER

Arethusa Tapping Reeve, Hot Honey
Roasted Tomato, Bibb Lettuce
Hand-Cut Fries / 22

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

AGED NEW YORK STRIP / 42 AU POIVRE / 45

PRIME NEW YORK STRIP / 49

COWBOY CUT BONE-IN RIBEYE / 55

Espresso Long Pepper Crust

BARREL CUT FILET / 49

FILET MIGNON OSCAR / 49

CHOPHOUSE SAUCES

Red Wine Rosemary Jus

Richard’s Béarnaise

Cognac Peppercorn Cream

Miso Butter

Bacon Marmalade

3.00 each

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:

Asparagus, Wild Mushroom & Pearl Onions

Charred Runner Beans, Yukon Gold Whipped Potatoes

SIDES

YUKON GOLD WHIPPED POTATOES / 9

LOADED BAKED POTATO Bacon, Cheese Curds / 10

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

KARLIE’S GRATITUDE MAC & CHEESE / 11

ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 11

ASYLUM STREET CORN Grilled Romaine, Chile Lime Crema, Queso Fresco / 8

WILD MUSHROOM & PEARL ONIONS / 11

NATIVE TOMATO GRATIN Parmesean and Basil / 10

CHARRED RUNNER BEANS Oregano Vinaigrette / 8

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

EXECUTIVE CHEF | CHRIS SHEEHAN
CHEF DE CUISINE | MATT BURRILL