



CHOPHOUSE CHILI sour cream, red onion, cheddar cup/13 bowl/16

CREAMY TOMATO BASIL SOUP fresh basil 12

PRETZEL BITES soft pretzel bites smothered in beer cheese, 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 and sliders 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 19

MARGHERITA FLATBREAD

tomato, basil, mozzarella, marinara 15

PRIME RIB SLIDERS

havarti, horseradish sauce, arugula, au jus 29

HOT ITALIAN PANINI

capicola, genoa, soppressata, baby spinach, roasted red peppers, grilled artichokes, pepperoncini, melted havarti, focaccia, balsamic glaze 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 8oz

sous vide boneless short rib over mashed potatoes, crispy shallots, micro greens, natural jus 58

SEAFOOD BAR

JUMBO SHRIMP COCKTAIL (qf) 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) 170

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

YELLOWFIN TUNA POKE* 25

yuzu, cucumber, avocado, jalapeno crema, plantain chips

CHEF JOSE RODRIGUEZ