

APPETIZERS

Roasted Oysters Cajun Garlic Butter, Toast Points	22	Scallops St Jacques* Butter, Lemon, Pancko	60	Fried Calamari Zucchini, Roasted Garlic Remoulade	24	Maryland Jumbo Lump Crab Cake Roasted Red Pepper Tartar Sauce, Fennel-Apple Slaw	27
Oysters Rockefeller* Bacon, Caramelized Onion, Spinach, Cream, Anisette	27	Roasted Marrow Bones Tomato & Raisin Chutney, Baby Arugula, Pickled Shallot, Caper, Toast Points	22	Maple Bourbon Braised Bacon Dried Cherry Mostarda, Jalapeno	29	Steak Tartare* Caper, Shallot, Mustard, Cornichon, Pickled Shallot, Egg Yolk, Toast Points	22
‘Down Home’ Shrimp Spiced Guinness Butter	26	Colossal Shrimp Cocktail	23	Tuna Tartare* Chili, Avocado, Wasabi, Sesame, Orange-Soy Glaze, Wontons	27	Steamed Mussels Campari Tomato, Lemon, Butter, White Wine, Grilled Sourdough	26

SALADS & SOUP

French Onion Soup	14	Iceberg Wedge Salad Campari Tomato, Maytag Blue Cheese, Bacon Lardon, Blue Cheese Dressing	18	Chophouse Salad Mixed Baby Greens, Soppressata, Gruyere, Balsamic Red Onion, Parmesan, Garbanzo Bean, Cabernet Vinaigrette	19	Tomato & Onion Salad Campari Tomatoes, Red Onion, Mixed Baby Greens, Hearts of Palm, Maytag Blue Cheese, Garlic and Herb Vinaigrette	16
Lobster Bisque	18						
Caesar Salad White Anchovy, Parmesan	16						

Steaks



Rare - Very Red, Cold Center | Medium Rare - Full Red, Cool Center | Medium - Full Red, Warm Center | Medium Well - Pink, Hot Center | Well - No Pink, Hot Center

PRIME RIB*	AGED* ~ 28 days	DRY AGED* ~ 30 days +	WAGYU*
Single Cut Prime Rib 16oz 70	Petite Filet Mignon 6oz 59	Porterhouse 28oz 143	A5 Japanese Wagyu 35/oz
801 Cut Bone in Prime Rib 24oz 79	Filet Mignon 8oz 79	Porterhouse 36oz 173	Per Ounce - 3oz Minimum
	Filet Mignon 12oz 87		
	New York Strip 14oz 73	Delmonico 24oz 114	
	Ribeye 16oz 77	Bone in New York Strip 20oz 99	

Preparations

Au Poivre & Cognac Cream	6	Cognac Butter & Mushroom Ragout	9	Bearnaise*	5	Seared Foie Gras	22
Maytag Blue Cheese	6	Bone Marrow Butter	7	Black Truffle Butter	12	Red King Crab Oscar	30

CHOPS & OTHER

Double Cut Colorado Lamb Chops* Lamb Demi Glace	80	Surf & Turf* Two 4 oz Filet Medallions with Madeira Sauce, paired with Scallop and Shrimp Scampi	70	Niman Ranch Iberian Pork Chop* Double Cut, Pickled Apples, Bourbon Demi Glace	77	Half Roasted Chicken Red Potato, Onion, Green Bean, Campari Tomato, Lemon Butter Sauce	44
---	----	--	----	---	----	--	----

SHELLFISH

2 1/2 Pound Live Lobster Baked, Crab Stuffed, Drawn Butter	160	One Pound Cold Water Lobster Tail Steamed, Drawn Butter	87	Alaska Red King Crab Legs Per Pound, Steamed, Drawn Butter	150	Shellfish Pan Roast Lobster Tail, Jumbo Shrimp, Sea Scallops, Mussels, King Crab, Asparagus, Tomato, Lemon Butter	99
--	-----	---	----	--	-----	---	----

SIDE DISHES

Grilled Asparagus Extra Virgin Olive Oil	16	Hash Browns add Aged Cheddar +3	16	Mushroom Pan Roast Boursin Cheese, Parmesan	18	French Fried Potatoes House Cut add truffle, parmesan +3	14
Sauteed Spinach Garlic, Lemon, Chili Flake	14	Roasted Garlic Mashed Potatoes add Boursin Cheese +4	16	Creamed Corn	17	Beer Battered Onion Rings	15
French Green Beans Bacon, Caramelized Onion	17	Scalloped Potatoes Gruyere, Parmesan	19	Macaroni & Cheese Mornay Sauce, Herbed Bread Crumbs	17		
Grilled Broccolini Garlic Butter, Chili Flake, Grilled Lemon	16	One Pound Baked Potato add The Works +3	11	Lobster Macaroni & Cheese Mornay Sauce, Tarragon, Herbed Bread Crumbs	27		
Brussels Sprouts Crispy, Honey Mustard, Red Onion Marmalade	15	Baked Creamed Spinach Anisette, Parmesan	16				

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

*We use peanut oil for all fried foods

General Manager

Executive Chef