

WINES
BY THE GLASS

WHITES

	6oz	9oz
Gruet Sparkling Albuquerque, New Mexico . . .	11	14
13 Celsius Sauvignon Blanc Marlborough, New Zealand . . .	11	14
Clean Slate Riesling Monterey County, California . .	9	13
Mer Soleil Silver Chardonnay Monterey County, California . .	12	15
Maso Canali Pinot Grigio Trentino, Italy	11	15
Placido Moscato D'asti Farigliano, Italy	11	14
Boen Wine, Chardonnay California	16	22
Miraval, Mditerrane Studio Rose Provence, France	14	19
Grgich Hills Chardonnay Napa County.	30	42

REDS

	6oz	9oz
Mer Soleil Pinot Noir Reserve Santa Lucia Highlands, California	15	22
Z. Alexander Brown Pinot Noir Uncaged California	14	18
Hahn Merlot Central Coast.	12	15
McManis Family Vineyards Merlot California	11	14
1924 Double Black Cabernet Sauvignon California	12	15
Francis Ford Coppola Claret Bordeaux-Style Blend California	18	25
La Posta Pizzella Malbec Mendoza, Argentina	14	18
Castello Banfi Chianti Classico Tuscany, Italy.	12	16
Guenoc Petite Sirah Guenoc Valley, California	10	13

APPETIZERS

Signature Crab Cakes	jumbo lump crab, green onions, spicy rémoulade	22
Shrimp Tempura	napa cabbage slaw, sweet soy, sriracha aioli, asian chili sauce	23
Braised Beef Ravioli	shredded beef, mushrooms, smoked bacon, amarena cherry demi-glaze	22
Bourbon Pork Belly	chili rub, bourbon pineapple glaze, red pepper romesco sauce	19

SOUP & SALAD

French Onion Soup	caramelized onions, rich aromatic beef broth, melted gruyère, ciabatta crouton, dry sherry	13
Tuscan Bean Soup	cannellini beans, italian sausage, chicken broth, aromatics, fresh herbs, baby kale	12
Classic Caesar Salad	hearts of romaine, ciabatta croutons, parmigiano-reggiano, classic caesar dressing	11
Chop House	applewood smoked bacon, hearts of romaine, roma tomatoes, 19 signature dressing	14
Baby Iceberg Wedge	grape tomato, applewood smoked bacon, bleu cheese crumbles, red onion, house-made bleu cheese dressing	13

FRESH
SEAFOOD BAR

we offer only the freshest seafood from the finest purveyors

Shrimp Cocktail mkt	Colossal Tiger Shrimp 1 each mkt
three colossal tiger shrimp, housemade cocktail sauce	Chesapeake Oysters 4
Alaskan King Crab mkt	grilled 26
chilled, steamed, or grilled	rockefeller 29

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 39
Sea Bass	roasted marble potatoes, creole mustard, tarragon vinaigrette 49
Seafood Fettucine	diver scallops, mussels, shrimp, lemon butter sauce, parmigiano-reggiano 42

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* 58	16 oz. Prime Ribeye* 71
12 oz. Barrel Cut Filet* 78	Slow Roasted Prime Rib**
18 oz. Prime New York Strip* 76	(Fridays & Saturdays only)
12 oz. Prime New York Strip* 59	au jus, creamy horseradish... 14oz 52 18oz 64

LINZ HERITAGE PRIME ANGUS

16 oz. Bone-In Filet*	98
24oz Saw Cut Bone-In Ribeye wet aged for 14 days, then dry aged for another 28	95

UP IN CLASS

Hollandaise 5
Oscar mkt
Béarnaise 5
Roasted Garlic Butter 4
8-oz Grilled Cold Water Lobster Tail mkt

HOUSE SIGNATURE
TOPPINGS

Haystack Onions 5
Bleu Cheese Butter 6
Sautéed Black Tiger Prawn 7
Diver Scallop mkt

CHEF SPECIALTIES

Filet & Lobster Tail	8 oz. tenderloin of beef, 8 oz. north atlantic cold water lobster tails, herbed sweet butter mkt
Filet Mignon Oscar Style*	chef's hand-cut 8 oz. beef tenderloin, alaskan king crab, fresh asparagus, béarnaise mkt
Chicken Parmigiana	breaded chicken breast, pomodoro sauce, fresh mozzarella, parmigiano-reggiano, fettucine pasta 32
Beef Bourguignon	braised prime rib, red wine, smoked bacon, cremini mushroom, three cheese tortellini 39
Grilled New Zealand Lamb	cumin rub, three cheese grits, wilted arugula, chipotle demi-glaze 58
Bone-In Duroc Pork Chop	glazed baby carrots, sautéed mustard greens, dijon bordelaise 36

TO SHARE

Sea Salt Crusted Baked Potato13	Crispy Brussels Sprouts
Buttermilk Mashed Potatoes	pancetta, garlic, horseradish14
butter, cream, buttermilk12	Sautéed Mushrooms12
Macaroni & Cheese	White Truffle Creamed Corn
gruyère, provolone, parmesan14	leeks, shallot, truffle oil,
Grilled Asparagus hollandaise13	cream, toasted panko.....14
Creamed Spinach12	