

STARTERS

NACHOS chicken or beef, refried beans, pico, sour cream, cotija cheese, guacamole 24 YELLOWFIN TUNA POKE yuzu, cucumber, avocado, jalapeno crema, plantain chips 23 JUMBO SHRIMP COCKTAIL (gf) cocktail sauce, lemon gremolata 26 SPINACH & ARTICHOKE DIP special blend of cheeses, flatbreads, crudites 21 CHICKEN LOLLICHOPS wings, crudites, choice of one sauce (buffalo, sweet soy, bbq) 24 **FRESH SHUCKED OYSTERS*** (qf) daily selection, served with mignonette, cocktail sauce, raw horseradish, lemon 24/48 BREAD SERVICE french loaf, sweet cream butter, garlic herb butter, black lava salt 8

SOUP & SALADS

FRENCH ONION SOUP swiss cheese, thyme, baguette crock 14

SIGNATURE SALAD (qf) bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette 19

CAESAR*

romaine hearts, young radish, reggiano, house made croutons 18 side 12

THE SWEET WEDGE (gf)

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweety drop peppers, parsley, creamy bleu cheese dressing 20

Add a protein Grilled Chicken 13 | Jumbo Shrimp* 19 | Salmon Filet* 21 Bavette Steak* 5oz 29

CHOP TOPS* (gf)

Garlic Shrimp 19 Oscar Style MP Seared Foie Gras 19 Caramelized Red Onions 5 Point Reyes Blue Cheese 6 Sauteed Willd Mushrooms (gf) 7



FILET* (qf) 8oz 59

CREEKSTONE FARMS BEEF* PRIME NEW YORK STRIP* (qf) 14oz 64

PRIME BONE-IN RIBEYE* (qf) 20oz 69 **STEAK SAUCES 5**

Bearnaise* | Bordelaise | Au Poivre

SIDES

Lobster Mac N' Cheese 28 Bacon Brussels Sprouts 15 Garlic Green Beans (qf) 15 Bacon Wrapped Asparagus* (gf) 18 Whipped Yukon Potatoes (gf) 14 French Fries 8 Sweet Potato Fries 9 Truffle Fries 11

ENTREES

CHILEAN SEA BASS miso marinade, citrus cous cous, dashi broth, habanero pea purée, bok choy, wild mushroom, edamame 49

TURKEY MELT ciabatta, arugula, turkey, applewood smoked bacon, gouda, raspberry chipotle jam 24

CHOPHOUSE MOUNTAIN BURGER* cheddar, swiss or blue cheese, fries, foie gras gravy 29 pick one: bacon, avocado, grilled onions, mushrooms (additional toppings 2 each)

CRISPY CHOPHOUSE CHICKEN buttermilk fried chicken, whipped yukon potatoes, garlic green beans, house gravy 35

SLOW COOKED PORK SHANK* (qf) creamy polenta, natural jus, asparagus 51

PRIME RIB DIP roasted & shaved prime rib, grilled onion, havarti, creamy horseradish, hoagie, au jus 31

BABY BACKS tender pork ribs, chopped house slaw, fries, signature bbg sauce 29

MAHI FISH TACOS jalapeno sour cream, avocado, chopped house slaw, cilantro 24

(gf) gluten free items A 20% gratuity may be added to parties of 6 or more **| A \$3 charge will be added for split dishes**

*These items may be served or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.