

the CHOPHOUSE

APPETIZERS

- Tuna Tartare** with Avocado, Mango, Fried Wontons | 17
Crispy Calamari with Hot Pepper Trio, Mint or Buffalo Style | 14
Roasted Red Pepper Hummus with Pickled Vegetables, Olives, Grilled Pita | 11
Crispy Buffalo Shrimp with Bleu Cheese Sauce | 16

RAW BAR

- Chilled Lobster Tail** { 4 oz } | 15
Jumbo Lump Crab Cocktail with Mustard Sauce | 19
Colossal Shrimp Cocktail | 19
Half Dozen Oysters on the Half Shell | 18
Grand Shellfish Platter 4 Shrimp, 4 Oysters, 4 Littleneck Clams, Colossal Lump Crab, Lobster Tail | 70

SOUPS

- Lobster Bisque** with Butter Poached Lobster, Tarragon, Sherry | 13
French Onion with Onion Trio, Brandy, Thyme, Aged Gruyère | 10
Tomato Bisque with Parmesan Croutons, Basil Oil | 11

SIGNATURE SALADS

- Surf and Turf Salad** with Colossal Lump Crab, Grilled Dry-Aged Sirloin, Ruby Arcadian Greens, Avocado, Applewood Smoked Bacon, Roasted Red Peppers, Bleu Cheese, Lemon Basil Vinaigrette | ENTRÉE 28
Lobster Cobb with Roasted Corn, Applewood Smoked Bacon, Radishes, Heirloom Tomatoes, Avocado, Truffle Aioli | ENTRÉE 28
Sesame-Crusted Seared Tuna Nicoise with Arugula, Kalamata Olives, Greens Beans, Tomatoes, Fingerling Potatoes, Farm Fresh Eggs | ENTRÉE 21
Chicken Milanese with Baby Arugula, Heirloom Cherry Tomatoes, Slivered Red Onions, Shaved Parmesan, Lemon Oil | ENTRÉE 14

SALADS

- The ChopHouse Salad** with Roasted Red Peppers, Cucumbers, Chickpeas, Hearts of Palm, Tomatoes, Egg, Feta Cheese, White Balsamic Vinaigrette | 10
Seasonal Greens Salad with Ruby Arcadian Greens, Roasted Butternut Squash, Honey Goat Cheese, Candied Pecans, Dijon Cider Vinaigrette | 11
Classic Caesar with Brioche Croutons, Shaved Parmesan | 10
Simple Market Greens with Ruby Arcadian Greens, EVOO, Lemon | 9

—ADD—

- Blackened Shrimp | 7 Jumbo Lump Crabmeat | 9
Grilled Dry-Aged Sirloin | 8 Grilled Chicken Breast | 5

STEAKS

Center Cut Filet Mignon 6oz | 28

House Dry-Aged New York Sirloin 10oz | 33

Bone-In Ribeye with Giant Onion Rings 22oz | 50

CHOICE OF A COMPLIMENTARY SAUCE

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

BURGERS / SANDWICHES

Choice of French Fries or a Side Simple Greens Salad

Pat LaFreida French Onion Burger

with Swiss Cheese, Carmelized Onions, Tarragon Mayo | 16

Chophouse Filet Philly Cheesesteak

with House Four Cheese Sauce, Fried Onion | 18

Grilled Chicken Sandwich

with Smashed Avocado, Roasted Red Peppers, Arugula

Toasted Ciabatta, Lemon Basil Aioli | 14

Jumbo Lump Crab Cake Sandwich

with Fennel, Apple & Celery Slaw,

Spicy Sriracha Aioli | 19

SEAFOOD

Seared Wester Ross Scottish Salmon

with Buckwheat Soba Noodles,

Thai Roasted Peanut Sauce, Crispy Rice Noodles | 38

Lobster and Colossal Lump Crab Mac and Cheese | 34

Pan-Seared Jumbo Lump Crab Cakes

with Grilled Corn and Edamame Succotash,

Spicy Sriracha Aioli | 38

SIDES | 10

White Truffle Fries

Lyonnais Potatoes

Sweet Potato Steak Fries

with House-Made Ranch

Grilled Asparagus

with Hollandaise

Mashed Red Bliss Potatoes

Creamed or Garlic Spinach

Baked Idaho Russet Potato

Pan-Roasted Wild Mushrooms

with Sherry and Thyme

French Green Beans

with Crispy Shallots

Roasted Brussel Sprouts

with Pancetta

Sauteed Broccoli

Roasted Garlic & Parmesan