

WINES
BY THE GLASS

WHITES

5oz 8oz

- Gruet Sparkling**
Albuquerque, New Mexico
- 13 Celsius Sauvignon Blanc**
Marlborough, New Zealand
- Clean Slate Riesling**
Mosel, Germany
- Mer Soleil Silver Chardonnay**
Monterey County, California
- Maso Canali Pinot Grigio**
Trentino, Italy
- Placido Moscato D'asti**
Farigliano, Italy
- Talbott Chardonnay**
San Miguel, California
- Méditerranée Studio Rose**
Provence, France
- Grgich Hills Chardonnay**
Napa County

REDS

5oz 8oz

- Mer Soleil Pinot Noir Reserve**
Santa Lucia Highlands,
California
- Z. Alexander Brown
Pinot Noir Uncaged**
California
- Hahn Merlot**
Central Coast
- McManis Family Vineyards Merlot**
California
- 1924 Double Black
Cabernet Sauvignon**
California
- Francis Ford Coppola
Claret Bordeaux-Style Blend**
California
- La Posta Pizzella Malbec**
Mendoza, Argentina
- Castello Banfi Chianti Classico**
Tuscany, Italy
- Three Finger Jack Cabernet**
Lodi, California

APPETIZERS

- Signature Crab Cakes** jumbo lump crab, green onions, spicy rémoulade
- Shrimp Tempura** napa cabbage slaw, sweet soy, sriracha aioli,
asian chili sauce
- Braised Beef Ravioli** shredded beef, mushrooms, smoked bacon,
amarena cherry demi-glace
- Bourbon Pork Belly** chili rub, bourbon pineapple glaze,
red pepper romesco sauce

SOUP & SALAD

- French Onion Soup** caramelized onions, rich aromatic beef broth,
melted gruyère, ciabatta crouton, dry sherry
- Tuscan Bean Soup** cannellini beans, italian sausage, chicken broth,
aromatics, fresh herbs, baby kale
- Classic Caesar Salad** hearts of romaine, ciabatta croutons,
parmigiano-reggiano, classic caesar dressing
- Chop House** applewood smoked bacon, hearts of romaine,
roma tomatoes, 19 signature dressing
- Baby Iceberg Wedge** grape tomato, applewood smoked bacon,
bleu cheese crumbles, red onion,
house-made bleu cheese dressing

FRESH
SEAFOOD BAR

we offer only the freshest seafood from the finest purveyors

Shrimp Cocktail

three colossal tiger shrimp, housemade cocktail sauce

Alaskan King Crab

chilled, steamed, or grilled

Colossal Tiger Shrimp 1 each

Chesapeake Oysters

grilled
rockefeller

ACCOMPANIMENTS

cocktail creole mustard sauce atomic horseradish organic local horseradish

OCEAN SELECTIONS

Atlantic Salmon Fillet

honey ginger glaze, jasmine rice, mango peach salsa, candied jalapeños

Sea Bass

smoked bacon, roasted marble potatoes, creole mustard, tarragon vinaigrette

Seafood Fettucine

diver scallops, shrimp, lemon butter sauce, parmigiano-reggiano

SIGNATURE STEAKS

All of our steaks are aged for a minimum of 28 days, seasoned with our signature blend of spices, and topped with our house made marrow butter.

8 oz. Petite Cut Filet*

12 oz. Barrel Cut Filet*

18 oz. Prime New York Strip*

12 oz. Prime New York Strip*

16 oz. Prime Ribeye*

Slow Roasted Prime Rib
(Fridays & Saturdays only)**

au jus, creamy horseradish 14oz | 18oz

LINZ HERITAGE PRIME ANGUS

16 oz. Bone-In Filet*

24oz Saw Cut Bone-In Ribeye wet aged for 14 days, then dry aged for another 28

UP IN CLASS

Hollandaise

Oscar

Béarnaise

Roasted Garlic Butter

8-oz Grilled Cold Water Lobster Tail

HOUSE SIGNATURE

TOPPINGS

Haystack Onions

Bleu Cheese Butter

Sautéed Black Tiger Shrimp

Diver Scallop

CHEF SPECIALTIES

Filet & Lobster Tail

8 oz. tenderloin of beef, 8 oz. north atlantic cold water lobster tails, herbed sweet butter

Filet Mignon Oscar Style*

chef's hand-cut 8 oz. beef tenderloin, alaskan king crab, fresh asparagus, béarnaise

Chicken Parmigiana

breaded chicken breast, pomodoro sauce, fresh mozzarella, parmigiano-reggiano, fettucine pasta

Beef Bourguignon

braised prime rib, red wine, smoked bacon, cremini mushroom, three cheese tortellini

Grilled New Zealand Lamb

cumin rub, three cheese grits, wilted arugula, chipotle demi-glace

Bone-In Duroc Pork Chop

glazed baby carrots, sautéed mustard greens, dijon bordelaise

TO SHARE

Sea Salt Crusted Baked Potato

Buttermilk Mashed Potatoes

butter, cream, buttermilk

Macaroni & Cheese

gruyère, provolone, parmesan

Grilled Asparagus hollandaise

Three Cheese Grits

Crispy Brussels Sprouts

pancetta, garlic, horseradish

Sautéed Mushrooms

White Truffle Creamed Corn

leeks, shallot, truffle oil, cream, toasted panko