

APPETIZERS

MOZZARELLA BITES	12	OYSTERS ON HALF SHELL (GF)	12/24
Fresh mozzarella battered and fried, served with marinara			
WAGYU MEATBALLS	12	SHRIMP COCKTAIL (GF)	20
Served with homemade marinara with parmesan crostini			
CEVICHE (GF)	24	FIRECRACKER SHRIMP	18
Cooked shrimp in lime juice mixed with avocado, mango, onions and tomatoes and served with daily made plantain chips.		Fried shrimp tossed in spiced cream sauce, served with lettuce and pico de gallo	
MUSSELS MARINIÈRE (GF)	20	DEVILED EGGS	12
Blue point mussels sauteed in garlic butter and shallots, cherry tomatoes, white wine.		Crowned with voodoo shrimp	
		CHIPS AND DIPS	
		• HOMEMADE SALSA	10
		• QUESO	12
		• FRESH GUACAMOLE	12
		• TRIO COMBO	16
		FRIED CALAMARI	20
		Green onions, Fresno chili, Thai basil, voodoo sauce, lime	

TRUFFLE LOBSTER MAC & CHEESE 28

Baked rigatoni, lobster, truffle oil in house three cheese blend

SOUPS & SALADS

FRENCH ONION SOUP	12
WEDGE SALAD	16
Iceberg lettuce, cherry tomatoes, bacon, egg, buttermilk dressing, blue cheese crumbles.	
CAESAR SALAD	14
Romaine lettuce, croutons, cherry tomatoes, shaved parmesan cheese, house Caesar dressing	
CHOPPED SALAD (GF) (contains nuts)	16
Romaine lettuce, carrots, red onions, cherry tomatoes, white beans, fresh mozzarella, kalamata olives, creamy lemon dressing	
SANTOS FARMER SALAD (GF)	18
Grilled chicken, cabbage & kale blend, chopped greens, strawberries, feta, sweet corn, tomatoes, fresh avocado, glazed pecans, lemon basil dressing	
BURRATA BRUSCHETTA	20
Fresh burrata, marinated cherry tomatoes, basil, french baguette.	

FLATBREADS

MARGHERITA	14
Fresh mozzarella, Italian tomato sauce, basil	
OG PEPPERONI	16
Fontina cheese, mozzarella, old world pepperoni, Italian tomato sauce	
MEATBALL RICOTTA	18
Wagyu meatballs, melted ricotta, basil, Italian tomato sauce	
BBQ JALAPENO CHICKEN	16
Grilled chicken, mozzarella, parmesan, sweet and tangy BBQ sauce, jalapeños	

GOURMET STREET TACOS

SERVED ON SOFT CORN TORTILLAS (GF)
AND SIDE OF PINTO BEANS
Two per order

CHICKEN (GF)
Sauteed chicken, Mexican street corn, cojita cheese
- 13 -
CRISPY FISH
Alaskan cod, red coleslaw, cilantro sauce
- 14 -
SHRIMP (GF)
Sauteed shrimp, red cabbage cole slaw, avocado, chipotle cream, cojita cheese
- 14 -
CARNE ASADA (GF)
Sirloin steak, white onions, cilantro, guacamole
- 16 -
LOBSTER
Lobster tempura, pineapple pico de gallo, avocado
- 24 -
VEGAN
PAOW plant-based protein, pineapple salsa, onion, cilantro, lime
- 14 -

SIDES

• FRESH GUACAMOLE	6	• CRISPY BRUSSEL SPROUTS	12
• WHIPPED POTATOES	10	• BROCCOLINI	12
• BOURBON MUSHROOMS	10	• FRENCH FRIES	10
• MASHED SWEET POTATO	10	• TRUFFLE PARMESAN FRIES	12
• GRILLED ASPARAGUS	12		

MAIN ENTREES

STEAK FRITES (GF)	59	PESTO CHICKEN PASTA (contains nuts)	28
USDA 12 oz NY Strip, sliced and served with parmesan truffle fries		Linguine, locally sourced chicken breast sauteed in pesto cream sauce, cherry tomatoes and parmesan crostini	
RIBEYE (GF)	66	AIRLINE CHICKEN (GF)	30
USDA 16 oz ribeye served with garlic whipped potatoes and broccolini		Brined with mushroom cream sauce, served with whipped potatoes and seasonal vegetables	
FILET MIGNON (GF)	58	SEAFOOD BUCATINI	44
USDA 8oz filet served with garlic whipped potatoes and grilled asparagus		Bucatini pasta sauteed with lobster, shrimp, mussels, and asparagus in a spicy tomato cream sauce, topped with pecorini cheese and a side of parmesan crostini	
FILET OSCAR (GF)	66	BLACKENED SNAPPER (GF)	36
Filet Mignon topped with shrimp, asparagus and topped with Hollandaise sauce		Pan-seared red snapper over parsley potatoes and bok choy topped with maple glaze	

ENHANCE YOUR SELECTION

Truffle Butter 5 * Blue Cheese Crumble 5 * Bourbon Mushroom 5 * Shrimp [3] 12 * Lobster Tail 12/24

GOURMET BURGERS AND SANDWICHES

SERVED WITH FRENCH FRIES

CHOPHOUSE BURGER	24	MUSHROOM BURGER	19	NASHVILLE HOT CHICKEN	18
Wagyu beef, caramelized onions, white cheddar, horseradish, dijonaise, chop sauce, lettuce, pickles, brioche bun (add bacon +2)		USDA prime beef, mushrooms, swiss cheese, caramelized onions, dijon sauce, brioche bun		Crispy chicken breast, Nashville spice blend, creamy coleslaw, ranch, pickles, Texas Toast	
CLASSIC CHEESEBURGER	18	VEGGIE BURGER	18	FISH SANDWICH	18
USDA prime beef, topped with your choice of cheese, lettuce, tomato, onion, brioche bun		Veggie patty, swiss cheese, house-made salsa, avocado, roasted garlic aioli, lettuce, brioche toast		Fried Alaskan white cod, lettuce, tomato, tartar sauce, hoagie roll	

DESSERT

CRÈME BRÛLÉE RED VELVET CHOCOLATE CAKE BANANA PUDDING SPIKED STRAWBERRIES

*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.