



Starters

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

COLOSSAL CRAB COCKTAIL Jumbo lump crab, avocado and frittonaise 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

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

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

ROASTED MUSHROOMS \$6

House Specialties

MARKET STEAK Daily selection paired with summer vegetable and mashed potatoes

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

CHILEAN SEABASS Red skinned potatoes, asparagus and lemon beurre fondue \$38

SEARED ATLANTIC SCALLOPS Local tomatoes, arugula and creamed corn \$36

CATCH OF THE DAY Today's fresh catch paired with summer vegetable and mashed potatoes

Sides 3 for \$27

LOBSTER MAC N' CHEESE \$15

HAND-CUT FRENCH FRIES \$10

ASPARAGUS W/ HOLLANDAISE \$9

TRUFFLED TATER TOTS \$9

CREAMED SPINACH \$9

CREAMED CORN \$9

ROASTED MUSHROOMS \$9

From the Butcher Shop

ASK YOUR SERVER ABOUT OUR PREMIUM SELECTION OF STEAKS AND CHOPS AVAILABLE FOR COOKING AT YOUR OWN HOME. ALL STEAKS ON THE MENU AND MORE ARE AVAILABLE IN SEALED PACKAGES TO GO FOR YOUR CONVENIENCE.

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.