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## APPETIZERS

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**SPICE SEARED AHI\*** citrus-truffle ponzu, marcona almonds, asian salad 17

**RAVIOLI** spinach and goat cheese, roasted tomatoes, mushrooms, truffle beurre blanc, fresh herb 17

**LUMP CRAB CAKES** mango salsa, creole sauce 22

◆ **FRITTO MISTO** lightly breaded calamari, shrimp, zucchini, roasted red pepper aioli 18

**ROCKEFELLER\*** five broiled east coast oysters, spinach and bacon soufflé 25

**BAKED ONION SOUP** caramelized onions, veal broth, sherry, brioche crouton, gruyère, parmesan 11

**LOBSTER BISQUE** maine lobster, rich velouté, chive 15

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## CHILLED SEAFOOD

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### CREATE YOUR OWN TOWER

mix and match any of our prime seafood selections  
and let our culinary team custom build it for you

**SHRIMP COCKTAIL** 8 ea 34 | 4 ea 18

**SNOW CRAB CLAWS** 8 ea 34 | 4 ea 18

**OYSTERS – HALF-SHELL\*** 12 ea 49 | 6 ea 25  
east or west coast

**LOBSTER COCKTAIL** 59

**BLUE CRAB “LOUIE”** 16

**TUNA TARTARE** 16

all of our seafood towers are accompanied by cocktail sauce, horseradish and fresh lemon

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## SALADS

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◆ **KC CHOP HOUSE** mixed greens, michigan cherries, apples, goat cheese, spiced pecans, blush vinaigrette 12

**CHOPPED CAESAR** baby romaine, kale, shaved pecorino romano, herb croutons 12

**GEM LETTUCE WEDGE** applewood smoked bacon lardons, heirloom tomatoes, maytag blue cheese, chives, egg, blue cheese dressing 14

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## ENTREES

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**CHILEAN SEA BASS** miso glaze, charred lemon, ponzu butter, wilted greens, local mushrooms 53

**HALF ROASTED CHICKEN** perfect potatoes, marsala, mushrooms, herb salad 34

**BEEF TENDERLOIN MEDALLIONS\*** lobster ragout, roasted asparagus, bearnaise 54

**CHOPHOUSE BURGER\*** wagyu, black truffle cheese, balsamic onions, arugula, roasted garlic aioli, tomato, black truffle fries 25

**PAN-ROASTED SALMON** whiskey-mustard glaze, sauteed greens, heirloom carrot 38

**COLD WATER LOBSTER** twin tails, smoked paprika, broccoli, lemon, butter 65

\* consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

# STEAKS & CHOPS

Our Steaks are Seared in our 900°F High Heat Broiler

## BONELESS CUTS

Linz Heritage Reserve Angus Minimum Age 21 Days

**FILET MIGNON\*** 10 oz 59 | 7 oz 50

**KC STRIP\*** 14 oz 44

**DELMONICO RIBEYE\*** 16 oz 49

**PRIME RIB** 24 oz 70 | 18 oz 55 | 12 oz 40

slow-roasted aged angus beef, house-made horseradish sauce, au jus

## BONE-IN CUTS

Linz Heritage Reserve Angus Dry Aged Minimum 28 Days

**KC STRIP\*** 18 oz | Linz Heritage Reserve Angus 79

**RIBEYE\*** 20 oz | Linz Heritage Reserve Angus 98

**PORTERHOUSE\*** 24 oz | Linz Heritage Reserve Angus 86

**LONG BONE PORK CHOP\*** | cider brine, brandied apples, rosemary pan jus 48

## LARGE FORMAT CUT

Served on our custom-made butcher block with truffle fries and a selection of sauces

**“TOMAHAWK” RIBEYE\*** 40 oz

Linz Heritage Reserve Angus 165

*requires additional preparation time*

## COMPLEMENTS

**BLUE CHEESE CRUST** | cherry cabernet reduction 10

**GRILLED SHRIMP** 16

**AV POIVRE** | green peppercorn crust, cognac cream 9

**SHRIMP SCAMPI** 16

**ROSSINI** | seared foie gras, shaved truffle, bordelaise 24

**SEA SCALLOPS** 24

**OSCAR** | crab soufflé, asparagus, bearnaise 18

## SIDES

**ROASTED CARROTS**

**BROCCOLINI**

**LOADED BAKED  
POTATO**

**PERFECT MASHED  
POTATOES**

**ROASTED BRUSSELS  
SPROUTS**

**AU GRATIN POTATOES**

**TRUFFLE FRIES**

**MUSHROOM SAUTÉ**

**FIRE ROASTED  
ASPARAGUS**

9

10

12

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