

OYSTERS

SERVED WITH RED SHERRY MIGNIONETTE | HORSERADISH | HOUSE COCKTAIL SAUCE | HALF LEMON

ASK YOUR SERVER ABOUT OUR ROTATING OYSTER SELECTIONS
\$4 PER OYSTER

APPETIZERS

MINI LUMP CRAB CAKES (GF) 20

LUMP CRAB MEAT | PANKO BREADING | RED ONION | DIJON | BASIL AIOLI | CREME FRAICHE

BUFFALO CHICKEN CROQUETTE 15

TENDER SHREDDED CHICKEN | SPICY BUFFALO SAUCE | SHARP CHEDDAR | GF PANKO BREAD CRUMBS | GORGONZOLA | SERVED WITH RANCH DRIZZLE

COLOSSAL SHRIMP COCKTAIL (GF) 16

6 HERB AND LEMON POACHED COLOSSAL SHRIMP
HOUSE COCKTAIL SAUCE | HALF LEMON

PEI MUSSELS (GFA) 18

SPICY TOMATO BROTH | SHALLOTS | GARLIC
HERB OIL | WHITE BALSAMIC GLAZE | CROSTINI

CALAMARI (GF) 18

FRESH MARINADED SQUID RINGS AND TENTACLES
HERB AND CORNMEAL BREADING | CHERRY PEPPERS
GREMOLATA | SPICY TOMATO SAUCE

SPINACH & ARTICHOKE DIP 14

SPINACH | ARTICHOKE | THREE CHEESE BLEND | FRESH
PARMESAN | PARSLEY | SOURDOUGH CROSTINI

STEAK AND WILD MUSHROOM CROSTINI 15

SLICED FILET | FRENCH CROSTINI | CREME FRAICHE

SOUPS & SALADS

LOBSTER BISQUE 16

MAINE LOBSTER | DECADENT IN HOUSE LOBSTER
BROTH | SHERRY | PARSLEY OIL | CREME FRAICHE
CHIVES

FRENCH ONION 14

RICH BEEF BROTH | VIDALIA ONION | HOUSE-MADE
SOURDOUGH CROUTON | GRUYERE

CAESAR SALAD 14

ROMAINE | PARMESAN | CROUTON DUST | CRISPY
PANCETTA

WEDGE SALAD 16

QUARTER ICEBERG WEDGE | CHOPPED BACON
CUCUMBERS | CHERRY TOMATOES | RED ONION BLEU
CHEESE DRESSING | GORGONZOLA CRUMBLES

PANCETTA CHOPPED HOUSE 15

ROMAINE | BUTTER LETTUCE | TOMATOES RED ONION
|CUCUMBER | FRESH SHAVED PARMESAN | CHOPPED
OLIVES | CHERRY PEPPERS | CRISPY PANCETTA |
ITALIAN DRESSING

SALAD PROTEINS | GRILLED CHICKEN 7 | FILET 27 | SALMON 16 | SHRIMP 10 | BISTRO STEAK 13

HANDHELDS

ALL HANDHELDS COME WITH PARM FRITES

SEAR BURGER 19

8OZ BLACK ANGUS PATTY | AMERICAN CHEESE
LETTUCE | TOMATO | RED ONION | DILL CHIPS THICK
CUT APPLEWOOD BACON | SIGNATURE SEAR SAUCE |
BRIOCHE ROLL.

STEAK AND CHEESE 17

MIX OF HOUSE CUT BISTRO STEAK & PRIME RIB | HOUSE
STEAK SEASONING | AMERICAN & GRUYERE CHEESE |
HORSERADISH CREMA

BISTRO STEAK SANDWICH 24

SESAME MARINATED BISTRO FILET | CARROTS RADISH |
KIMCHI | SPICY MUSHROOMS | CILANTRO LIME AIOLI |
FRENCH BREAD.

CHOP HOUSE CHICKEN SANDWICH 18

GRILLED CHICKEN | CHOPPED SALAD MIX |
APPLEWOOD SMOKED BACON | SEAR SAUCE | ROMANE
LETTUCE | GRUYERE CHEESE

STEAKS & CUTS

OUR STEAKS ARE CUSTOM HAND CUT TO OUR SPECIFICATIONS, WET AGED FOR A MINIMUM OF 28 DAYS AND BROILED TO PERFECTION. SERVED WITH A BROWN BUTTER CORNBREAD
ALL STEAKS BELOW ARE SERVED WITH YUKON MASHED POTATOES

HAND CUT STEAK TIPS 29

16 OZ | SOAKED IN OUR SIGNATURE MARINADE TO PERFECTION. JUICY, TENDER AND PACKED WITH FLAVOR

8OZ BISTRO STEAK 27

RICH FLAVOR WITH NEAR TENDERNESS OF FILET MIGNON, A HIDDEN GEM.

FILET MIGNON 6OZ OR 10OZ 42/54

LEAN, TENDER, SUCCULENT, JUICY AND FLAVORFUL. THE MOST TENDER CUT.

NEW YORK STRIP 14OZ 40

RICH FLAVOR, FIRM TEXTURE WITH GREAT TENDERNESS BALANCE. HEAVILY MARBLED WITH INTRAMUSCULAR FATS.

RIBEYE 18OZ 58

LUXURIOUSLY TENDER. RICH, BUTTERY FLAVOR, MELTS IN YOUR MOUTH. HEAVILY MARBLED CUT.

ROUND CUT SIRLOIN 14OZ 38

ROUND CUT CULOTTE, RICH FLAVOR, FIRM TEXTURE. VERY LEAN CUT.

TEMPERATURE GUIDE

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL
COLD RED CENTER	RED WARM CENTER	PINK HOT CENTER	DULL PINK CENTER	BROILED THROUGHOUT

ACCOMPANIMENTS

OSCAR STYLE 17	PEPPERCORN SAUCE 5	BONE MARROW BUTTER 6
GORGONZOLA BUTTER 4	HERB COMPOUND BUTTER 4	CHIMICHURRI 4
ROSEMARY DEMI-GLACE 4	6OZ LOBSTER TAIL 17	BEARNAISE 4
FLIGHT OF ROSEMARY DEMI-GLACE, COMPOUND BUTTER , BONE MARROW BUTTER, AND CHIMICHURRI 14		

PREMIUM SIDES A LA CARTE

BLACK TRUFFLE MAC AND CHEESE 13 | BRUSSEL SPROUT CASSEROLE 9 | SPICY WILD MUSHROOM MEDLEY 8 | CREAMED CORN 7 | GARLIC SPINACH 6 | BROCCOLINI 7 | HONEY BRAISED CARROTS 7 | GARLIC CHILI ASPARAGUS SPEARS 7 | SCALLOPED POTATOES 10 | FRENCH GREEN BEANS 6

ENTREES

14OZ KUROBUTA STUFFED BONE-IN PORK CHOP 39

GRUYERE | APPLE | SPINACH | LEMON & WHITE WINE SAUCE | GARLIC GOLDEN YUKON MASHED | BROCCOLINI

BLACK TRUFFLE SURF & TURF RISOTTO 34

CREAMY MASCARPONE & WILD MUSHROOM RISOTTO | SLICED SEARED BISTRO STEAK | COLOSSAL SHRIMP | BLACK TRUFFLE OIL | PARMESAN REGGIANO

SPICY ALLA VODKA CHICKEN PARMESAN 28

HOUSE BREADED CHICKEN BREAST | HOUSE SPICY ALLA VODKA SAN MARZANO | PARMESAN | FRESH BUCATINI

CEDAR PLANK SALMON 38

COLD WATER NORWEGIAN WILD SALMON | ORANGE HONEY GARLIC GLAZE | SCALLOPED POTATO | GARLIC ASPARAGUS

SHRIMP SCAMPI 23

LEMON AND PINK MOSCATO SCAMPI SAUCE | BASIL | PARSLEY | ANGEL HAIR PASTA | FIVE JUMBO SHRIMP

SHORT RIB 39

TENDER SOUS VIDE SHORT RIB | YUKON GOLD MASHED POTATOES | HONEY GLAZED CARROTS | ROSEMARY BORDELAISE | MICRO PARSLEY

STEAK AND SHRIMP LO MEIN 26

STEAK MEDALLIONS | COLOSSAL SHRIMP | CARROTS | ONION | WATER CHESTNUTS | GARLIC | MUSHROOM | BROCCOLINI | HOUSE STIR-FRY SAUCE | HONEY CHILI CASHEWS | SESAME OIL | GOCHUJANG

LEMON DIJON CHICKEN ALFREDO 24

GRILLED CHICKEN | SPINACH | LEMON DIJON PEPPERCORN SAUCE | ALFREDO SAUCE | FRESH BUCATINI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.