

the CHOPHOUSE

APPETIZERS

- Double Cut Berkshire Bacon** with Chipotle Cinnamon Rub | 15
Tuna Tartare with Avocado, Spicy Aioli, Grilled Pita | 17
Kane Beer Battered Oysters with Sweet Pepper Remoulade | 16
Crispy Calamari with Hot Pepper Trio, Mint or Buffalo Style | 12
Roasted Red Pepper Hummus with Pickled Vegetables, Olives, Grilled Pita | 10
Crispy Buffalo Shrimp with Bleu Cheese Sauce | 16

RAW BAR

- Cold Lobster Tail** { 4oz } with Mimosa Sauce | 14
Jumbo Lump Crab Cocktail with Mustard Sauce | 19
Colossal Shrimp Cocktail | 19
Half Dozen Oysters on the Half Shell | 18

Grand Shellfish Platter 6 Shrimp, 6 Oysters, Jumbo Lump Crab, Lobster Tail | 70

SOUPS

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

SIGNATURE SALADS

Surf and Turf Salad with Jumbo Lump Crab, Grilled Dry-Aged Sirloin, Ruby Arcadian Greens, Avocado, Applewood Smoked Bacon, Roasted Red Peppers, Bleu Cheese, Lemon Basil Vinaigrette | ENTRÉE 24

Lobster Cobb with Roasted Corn, Applewood Smoked Bacon, Radishes, Heirloom Tomatoes, Avocado, Truffle Aioli | ENTRÉE 20

Sesame-Crusted Seared Tuna Nicoise with Arugula, Kalamata Olives, Greens Beans, Tomatoes, Fingerling Potatoes, Farm Fresh Eggs | ENTRÉE 18

Chicken Milanese with Baby Arugula, Heirloom Cherry Tomatoes, Slivered Red Onions, Shaved Parmesan, Lemon Oil | ENTRÉE 14

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

Seasonal Greens Salad with Ruby Arcadian Greens, Roasted Butternut Squash, Honey Goat Cheese, Candied Pecans, Dijon Cider Vinaigrette | 10

Classic Caesar with Brioche Croutons, Shaved Parmesan | 9

—ADD—

- Blackened Shrimp | 7 Jumbo Lump Crabmeat | 9
Grilled Dry-Aged Sirloin | 8 Grilled Chicken Breast | 5

STEAKS

Center Cut Filet Mignon 6oz | 28

House Dry-Aged New York Sirloin 10oz | 33

Bone-In Ribeye with Giant Onion Rings 22oz | 47

CHOICE OF A COMPLIMENTARY SAUCE

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

BURGERS / SANDWICHES

Served with French Fries or House Slaw

Pat Lafrieda Bacon Cheeseburger

*with Applewood Smoked Bacon, Vermont Cheddar,
Blistered Shishito Mayo | 16*

Chophouse Filet Philly Cheesesteak

with House Four Cheese Sauce, Fried Onion | 18

Buttermilk Fried Chicken Sandwich

*with Onion Poppy Brioche Roll,
House-Made Pickles, Napa Slaw | 18*

Jumbo Lump Crab Sandwich

*with Shaved Romaine and Fennel,
Spicy Cajun Remoulade | 19*

SEAFOOD

Seared Wester Ross Scottish Salmon

*with Buckwheat Soba Noodle Salad,
Thai Roasted Peanut Sauce, Crispy Rice Noodles | 38*

Lobster and Jumbo Lump Crab Mac and Cheese | 34

Pan-Seared Jumbo Lump Crab Cakes

*with Grilled Corn and Edamame Succotash,
Spicy Sriracha Aioli | 36*

SIDES | 10

White Truffle Fries

Lyonnais Potatoes

Sweet Potato Steak Fries

with House-Made Ranch

Grilled Asparagus

with Hollandaise

Mashed Red Bliss Potatoes

Baked Idaho Russet Potatoes

Pan-Roasted Wild Mushrooms

with Sherry and Thyme

French Green Beans

with Crispy Shallots

Roasted Brussel Sprouts

with Pancetta