



CHOPHOUSE CHILI sour cream, red onion, cheddar cup/12 bowl/15

CREAMY TOMATO BASIL SOUP fresh basil 12

PRETZEL BITES soft pretzel bites smothered in beer cheese and topped with bacon bits, pickled jalapenos & lemon gremolata 16 add seasoned ground beef +5

CAESAR SALAD* romaine hearts, young radish, reggiano, house made croutons 18 add chicken 13

• FAVORITES •

All sandwiches, sliders and wraps are served with house made potato chips **no substitutions please**

CHARCUTERIE BOARD

artisan meats and cheeses, marinated olives, honeycomb, fresh berries 29

NACHOS

chicken or beef, refried beans, pico, sour cream, cotija cheese, guacamole 24

MEATZA FLATBREAD

sausage, pepperoni, bacon, ham, mozzarella, marinara 18

MARGHERITA FLATBREAD

tomato, basil, mozzarella, marinara 14

PRIME RIB SLIDERS

havarti, horseradish sauce, arugula 26

HOT PRESSED MOUNTAIN CUBAN

jamon, mojo pork, swiss, pickles, mustard 19

GOURMET GRILLED CHEESE

cheddar, gouda, swiss, applewood smoked bacon, heirloom tomato 17 add cup of tomato soup 5

CHICKEN GYRO

chipotle ranch grilled chicken, arugula, tomato, red onion, cucumber, greek pita, tzatziki 19

SHORT RIB TORTA

sous vide boneless short rib, fresh onion, cilantro, avocado crema, telera roll 29

SEAFOOD BAR

JUMBO SHRIMP COCKTAIL (gf) 26

cocktail sauce, lemon gremolata

FRESH SHUCKED OYSTERS* (gf) half dozen 24 | dozen 48

daily selection, served with mignonette, cocktail sauce, raw horseradish, lemon

SEAFOOD STACK* (gf) 150

fresh shucked oysters, 1/2lb king crab, maine lobster, jumbo shrimp, blue crab meat, yellowfin tuna poke

YELLOWFIN TUNA POKE* 23

yuzu, cucumber, avocado, jalapeno crema, tostada chips

MAINE LOBSTER ROLL 36

house remoulade, bibb lettuce

(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.