



STARTERS

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

SPINACH & ARTICHOKE DIP special blend of cheeses, flatbreads, crudites 22

LOBSTER MAC N' CHEESE coldwater lobster, mascarpone, gouda, cheddar 29

YELLOWFIN TUNA POKE* yuzu, cucumber, avocado, jalapeno crema, plantain chips 23

CITRUS MARINATED SPANISH OCTOPUS fingerling potatoes, cherry tomato, salsa verde, fire roasted red pepper aioli 29

BREAD SERVICE french loaf, sweet cream butter, garlic herb butter, black lava salt 10

SOUP & SALAD



FRENCH ONION SOUP

swiss cheese, thyme, baguette crock 14

SIGNATURE SALAD (gf)

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette 20

ROASTED BEET (gf)

arugula, beets, goat cheese, walnuts, golden raisins, balsamic dijon dressing 19

CAESAR*

romaine hearts, young radish, reggiano, house made croutons 18 side 13

THE SWEET WEDGE (gf)

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweet drop peppers, parsley, creamy bleu cheese dressing 21

SEAFOOD BAR



JUMBO SHRIMP COCKTAIL (gf)

cocktail sauce, lemon gremolata 26

SEAFOOD STACK* (gf) 150

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

FRESH SHUCKED OYSTERS* (gf)

daily selection, served with mignonette, cocktail sauce, raw horseradish, lemon half dozen 24 | dozen 48

CHOP TOPS* (gf)

Garlic Shrimp 19

King Crab Legs MP

Lobster Tail 49

Oscar Style* MP

Searred Foie Gras 19

Caramelized Red Onions 5

Point Reyes Blue Cheese 6

Sauteed Wild Mushrooms (gf) 7



STEAKS & CHOPS

FILET* (gf) 8oz 59

DOUBLE COLORADO LAMB CHOPS* (gf) 69

CREEKSTONE FARMS BEEF

PRIME NEW YORK STRIP* (gf) 14oz 66

PRIME BONE-IN RIBEYE* (gf) 20oz 69

STEAK SAUCES 5

Bearnaise* | Bordelaise | Au Poivre

SIDES

Bacon Brussels Sprouts 16

Garlic Green Beans (gf) 15

Bacon Wrapped Asparagus* (gf) 19

Whipped Yukon Potatoes (gf) 14

French Fries 8

Sweet Potato Fries 9

Truffle Fries 12

Lobster Mac N' Cheese 29

ENTREES

MARINATED ATLANTIC SALMON* purple kale & corn succotash, blackberry gastrique, wild rice, butternut squash 48

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

CHOPHOUSE MOUNTAIN BURGER* cheddar, swiss or bleu 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 36

SLOW COOKED PORK SHANK* (gf) creamy polenta, natural jus, asparagus 52

CHEF JOSE ESPINDOLA

(gf) gluten free items

A 20% gratuity may be added to parties of 6 or more | A \$5 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.