

# CHOPHOUSE <sup>6</sup>/<sub>1</sub>/<sub>4</sub>

## SHAREABLES

Served immediately after being prepared and meant to be shared

### SUSHI

<b>VEGGIE</b> pickled daikon, carrots, avocado, cucumber, daikon sprouts, ginger dressing	14
<b>SHRIMP TEMPURA</b> soy paper, avocado, cream cheese, eel sauce, ebi furikake	18
<b>RAINBOW*</b> salmon/tuna/yellowtail, avocado, spicy crab, cucumber, eel sauce, lime zest	20
<b>FIRECRACKER</b> shrimp tempura, micro greens, avocado, spicy crab, eel sauce, spicy mayo, tempura flakes	22
<b>TAKO SUNOMONO SALAD</b> seasoned octopus mixed with seaweed, lightly pickled cucumbers, and cherry tomatoes drizzled with sunomono vinaigrette, roasted sesame sauce and topped with crispy shallots	21
<b>SPICY CRAB SALAD</b> kani kama mixed with cucumbers, seaweed salad and chili oil topped with tempura flakes.	18

### SOUP & SALADS

ADD CHICKEN +6 / \*SALMON +11 / SHRIMP +12

<b>CLASSIC FRENCH ONION SOUP</b>	14
<b>SOUP OF THE DAY</b>	14
<b>CLASSIC CAESAR*</b> romaine lettuce, croutons, cherry tomatoes, in our homemade Caesar dressing and Parmesan cheese	15
<b>BURRATA SALAD</b> heirloom tomatoes, burrata (fresh mozzarella cheese), beets and pistachios drizzled with balsamic glaze and micro greens	22
<b>WEDGE SALAD</b> iceberg lettuce, cherry tomatoes, bacon, egg, buttermilk dressing topped with blue cheese	16
<b>GREEK SALAD</b> lettuce, heirloom tomatoes, cucumber, red onions and kalamata olives in greek dressing	15

### RAW BAR

<b>OYSTERS ON HALF SHELL*</b> (½ OR FULL DOZEN)	21/39
<b>JUMBO SHRIMP COCKTAIL</b> (4)	24
<b>JUMBO LUMP CRAB COCKTAIL</b> (4OZ)	26
<b>8OZ LOBSTER TAIL</b> (½ OR FULL)	24/48
<b>SHRIMP CEVICHE*</b> fresh cooked shrimp in lime juice mixed with avocado, mango, finely chopped onions and tomato and served with daily made plantain chips	24
<b>SEAFOOD TOWER</b> shrimp cocktail, jumbo lump crab, *half-shell oysters, lobster tail	SM55/LG104



### STARTERS

<b>DEVILED EGGS</b> crowned w/voodoo shrimp	12
<b>CALAMARI</b> green onion, fresno chili, Thai basil, voodoo sauce, lime	21
<b>CRISPY RICE*</b> spicy tuna, jalapeño, spicy mayo	17
<b>MUSSELS MARINIERE</b> mussels sauteed in garlic butter mixed with shallots, cherry tomatoes and white wine	24
<b>WAGYU MEATBALLS</b> wagyu meatballs served in our homemade marinara and served with Parmesan crostini	16
<b>SEARED OCTOPUS</b> octopus mixed with sautéed corn, cherry tomatoes, garlic lemon juice and baby fondant potatoes and topped with caper and olive relish	22
<b>TRUFFLE LOBSTER MAC &amp; CHEESE</b> baked rigatoni pasta, lobster and truffle in our mix of three-cheese blend sauce	28

PROUDLY SERVING USDA CERTIFIED BEEF

### SIGNATURE STEAKS

ALL STEAKS ARE SEASONED & BROILED AT 1600°

**FILET MIGNON\*** 58  
center prime cut 8oz

**GRILLED LAMB CHOPS\*** 46  
on garlic mashed potatoes and topped with red wine reduction demi glaze

**RIBEYE\*** 66  
USDA prime delmonico 16oz

**NEW YORK STRIP\*** 59  
USDA prime center-cut 14 oz

**FILET OSCAR\*** 68  
Filet Mignon topped with jumbo shrimp, asparagus topped with Hollandaise Sauce

**BONE-IN RIBEYE\*** 75  
USDA prime 24oz

#### SIDES \$12

WHIPPED POTATOES (LOBSTER +10)  
CREAMED CORN W/ BACON  
TRUFFLE FRIES  
BOURBON MUSHROOMS  
MASHED SWEET POTATO

BROCCOLINI  
BRUSSELS SPROUTS  
GRILLED ASPARAGUS  
CREAM OF SPINACH & ARTICHOKE

#### ENHANCE YOUR SELECTION \$5

BEARNAISE  
CHIMICHURRI  
BLEU CHEESE-CRUSTED  
HORSERADISH  
TRUFFLE BUTTER

SHRIMP \$6 BOURBON MUSHROOMS \$6  
LOBSTER TAIL (½ OR FULL) \$24/48

### HOUSE SPECIALTIES

<b>CHICKEN</b> brined airline chicken with mushroom cream sauce over whipped potatoes with side of seasonal vegetables	34
<b>TRUFFLE PASTA</b> (LOBSTER +12, OYSTER MUSHROOMS +6) Sacchetti stuffed with ricotta and truffle on Parmesan fondue	31
<b>SEARED SCALLOPS</b> scallops on a bed of truffle potato sauce, roasted corn, Fresno chile, pancetta, and spinach	42
<b>SEAFOOD BUCATINI</b> bucatini pasta sautéed with lobster, shrimp, mussels, and asparagus in a spicy tomato cream sauce and topped with pecorino cheese with a side of Parmesan crostini	45
<b>GARLIC SHRIMP &amp; PASTA</b> shrimp sautéed in garlic butter, concassee tomatoes, and spices over rigatoni pasta	39

<b>CHILEAN SEA BASS</b> pan seared sea bass over parsley potatoes and bok choy topped with maple glaze	49
<b>FAROE ISLAND SALMON</b> blackened salmon over andouille-potato hash and New Orleans bbq cream sauce topped with green tomato agrodolce and potato straws	44
<b>VEAL OSSO BUCO</b> (FRIDAY & SATURDAY ONLY) served on creamy Parmesan risotto and bok choy	42
<b>CHOPHOUSE BURGER*</b> wagyu beef, caramelized onions, white cheddar, horseradish dijonaise, chop sauce, lettuce and pickle (ADD BACON +2)	24
<b>FRESH FISH OF THE DAY</b> Please ask your server for today's fresh fish selection	MP

\*Consuming raw or uncooked food can increase your chances of foodborne illnesses

\*\* For your convenience, a 20% service charge is added to all parties of 6 or more. A transaction fee of 3% will be added to all non-cash transactions.