

CHOPHOUSE ⁶/₁/₄

SHAREABLES

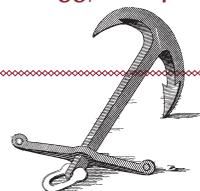
Served immediately after being prepared and meant to be shared

SUSHI

SPICY TUNA OR SALMON*	17
shiso leaf, cucumber, spicy mayo, tobiko	
VEGGIE	14
pickled daikon, carrots, avocado, cucumber, daikon sprouts, ginger dressing	
SHRIMP TEMPURA	18
soy paper, avocado, cream cheese, eel sauce, ebi furikake	
RAINBOW*	20
salmon/tuna/yellowtail, avocado, spicy crab, cucumber, eel sauce, lime zest	
FIRECRACKER	22
shrimp tempura, micro greens, avocado, spicy crab, eel sauce, spicy mayo, tempura flakes	
URBAN*	29
tempura lobster, avocado, cucumber, seared filet mignon, wasabi mayo, eel sauce, wasabi tobiko	

RAW BAR

OYSTERS ON HALF SHELL* (½ OR FULL DOZEN)	21/39
JUMBO SHRIMP COCKTAIL (4)	24
JUMBO LUMP CRAB COCKTAIL (4OZ)	26
8OZ LOBSTER TAIL (½ OR FULL)	24/48
SHRIMP CEVICHE*	24
citrus, avocado, onions, mango, tomato, plantain chips	
SEAFOOD TOWER	SM55/LG104
shrimp cocktail, jumbo lump crab, *half-shell oysters, lobster tail	



SOUP & SALADS

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

CLASSIC FRENCH ONION SOUP	14
CRAB BISQUE	14
CLASSIC CAESAR*	15
romaine, croutons, cherry tomatoes, parmesan	
BURRATA SALAD	22
heirloom tomatoes, burrata (mozzarella cheese), beets, pistachios, balsamic glaze, micro greens	
WEDGE SALAD	16
iceberg, cherry tomatoes, bacon, egg, buttermilk dressing, blue cheese	
GREEK SALAD	15
heirloom tomatoes, cucumber, red onions, kalamata olives.	

STARTERS

DEVILED EGGS	12
crowned w/voodoo shrimp	
CALAMARI	21
green onion, fresno chili, Thai basil, voodoo sauce, lime	
CRISPY RICE*	17
spicy tuna, jalapeño, spicy mayo	
MUSSELS MARINIERE	24
garlic butter, shallots, cherry tomatoes, white wine	
WAGYU MEATBALLS	16
marinara, parmesan crostini	
SEARED OCTOPUS	22
sauteed corn, cherry tomatoes, garlic and lemon, baby fondant potatoes with caper and olive relish	
TRUFFLE LOBSTER MAC & CHEESE	28
baked rigatoni, 3 cheese blend	

PROUDLY SERVING USDA CERTIFIED BEEF

SIGNATURE STEAKS

ALL STEAKS ARE SEASONED & BROILED AT 1600°

FILET MIGNON* 58	GRILLED LAMB CHOPS* 46	RIBEYE* 66
center prime cut 8oz	on garlic mashed potatoes and topped with red wine reduction demi glaze	USDA prime delmonico 16oz
WAGYU FILET MIGNON* 98	FILET OSCAR* 68	BONE-IN RIBEYE* 75
6oz center cut Australian wagyu	Filet Mignon topped with jumbo shrimp, asparagus and Hollandaise Sauce	USDA prime 24oz
NEW YORK STRIP* 59		
USDA prime center-cut 14 oz		

SIDES \$12

WHIPPED POTATOES (LOBSTER +10)	BROCCOLINI
CREAMED CORN W/ BACON	BRUSSELS SPROUTS
TRUFFLE FRIES	ASPARAGUS
BOURBON MUSHROOMS	

ENHANCE YOUR SELECTION \$5

BERNAISE	HORSERADISH
CHIMICHURRI	TRUFFLE BUTTER
BLEU CHEESE-CRUSTED	
	SHRIMP \$6
	LOBSTER TAIL (½ OR FULL) \$24/48

HOUSE SPECIALTIES

CHICKEN	34	CHILEAN SEA BASS	49
brined airline breast, whipped potatoes, seasonal vegetables, mushroom cream sauce		pan seared & topped with maple glaze over parsley potatoes, bok choy	
TRUFFLE PASTA (LOBSTER +12, OYSTER MUSHROOMS +6)	31	FAROE ISLAND SALMON	44
Sacchetti stuffed with ricotta and truffle on Parmesan fondue		blackened, andouille-potato hash, new orleans bbq cream, green tomato agrodolce, potato straws	
SEARED SCALLOPS	42	BRAISED LAMB SHANK (FRIDAY & SATURDAY ONLY)	42
on a bed of truffle potato sauce, roasted corn, Fresno chile, pancetta, spinach		served on creamy Parmesan risotto and bok choy	
SEAFOOD BUCATINI	45	CHOPHOUSE BURGER*	24
bucatini pasta sauteed with lobster, shrimp, mussels, asparagus, spicy tomato cream, pecorino, ciabatta		wagyu beef, caramelized onions, white cheddar, horseradish dijonaise, chop sauce, lettuce, pickle (ADD BACON +2)	
GARLIC SHRIMP & PASTA	39		
sautéed in garlic butter, concassee tomatoes and spices over rigatoni			

*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.