

**APPETIZERS**

|   |   |
|---|---|
| <b>Shrimp Diablo</b>  | <b>13</b>                                       |
| 4 bacon wrapped poblano stuffed shrimp on pepper jack cheese grits with a Creole meuniere sauce   |   |
| <b>Jumbo Shrimp Cocktail</b>  | <b>15</b>                                       |
| 3 extra large shrimp served with a tequila cocktail sauce   |   |
| <b>Crab Cake</b>  | <b>16</b>                                       |
| Lump crab tossed with a traditional dressing<br>Served on toasted brioche bread   |   |
| <b>Steak Tartar</b>   | <b>12</b>                                       |
| Finely chopped tenderloin mixed with cornichon, majorium, anchovies and garlic. Topped with a fresh egg yolk.                             |   |
| <b>House Cured Bacon</b>  | <b>10</b>                                       |
| House bined and hickory smoked pork belly, sliced   |   |
| <b>Sweetbreads Piccata</b>  | <b>12</b>                                       |
| Lightly poached and flash fried, sliced and served with capers and lemon sauce  |   |
| <b>Oysters (6)</b>  | <b>15</b>                                       |
| Half a dozen East Coast Oysters on crushed ice with Tabasco, lemons and mignonette sauce  |   |
| <b>Rockefeller</b>  | <b>16</b>                                       |
| <i>Half a dozen East Coast Oysters topped with a sautéed spinach and bacon filling and finished with parmesan bread crumbs and Pernod</i> |   |
| <b>Tongue</b>   | <b>16</b>                                       |
| Poached , sliced and served with a chimichurri sauce  |   |
| <b>American Kobe Hot Rock</b>   | <b>10 per ounce</b>                             |
| A sizzling river rock served with thinly sliced American Kobe with 3 dipping sauces   |   |
| <b>Hot Appetizer Platter</b>  | <b>18 / person</b><br><b>(2 person minimum)</b> |
| <b>Cold Appetizer Platter</b>   | <b>18 / person</b><br><b>(2 person minimum)</b> |

**SALADS & SOUPS**

|   |           |
|---|-----------|
| <b>Lobster Bisque</b>   | <b>10</b> |
| cream based classic bisque with a lobster fritter   |           |
| <b>Soup of the Day</b>  | <b>7</b>  |
| <b>Chophouse Wedge</b>  | <b>9</b>  |
| with a choice of dressing. Topped with red onion, diced tomato and Apple wood smoked bacon bits   |           |
| <b>Caesar</b>   | <b>9</b>  |
| a classic romaine salad with caesar dressing and sourdough croutons   |           |
| <b>Towering Bibb Salad</b>  | <b>9</b>  |
| Bibb lettuce drizzled with hazelnut dressing, roasted red bell peppers chopped olives, pecarino and served with hazelnut hummus                           |           |
| <b>Tomato Mozzarella Salad</b>  | <b>11</b> |
| Heirloom tomatoes wrapped in house made mozzarella. Served with grilled heart of palm, prosciutto pesto and lemon thyme vinaigrette dressed field greens. |           |

**CHOPS and SEAFOOD**

|   |                     |
|---|---------------------|
| <b>Rack of Lamb</b>                       | <b>39</b>           |
| served with jalapeno mint jelly           |                     |
| <b>Center Cut Veal Chop</b>               | <b>39</b>           |
| served with Maytag bleu cheese butter     |                     |
| <b>Herb Roasted Half-Chicken</b>          | <b>25</b>           |
| Served with creole meuniere               |                     |
| <b>Hickory Smoked Scottish Salmon</b>     | <b>30</b>           |
| served with tomato Hollandaise            |                     |
| <b>Pan Seared Chilean Sea Bass</b>        | <b>34</b>           |
| served with saffron vinaigrette and lemon |                     |
| <b>Seared Sea Scallops</b>                | <b>Market Price</b> |
| served with white miso                    |                     |
| <b>Cold Water Lobster Tail</b>            | <b>Market Price</b> |
| <b>Alaskan King Crab Legs</b>             | <b>Market Price</b> |

**STEAKS**

|                                  |           |
|----------------------------------|-----------|
| <b>Porterhouse</b>               | <b>46</b> |
| 24 ounce dry aged premium choice |           |
| <b>Bone in "Cowboy" Rib Eye</b>  | <b>42</b> |
| 24 ounce dry aged premium choice |           |
| <b>New York Strip</b>            | <b>44</b> |
| 16 ounce prime                   |           |
| <b>New York Strip</b>            | <b>34</b> |
| 12 ounce prime                   |           |
| <b>Rib Eye</b>                   | <b>39</b> |
| 18 ounce dry aged premium choice |           |
| <b>Bone in Filet</b>             | <b>60</b> |
| 14 ounce premium choice          |           |
| <b>Filet</b>                     | <b>44</b> |
| 12 ounce premium choice          |           |
| <b>Filet</b>                     | <b>30</b> |
| 8 ounce premium choice           |           |

**SIDE DISHES**

|   |           |
|---|-----------|
| <b>Sautéed Spinach</b>  | <b>9</b>  |
| Umami style with a touch of soy and fish sauce  |           |
| <b>Marsala Mushrooms</b>  | <b>10</b> |
| sautéed with sweet marsala wine   |           |
| <b>Hash Browns</b>  | <b>9</b>  |
| <b>Steak Fries</b>  | <b>8</b>  |
| tossed with roasted garlic, gruyere and prosciutto  |           |
| <b>Chophouse Onion Rings</b>  | <b>8</b>  |
| seasoned with chili powder, cumin, salt and pepper  |           |
| <b>Mashed Potatoes</b>  | <b>9</b>  |
| roasted onion and garlic, served with your choice of butter                                     |           |
| <b>Asparagus with Sundried Tapenade</b>   | <b>10</b> |
| served with olive oil, salt, peppers and sun dried tomato                                       |           |
| <b>Crawfish Maque Choux</b>   | <b>10</b> |
| sautéed corn, red bell and poblano peppers, cream, garlic butter and topped with crawfish tails |           |
| <b>Baked Potato</b>   | <b>8</b>  |
| with your choice of butter, sour cream or chives  |           |

**SAUCES, BUTTERS, RUBS & TOPPINGS**

|   |
|---|
| <b>Hollandaise Sauce</b>                        |
| a classic egg based sauce                       |
| <b>Béarnaise Sauce</b>                          |
| tarragon infused hollandaise                    |
| <b>Charon Sauce</b>                             |
| tomato infused hollandaise                      |
| <b>Maytag Blue Butter</b>                       |
| <b>Lobster Butter</b>                           |
| <b>Truffle Butter</b>                           |
| <b>Moroccan Rub</b>                             |
| aromatic cardamom, cumin, coriander             |
| <b>Asian Rub</b>                                |
| ginger, star anise, clove, sichuan pepper       |
| <b>Southwestern Rub</b>                         |
| four chili powders, garlic, paprika             |
| <b>Peppercorn Rub</b>                           |
| pink, green, black peppercorns                  |
| <b>Jerk Rub</b>                                 |
| allspice, scotch bonnet, cinnamon, garlic       |
| <b>Sautéed Sweet Caramelized Onions Topping</b> |
| <b>Sautéed Mushroom Topping</b>                 |

