

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	
HAMACHI CRUDO*	24
yellowtail, ponzu, jalapeños, daikon, garlic chili crunch, micro shiso, chili oil	
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	

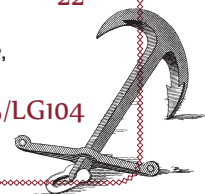
SOUP & SALADS

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

CLASSIC FRENCH ONION SOUP	14
CRAB BISQUE	14
CLASSIC CAESAR*	15
romaine, crutons, cherry tomatoes, parmesan	
BURRATA SALAD	22
heirloom tomatoes, burrata, 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.	

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*	22
citrus, avocado, onions, mango, tomato, plantain chips	
SEA BASS CEVICHE*	24
marinated in lime, cilantro, onions, mango, tomato, plantain chips	
SALMON TARTARE*	22
fresh diced salmon, avocado, seaweed salad, diced cucumber, house sweet chili vinaigrette, cilantro drizzle	
SEAFOOD TOWER	SM55/LG104
shrimp cocktail, jumbo lump crab, *half-shell oysters, lobster tail	



STARTERS

DEVILED EGGS	12
crowned w/voodoo shrimp	
CALAMARI	17
green onion, fresno chili, Thai basil, voodoo sauce, lime	
CRISPY RICE*	16
spicy tuna, jalapeño, spicy mayo	
MUSSELS MARINIERE	20
garlic butter, shallots, cherry tomatoes, white wine	
WAGYU MEATBALLS	16
marinara, parmesan crostini	
SEARED OCTOPUS	19
sauteed corn, cherry tomatoes, garlic and lemon, baby fondant potatoes with caper and olive relish	
TRUFFLE LOBSTER MAC & CHEESE	26
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	CHOPHOUSE CHEF'S CHOICE* 140	BONE-IN RIBEYE* 85
6oz center cut Australian wagyu	WAGYU FILET MIGNON AND LOBSTER TAIL	USDA prime 24oz
NEW YORK STRIP* 59	6oz center cut Australian wagyu, 8oz lobster	
USDA prime center-cut 12oz		

SIDES \$12

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

ENHANCE YOUR SELECTION \$6

BEARNAISE	BOURBON MUSHROOMS
CHIMICHURRI	TRUFFLE BUTTER
BLEU CHEESE-CRUSTED	
SHRIMP 18	
LOBSTER TAIL (½ OR FULL) 24/48	

HOUSE SPECIALTIES

CHICKEN	29	GARLIC SHRIMP & PASTA	35
brined airline breast, whipped potatoes, seasonal vegetables, mushroom cream sauce		sauteed in garlic butter, concassee tomatoes and spices over rigatoni	
TRUFFLE PASTA (LOBSTER +12, OYSTER MUSHROOMS +6)	28	CHILEAN SEA BASS	49
Sacchetti stuffed with ricotta and truffle on Parmesan fondue		maple glaze, parsley potatoes, bok choy	
SEARED SCALLOPS	36	FAROE ISLAND SALMON	39
truffle potato sauce, roasted corn, Fresno chile, pancetta, spinach		blackened, andouille-potato hash, new orleans bbq cream, green tomato agrodolce, potato straws	
SEAFOOD BUCATINI	42	PAN SEARED RED SNAPPER	36
lobster, shrimp, mussels, asparagus, spicy tomato cream, pecorino, ciabatta		rainbow new potato, broccolini, roasted red pepper vinaigrette puree	

*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