

# the CHOPHOUSE

## APPETIZERS

**Seared Yellowfin Tuna** with Wakame Salad, Togaroshi Spice, Ponzu | 14

**Filet Kona Tips** with Roasted Shallots, Mushrooms | 16

**Crispy Buffalo Shrimp** with Bleu Cheese | 16

**Sushi-Grade Tuna Tartare** with Grilled Pita, Avocado, Spicy Aioli | 17

**Stuffed Eggplant Rollatini** with Grana Padano, Whipped Ricotta, Fresh Mozzarella, House Marinara | 12

**Crispy Calamari** in Hot Pepper Trio with Mint Relish or Buffalo Style | 12

**Blackened Shrimp** with Sweet Pepper Rémoulade | 16

**Cheesesteak Spring Rolls** with Sriracha Ketchup—the Classic Reworked | 12

**Kobe Meatball** {10oz} with Whipped Ricotta, Marinara Sauce | 16

**Crab Cake** with House-Made Tartar | 19

**Roasted Red Pepper Hummus** with Lemon, Roasted Garlic, Olives, Pita | 10

## RAW BAR

**Maine Lobster Cocktail** | 22

**Colossal Shrimp Cocktail** | 19

**Jumbo Lump Crab Cocktail** | 19

**Oysters**—Daily Selection | 3 EACH

## Cold Shellfish Platter

BUILD YOUR OWN

**Oysters on the Half Shell** | 3

**Colossal Shrimp** | 4.75

**Jumbo Lump Crab Cocktail** | 19

**Butterflied Lobster Tail** {4oz} | 13

## SOUPS

**Lobster Bisque** with Butter Poached Lobster, Tarragon, Sherry | 13

**French Onion** with Brandy, Aged Gruyère, Onion Trio, Thyme | 9

**Manhattan Seafood Chowder** with Shrimp, Clams, Potatoes | 11

## SIGNATURE SALADS

**Surf and Turf Salad** with Lump Crab, Broiled Dry-Aged Steak, Ruby Arcadian Greens, Avocado, Bacon, Crumbled Bleu Cheese, Lemon Basil Vinaigrette | ENTRÉE 24

**Lobster Cobb** with Roasted Corn, Applewood Smoked Bacon, Radishes, Tomatoes, Avocado, Truffle Aioli | ENTRÉE 20

**The ChopHouse Salad** with Roasted Peppers, Chickpeas, Hearts of Palm, Tomatoes, Egg, Feta Cheese, White Balsamic Vinaigrette | 10

**Classic Caesar** with Brioche Croutons, Shaved Parmesan | 9

**Burrata** with Heirloom Tomatoes, Basil, Toast Points, Olive Oil, Aged Balsamic | 14

**Wedge** with Heirloom Tomatoes, Bacon, Creamy Bleu Cheese | 11

**Seasonal Greens Salad** with Ruby Arcadian Greens, Sliced Strawberries, Candied Almonds, Gorgonzola, Blueberries, Pickled Shallots, Citrus Poppy Vinaigrette | 10



# STEAKS

Each cut of USDA grain-fed, aged beef is hand selected, carefully seasoned, seared at 1200° to seal in the flavor, and char-broiled to perfection.

**Bone-In Kansas City Strip** with Cajun Blackened Onions, Bleu Cheese 22oz | 45

**Filet Mignon** 8oz | 36 • 12oz | 49 • Oscar-Style | ADD 9

**Bone-In Filet Mignon** 16oz | M.P. {WHEN AVAILABLE}

**3 Double Cut Australian Rib Lamb Chops** with Dijon Mint Butter 16oz | 40

**Veal Chop** 14oz | 46

## DRY-AGED IN HOUSE

After careful inspection, each steak is tagged and then aged for at least 28 days in our temperature-controlled locker. This unique process creates a rich depth of flavor and an unforgettable steak!

**Kona Crusted New York Strip** 14oz | 43

**New York Strip** 14oz | 40

**Bone-In Ribeye** with Giant Onion Rings 22oz | 47

**Gorgonzola Crusted New York Strip** 14oz | 43

## ENHANCE YOUR STEAK SELECTION

**Crab Cake** | 19 • **Oscar-Style** | 9 • **Bone Marrow** | 11

## SAUCES AND RUBS | 3

**Bleu Cheese Demi** • **Au Poivre** • **Béarnaise** • **Kona Crusted** • **Caramelized Shallot Demi**

## COMPLIMENTARY SAUCES

**The ChopHouse Steak Sauce** • **Demi-Glace** • **Horseradish Cream** • **Steak Butter**

o o o

**Chicken Milanese** with Baby Arugula, Heirloom Cherry Tomatoes, Red Onions, Shaved Parmesan Cheese, Lemon Oil | 26

**Wild Mushroom Ravioli** with Salted Pine Nuts, Whipped Ricotta, Fresh Spinach & Truffle Sauce | 30

## SEAFOOD

**Sesame Crusted Yellowfin Tuna** with Crispy Ginger, Rice Ball, Wasabi, Sweet Soy | 38

**Pan-Seared Crab Cakes** with Buttered Corn, Roasted Tomato & Sweet Pepper Sauce, Avocado | 36

**Cold Water Lobster Tail** 18oz | M.P.

**Chilean Sea Bass** with Beurre Blanc, Tomato Jam, Crispy Leeks | 42

**Jersey Coast Scallops** with Porcini Dust, Whipped Cauliflower, Shiitakes, Brown Butter | 38

**Lobster and Crab Mac and Cheese** | 34

**Pan Seared Scottish Wester Ross Salmon** with Aztec Grains, Golden Raisins, Beet Cured Carrot Salad | 38

## SIDES | 10

**White Truffle Parmesan Frites**

**Lyonnais Potatoes**

**Sweet Potato Steak Fries**

with House-Made Ranch

**Grilled Asparagus with Hollandaise**

**Mashed Red Bliss Potatoes**

**Sautéed Broccoli Rabe**

**Creamed or Garlic Spinach**

**Baked Idaho Russet Potato**

**Wild Mushrooms**

in Sherry Wine Butter

**French Green Beans**

with Crispy Shallots

**Roasted Brussel Sprouts**

with Crispy Pancetta