



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

CRAB CAKES cucumber relish, meyer lemon aioli, micro cilantro 23

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

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

GRILLED PEACHES & BABY KALE (gf)

ricotta, golden raisins, toasted cashews, passion fruit vinaigrette 23

SEAFOOD BAR



JUMBO SHRIMP COCKTAIL (gf)

cocktail sauce, lemon gremolata 26

SEAFOOD STACK* (gf)

fresh shucked oysters, 1/2lb king crab, maine lobster, jumbo shrimp, blue crab meat, yellowfin tuna poke 170

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 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

RACK OF LAMB* (gf) 69

FILET* (gf) 8oz 64

BONE-IN VEAL CHOP* (gf) 14oz 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

Bacon Wrapped Asparagus* (gf) 19

Garlic Green Beans (gf) 15

Charred Grilled Broccolini with Citrus Butter 16

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, summer veggie 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 59

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

MAINE LOBSTER ROLL house remoulade, bibb lettuce, asparagus, lemon garlic butter 39

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.