



Starters

BACON WRAPPED SEA SCALLOPS Maple mustard sauce, radicchio, scallions \$14

COLOSSAL CRAB COCKTAIL Jumbo lump crab, avocado and fritonaise sauce \$21

* **CALAMARI** Crispy rings & tentacles with pepperoncini, tartar sauce & spicy marinara \$14

WAGYU BEEF CARPACCIO Seared wagyu beef, arugula, Worcestershire aioli, truffle, parmesan and crostini \$14

Soups & Salads

CHOPHOUSE CHOWDER Local clams, potatoes, cream and thyme \$8

FRENCH ONION SOUP Madeira, fino sherry, thyme and gruyere tartines \$9

CLASSIC CAESAR Chopped romaine, focaccia croutons, parmesan & garlic dressing \$8

ICEBERG WEDGE Bacon, cherry tomatoes & chive-buttermilk blue cheese dressing \$10

CHOPPED GREEK SALAD Tomato, cucumber, onion, pepperoncini, olive, feta, crushed crostini and Greek vinaigrette \$9

Raw Bar

WILD GULF SHRIMP COCKTAIL \$18

OYSTERS ON THE HALF SHELL \$18/\$34

SEAFOOD TOWER lg/col \$56/\$88

Steaks & Chops

MARKET STEAK Please ask your server

FILET MIGNON 8oz / 12oz Center cut tenderloin steak \$41/\$50

BONE-IN FILET 16oz Center cut tenderloin steak, red wine demi-glace \$63

PRIME NY SIRLOIN 16oz Center cut strip steak \$65

* **PRIME DELMONICO** 16oz Hand-cut boneless ribeye steak \$48

PRIME BONE-IN RIBEYE 24oz Wet aged, steak house classic \$69

* **KUROBUTA PORK CHOP** 12oz America's best pork with apricot chutney \$33

* **CHICKEN "PARM"** Parmesan crusted, tomato fondue, mozzarella and pasta Alfredo \$26

All steaks and chops accompanied by seasonal vegetables and potato of the day

Rare: cool, red center Medium Rare: warm, red center Medium: mostly pink center

Medium Well: slightly pink & dry Well Done: cooked throughout

Steak Additions

AU POIVRE \$4

BACON MAPLE BOURBON JAM \$4

TRUFFLE BUTTER \$4

CRAB OSCAR \$14

BACON WRAPPED SCALLOPS \$14

LOBSTER TAIL \$21

Desserts

THE "HOWIE" Nine layer chocolate cake, caramel ice cream and caramel sauce \$9

CHOPHOUSE CARROT CAKE Toasted coconut, caramel sauce, pecans, pineapple, vanilla bean ice cream Serves Two \$12 Half Portion \$8

NY STYLE CHEESECAKE with graham cracker crumb, seasonal fruit and coulis \$9

VANILLA BEAN CRÈME BRÛLÉE with shortbread cookies and fresh berries \$8

DESSERT COLLECTION A sampling of favorites from above Serves Two-Three \$16

JAKE'S OLD FASHIONED ICE CREAM & SORBET with cookie and berries \$8

Sides 3 for \$27

LOBSTER MAC N' CHEESE \$15

MAINE FRIES \$10

ASPARAGUS W/ HOLLANDAISE \$9

TRUFFLED TATER TOTS \$9

CREAMED SPINACH \$9

From the Butcher Shop

ASK YOUR SERVER ABOUT OUR PREMIUM SELECTION OF STEAKS AND CHOPS AVAILABLE FOR COOKING AT YOUR OWN HOME. PERFECT FOR A NIGHT OF GRILLING OR FOR YOUR 4TH OF JULY BARBEQUE. ALL STEAKS ON THE MENU AND MORE ARE AVAILABLE IN SEALED PACKAGES TO GO.

For Your Information

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
- * Indicates an "all natural", "organic", Amish or free range product.
- Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions.