



STARTERS

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

YELLOWFIN TUNA POKE* yuzu, cucumber, avocado, jalapeno crema, plantain chips 25

JUMBO SHRIMP COCKTAIL (gf) cocktail sauce, lemon gremolata 26

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

CHICKEN LOLLICHOPS wings, crudites, choice of one sauce (garlic buffalo, teriyaki, bbq) 25

FRESH SHUCKED OYSTERS* (gf) daily selection, served with mignonette, cocktail sauce, raw horseradish, lemon 24/48

BREAD SERVICE 11

SOUP & SALADS



FRENCH ONION SOUP

swiss cheese, thyme, baguette 14

SIGNATURE SALAD (gf)

bibb, fresh strawberry, avocado, candied pecans,
goat cheese, champagne vinaigrette 21

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, sweetie drop peppers, parsley,
creamy bleu cheese dressing 21

Add a protein

Grilled Chicken 13 | Jumbo Shrimp* 19 | Salmon Filet* 25
Bavette Steak* 5oz 31



STEAKS

FILET* (gf) 8oz 64

CREEKSTONE FARMS BEEF*

PRIME NEW YORK STRIP* (gf) 14oz 74

PRIME BONE-IN RIBEYE* (gf) 20oz 79

STEAK SAUCES 5

Bearnaise* | Bordelaise | Au Poivre

CHOP TOPS* (gf)

Garlic Shrimp 19

Oscar Style MP

Seared Foie Gras 21

Caramelized Red Onions 5

Point Reyes Blue Cheese 6

Sauteed Willd Mushrooms (gf) 7

SIDES

Lobster Mac N' Cheese 29

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

ENTREES

CHILEAN SEA BASS miso marinade, citrus cous cous, dashi broth, habanero pea purée,
bok choy, wild mushroom, edamame 58

TURKEY MELT ciabatta, baby kale, turkey, applewood smoked bacon, gouda, raspberry chipotle jam 25

CHOPHOUSE MOUNTAIN BURGER* cheddar, swiss or blue 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

PRIME RIB DIP roasted & shaved prime rib, grilled onion, havarti, creamy horseradish, hoagie, au jus 34

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

MAHI FISH TACOS jalapeno crema, avocado, chopped house slaw, cilantro 24

(gf) gluten free items

A 20% gratuity may be added to parties of 6 or more | **A \$3 Lunch \$5 Dinner split charge will be added**

*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.