



## SMALL PLATES

**CRAB CAKE** pickled alioms | mustard sauce 15.

**BONE MARROW** red wine onion jam | country toast 15.

**SMORGASBORD** country pate | salmon rillettes | olives  
pimento cheese | grilled bread 18.

**MADAGASCAR PRAWNS** calabrian chili  
pumpkin seed romesco | bread crumb 11.

**ESCARGOT EN CROUTE** garlic | parsley butter 15.

## SOUP AND SALAD

**CLAM CHOWDER** surf clams | sweet corn | potatoes  
fresh cream 8.

**FRENCH ONION** gruyere cheese | toasted baguette 8.

**CLASSIC CAESAR** parmesan | caesar dressing  
ciabatta croutons 8.

**THE WEDGE** iceberg | bacon | tomato | eggs  
blue cheese dressing 8.

**CHOPHOUSE SALAD** blue cheese | tomato | cucumber  
eggs | bacon | champagne-chive dressing 9.

**FIELD GREENS** radish | toasted garlic vinaigrette 7.

## ANGUS BEEF

**FILET** 12oz | bone-in 50.

**NY STRIP** 16oz | bone-in | dry aged 46.

**RIB-EYE** 14oz | dry aged 44.

**HOUSE CUT FILET** 6oz 34. | 10oz 46.

**HOUSE CUT NY STRIP** 12oz 32.

**HOUSE CUT RIBEYE** 18oz | bone-in 50.

**PRIME RIB** 14oz 30., 22oz 36. | available friday and saturday

## UPGRADES

**AU POIVRE | BLUE CHEESE CRUST | RED WINE DEMI GLACE**

**SCALLOPS 12. | LOBSTER TAIL 35. | KING CRAB LEGS 30.**

## DINNER MENU

\*subject to change and seasonal availability

## ENTREES

**AMISH CHICKEN** foraged mushrooms | dumplings  
creme fraiche 26.

**SCOTTISH SALMON** spiced red cabbage | marble potato  
cider glaze 28.

**WHITEFISH** horseradish crust | lemon | swiss chard 26.

**LOBSTER TAILS** two 7oz cold water tails | grilled  
lemon 60.

## SIDES

**FRIES** aioli 8.

**BAKED IDAHO POTATO** chive | sour cream 8.

**ROASTED MUSHROOMS** sherry | dill 8.

**CREAMED SPINACH** black earth spinach | bechamel 8.

**CRISPY BRUSSELS** xo sauce 8.

**GRILLED BROCCOLI** garlic | chili flake 8.

**MASHED POTATOES** sour cream | roasted garlic 8.