Vail & Beaver Creek
CHOPHOUSE
STEAKS & SEAFOOD
4:30PM-Close

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 15

SIGNATURE SALAD (gf)
bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette 22

CAESAR*
romaine hearts, young radish, reggiano, house made croutons 19 side 14

THE SWEET WEDGE (gf)
chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweety drop peppers, parsley, creamy bleu cheese dressing 22

PEAR & KALE SALAD (gf)
candied cashews, red anjou pear, passion fruit vinaigrette, golden raisins, ricotta 20

SEAFOOD BAR

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

SEAFOOD STACK* (gf)
fresh shucked oysters, 6 crab claws, maine lobster, jumbo shrimp, blue crab meat, yellowfin tuna poke 125

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

Blue Cheese Crumbles 6

Sauteed Wild Mushrooms (gf) 7

STEAKS & CHOPS

DOUBLE COLORADO LAMB CHOPS* (gf) 72

FILET* (gf) 8oz 67

CREEKSTONE FARMS BEEF*

PRIME NEW YORK STRIP** (gf) 14oz 79

PRIME BONE-IN RIBEYE** (gf) 20oz 84

PORTERHOUSE* (gf) 24oz 74

STEAK SAUCES 5
Bearnaise* | Bordelaise | Au Poivre

SIDES

Bacon Brussels Sprouts* 16

Bacon Wrapped Asparagus* (gf) 19

Charred Grilled Broccolini with Citrus Butter 16

Whipped Yukon Potatoes (gf) 14

Loaded Russet Baked Potato 16
(limited availability)

French Fries 9

Sweet Potato Fries 10

Truffle Fries 12

Lobster Mac N' Cheese 29

ENTREES

ATLANTIC SALMON* parsnip purée, charred broccolini, candied cashews, honey glaze, parsnip chips 49

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, grilled broccolini, house gravy 37

SLOW COOKED PORK SHANK* (gf) creamy polenta, natural jus, asparagus 56

CHEF JOSE RODRIGUEZ

(gf) gluten free items
A 20% gratuity may be added to parties of 6 or more **| A $5 split-plate charge will apply**
*These items may be served raw 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.