



SMALL PLATES

- DEILED EGGS 9
crowned w/voodoo shrimp
- EDAMAME 6
soy, smoked sea salt, togarashi

STARTERS

- CALAMARI 16
green onion, fresno chili, thai basil, voodoo sauce, lime
- *CRISPY RICE 16
spicy tuna, jalapeno, spicy mayo
- MUSSELS 15
pernod cream, bacon, chili, leek, tomato, fennel, ciabatta
- WAGYU MEATBALLS 15
arrabiata, ricotta, fried basil, focaccia
- *STEAK TARTARE 23
cured egg yolk, mustard seed, black garlic aioli, brioche

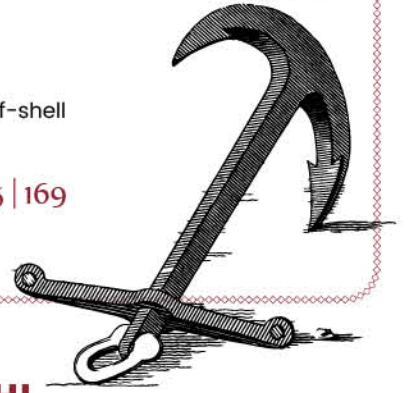
SOUP & SALADS

ADD CHICKEN \$6 / *SALMON \$11 / SHRIMP \$12 / 4oz *FILET MIGNON \$19

- LOBSTER BISQUE 16
creme fraiche, fennel oil
- CAESAR 13
romaine, cured egg yolk, croutons, cherry tomato, parmesan
- "THE" CHOP 14
lettuce blend, pickled pepper, cucumber, corn, avocado, salami, feta, sunflower seeds, green goddess vinaigrette
- WEDGE 13
Iceberg, cherry tomato, bacon, egg, buttermilk dressing, bleu cheese

RAW BAR

- *FRESH OYSTERS (½ OR FULL DOZEN) 19/36
- SHRIMP COCKTAIL 19
- KING CRAB LEGS (½ OR FULL POUND) 34/59
- 10oz LOBSTER TAIL (½ OR FULL) 21/39
- SEAFOOD TOWERS
shrimp cocktail, king crab legs, *half-shell oysters, lobster tail
- PETITE 2-3 | 89 LARGE 4-5 | 169



SUSHI

- *SPICY TUNA OR SALMON 13
shiso leaf, cucumber, spicy mayo, tobiko
- CALIFORNIA 11
crab stick, cucumber, avocado
- VEGGIE 13
pickled daikon, carrots, avocado, cucumber, daikon sprouts, ginger dressing
- SHRIMP TEMPURA 15
soy paper, avocado, cream cheese, eel sauce, ebi furikake
- *RAINBOW 17
salmon/tuna/yellow tail, avocado, spicy crab, cucumber, eel sauce, lime zest
- *URBAN 27
tempura lobster, avocado, cucumber, seared filet mignon, wasabi mayo, eel sauce, wasabi tobiko

URBAN CHOPHOUSE

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PROUDLY SERVING USDA PRIME CERTIFIED BEEF **STEAKS** ALL STEAKS ARE SEASONED & BROILED AT 1600°

- *FILET 7oz/10oz 39/49
- *PORTERHOUSE FOR 2 139
48oz - served with accompaniments
- *RIBEYE 16oz 51
- *NEW YORK STRIP 14oz 45
- *COACH'S PICK 49
7oz filet, whipped potatoes, brussels & bacon, herb butter, port reduction, porcini potato chips
- *BONE-IN RIBEYE 24oz 69

SIDES

- WHIPPED POTATOES (LOBSTER +9) . 11
- PIGSKIN POTATO 14
- CREAMED CORN W/ BACON . . .12
- 5 CHEESE MAC13
- LOBSTER MAC 22
- BROCCOLINI11
- CRISPY BRUSSELS10
- ASPARAGUS11
- THICK CUT BACON8
- CHOP FRIES9

ADD-ONS

- BORDELAISE6
- CHIMICHURRI5
- BLEU CHEESE-CRUSTED5
- TRUFFLE BUTTER5
- BOURBON PEPPERCORN5
- BEARNAISE6
- BOURBON MUSHROOMS5
- SHRIMP (EACH)4
- LOBSTER TAIL (½ OR FULL) . . .21/39

ENTREES

- CHICKEN 25
brined airline breast, whipped potatoes, seasonal veggie, pan jus
- *CHOPHOUSE BURGER 19
waygu beef, caramelized onion, white cheddar, horseradish dijonaise, chop sauce, lettuce, pickle (add bacon +4)
- MISO SEA BASS 45
shiitake wild rice, lobster cream, braised bok choy, tapioca crisp
- PASTA LUXE 19
tagliatelle, mushroom ragu, ricotta, pecorino (add meatballs +9)
- SEAFOOD BUCATINI - COACH'S FAVORITE 39
lobster, shrimp, mussels, asparagus, spicy tomato cream, pecorino, ciabatta

FLATBREADS

- THE 7-0 14
red sauce, seven cheeses, zero meat
- PEPPERONI 16
arrabiata, whipped ricotta, provolone mozzarella blend
- GARDEN 15
arrabiata, provolone mozzarella blend, mushrooms, broccolini, pickled onion, tomatoes
- SICILIAN MEAT 17
red sauce, provolone mozzarella blend, salami, pepperoni, meatball

*consuming raw or uncooked food can increase your chances of Foodborne illnesses (GF) Gluten Free (GF+) Gluten Free Upon Request (V) Vegetarian (V+) Vegetarian Upon Request (Vg) Vegan (Vg+) Vegan Upon Request