



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 25
- CITRUS MARINATED SPANISH OCTOPUS** fingerling potatoes, cherry tomato, salsa verde, fire roasted red pepper aioli 29
- BREAD SERVICE 12**

SOUP & SALAD



- FRENCH ONION SOUP**
swiss cheese, thyme, baguette 14
- SIGNATURE SALAD** (gf)
bibb, fresh strawberry, avocado, candied pecans,
goat cheese, champagne vinaigrette 21
- BEET & PEACH** (gf)
baby kale, ricotta, golden raisins, passion fruit vinaigrette 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) 170
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
- Lobster Tail 52
- King Crab Legs 1/2lb MP
- Oscar Style* MP
- Seared Foie Gras 21
- Caramelized Red Onions 5
- Point Reyes Blue Cheese 6
- Sauteed Wild Mushrooms (gf) 7



STEAKS & CHOPS

- FILET*** (gf) 8oz 64
- DOUBLE COLORADO LAMB CHOPS*** (gf) 69
- CREEKSTONE FARMS BEEF**
- PRIME NEW YORK STRIP*** (gf) 14oz 74
- PRIME BONE-IN RIBEYE*** (gf) 20oz 79
- 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

- SCOTTISH SALMON*** butternut squash purée, winter succotash, fried kale, hot honey glaze 48
- CHILEAN SEA BASS** miso marinade, citrus cous cous, dashi broth, habanero pea purée, bok choy, wild mushroom, edamame 58
- CHOPHOUSE MOUNTAIN BURGER*** cheddar, swiss or bleu cheese, foie gras gravy, fries 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 54

CHEF JOSE RODRIGUEZ

(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.