

the CHOPHOUSE

APPETIZERS

- Seared Togarashi Spiced Yellowfin Tuna** Wakame Salad, Pickled Ginger, Wasabi Cream, Ponzu | 15
- Filet Kona Tips** Roasted Shallots, Wild Mushrooms | 16
- Crispy Buffalo Shrimp** Bleu Cheese Sauce | 16
- Tuna Tartare** Avocado, Mango, Fried Wontons | 17
- Stuffed Eggplant Rollatini** Grana Padano, Whipped Ricotta, Fresh Mozzarella, House Marinara | 12
- Herbed Crusted Bone Marrow** Roasted Garlic Butter, Toasted Baguette | 12
- Cajun Blackened Shrimp** Sweet Pepper Rémooulade | 16
- Pan-Roasted Littlenecks** Roasted Tomato, Fennel, Slivered Red Onions, Dry Vermouth, Chili Flakes | 16
- Lobster & Colossal Lump Crab Mac & Cheese** Chef's Grandmother's Cheese Sauce | 17
- Crispy Calamari** Hot Pepper Trio, Fresh Mint or Buffalo Style | 14
- Cheesesteak Spring Rolls** Sriracha Ketchup | 12
- Kobe Meatball** Whipped Ricotta, Marinara Sauce 10oz | 16
- Colossal Lump Crab Cake** Fennel, Apple & Celery Slaw, Spicy Sriracha Aioli | 19
- Mezze Plate** Roasted Red Pepper Hummus, Pickled Vegetables, Tabbouleh, Mixed Olives, Grilled Pita | 11

RAW BAR

- Maine Lobster Cocktail** | 22 **Colossal Lump Crab Cocktail** | 19 **Colossal Shrimp Cocktail** | 19

Grand Shellfish Platter

4 Oysters, 4 Littleneck Clams, 4 Shrimp, Colossal Lump Crab, Lobster Tail | 70

BUILD YOUR OWN:

- Oysters on the Half Shell** | 3
Colossal Shrimp | 4.75

- Colossal Lump Crab Cocktail** | 19
Littleneck Clams | 2.50
Butterflied Lobster Tail 4oz | 15

SOUPS

- Lobster Bisque** Butter-Poached Lobster, Tarragon, Sherry | 13
- French Onion** Onion Trio, Brandy, Thyme, Aged Gruyère | 10
- Split Pea & Smoked Ham** Brioche Croutons, Crispy Shallots | 11

SIGNATURE SALADS

Surf & Turf Salad Colossal Lump Crab, Dry-Aged Sirloin Steak, Rudy Arcadian Greens, Avocado, Applewood Smoked Bacon, Roasted Red Peppers, Gorgonzola, Lemon-Basil Vinaigrette | ENTRÉE 28

Poached Lobster Cobb Salad Romaine Hearts, Roasted Corn, English Cucumbers, Radishes, Heirloom Tomatoes, Applewood Smoked Bacon, Avocado, Truffle Aioli | ENTRÉE 28

The ChopHouse Salad Roasted Red Peppers, English Cucumbers, Hearts of Palm, Chickpeas, Tomatoes, Egg, Feta Cheese, White Balsamic Vinaigrette | 10

Simple Market Green Salad Ruby Arcadian Greens, EVOO, Lemon | 9

Classic Caesar Brioche Croutons, Shaved Parmesan | 10

Burrata & Heirloom Tomato Salad Mint Pesto, EVOO, Aged Balsamic, Toasted Crostini | 14

The Wedge Heirloom Tomatoes, Applewood Smoked Bacon, Creamy Bleu Cheese | 11

Seasonal Greens Salad Ruby Arcadian Greens, Roasted Butternut Squash, Honey Goat Cheese, Candied Pecans, Dijon Cider Vinaigrette | 11



STEAKS

Bone-In Kansas City Strip *Cajun Blackened Onions, Bleu Cheese* 22oz | 47

Filet Mignon 8oz | 36 • 12oz | 49

Bone-In Filet Mignon 16oz | M.P. (WHEN AVAILABLE)

3 Double Cut Australian Rib Lamb Chops *Mint Pesto* 16oz | 40

Veal Chop *Roasted Red Pepper Agrodolce, Sage Brown Butter* 14oz | 46

The ChopHouse Surf & Turf 8oz Filet Mignon & 9oz Lobster Tail | 70

DRY-AGED IN HOUSE

After careful inspection, each steak is tagged & then aged for at least 28 days in our temperature-controlled locker. This unique process creates a rich depth of flavor & an unforgettable steak!

Kona Crusted New York Strip 14oz | 49

New York Strip 14oz | 46

Bone-In Ribeye *Beer-Battered, Onion Rings* 22oz | 50

Gorgonzola Crusted New York Strip 14oz | 49

ENHANCE YOUR STEAK SELECTION

Crab Cake | 19 • **Oscar-Style** | 12 • **Bone Marrow** | 12 • **Lobster Tail** 9oz | 35

SAUCES & RUBS | 3

Gorgonzola Bleu • **Bleu Cheese Demi** • **Au Poivre** • **Béarnaise** • **Kona Crusted** • **Caramelized Shallot Demi**

CHOICE OF ONE COMPLIMENTARY SAUCE

The ChopHouse Steak Sauce • **Demi-Glace** • **Horseradish Cream** • **Steak Butter**

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Pan-Roasted Organic Statler Chicken Breast *Roasted Winter Root Vegetables, Natural Rosemary Jus* | 28

Pumpkin & Mascarpone Ravioli *Light Sage Cream Sauce, Freshly Grated Nutmeg, Tossed Pumpkin Seeds* | 28

SEAFOOD

Twin Lobsters *Two 9oz Lobster Tails* | 70

Pan-Seared Colossal Lump Crab Cakes *Roasted Corn & Edamame Succotash, Spicy Sriracha Aioli* | 38

Lobster & Colossal Lump Crab Mac & Cheese *Chef's Grandmother's Cheese Sauce* | 34

Sesame Crusted Yellowfin Tuna *Crispy Ginger, Sticky Rice Balls, Wasabi, Sweet Soy* | 38

Chilean Sea Bass *Beurre Blanc, Roasted Tomato Jam, Crispy Leeks* | 42

Jersey Coast Scallops *Porcini Dust, Whipped Cauliflower, Shiitakes, Brown Butter* | 38

Pan-Seared Scottish Wester Ross Salmon *Buckwheat Soba Noodles, Thai Peanut Sauce, Crispy Rice Noodles* | 38

SIDES | 10

Lyonnaise Potatoes

Mashed Red Bliss Potatoes

Baked Idaho Russet Potato

White Truffle Parmesan Fries

Sweet Potato Steak Fries

House-Made Ranch

Pan-Roasted Wild Mushrooms

Sherry, Thyme

Grilled Asparagus

Hollandaise

Sautéed Broccoli

Roasted Garlic & Parmesan

Creamed or Garlic Spinach

French Green Beans

Crispy Shallots

Roasted Brussel Sprouts

Crispy Pancetta