

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

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

PEI MUSSELS (GFA) 15

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

SPICY CHICKEN PARM SANDWICH 16

HOUSE BREADED CHICKEN BREAST | SPICY MARINARA | MOZZARELLA | 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 38/48

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.

### TEMPERATURE GUIDE

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

## ACCOMPANIMENTS

GORGONZOLA BUTTER 4	PEPPERCORN SAUCE 5	BONE MARROW BUTTER 6
ROSEMARY DEMI-GLACE 4	HERB COMPOUND BUTTER 4	CHIMICHURRI 4
	BERNAISE 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 | 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 36

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.