

small plates and raw bar

GENEVA CHOPHOUSE

STEAKS | SEAFOOD | STYLE

Shrimp Cocktail	Fiery Cocktail Sauce, Lemon 15
Tuna* Tartar	Yellow Fin Tuna, Avocado, Wasabi, Sriracha 14
Oysters*	1/2 Shell, Lemon, Fiery Cocktail Sauce, Mignonette 12
Crab Cake	Mango Relish, Poblano Remoulade, Red Pepper Coulis 15
Fried Surf Clams	Summer Shack Tartar Sauce, Grey Sea Salt, Lemon 11
Steak 'Cargot	Tenderloin Tips, Gruyere, Basil Butter, Toast 12
Calamari	Roman Style, Tomatoes, Capers, Lemon 13
Lobster Roll	Split Top Bun, Maine Lobster, Chives, Toasted 14
Carpaccio*	Wagyu Beef, Sea Salt, Permigiano-Reggiano, Capers 12
Raw Bar Sampler*	King Crab Legs, Lobster, Shrimp Cocktail, Oysters 45 65

soup and salads

Lobster Bisque	Aged Sherry, Lobster Meat, Tarragon 9
Classic Caesar*	Romaine Hearts, ChopHouse Caesar Dressing, Ciabatta 8
The Wedge	Iceberg Lettuce, Buttermilk-Blue Cheese Dressing, Tomato, Chives, Eggs 7
ChopHouse Salad	Chopped Greens, Blue Cheese, Tomato, Cucumber, Eggs, Bacon, Champagne-Peppercorn Dressing 8
Tomato Mozzarella	Heirloom Tomatoes, Bufala Mozzarella, Basil, Extra Virgin Olive Oil 9

meat

Preparation: Au Poivre, Blackened, Crab Oscar [10] Blue Cheese Crusted [6] Truffle Butter [4]

Sauces: Housemade Steak Sauce, Chimichuri, Béarnaise, Green Peppercorn Sauce, Maitre d' Butter

Surf your Turf: Garlic Shrimp [15] King Crab Legs [19] Lobster Tail [32]

Filet*	Eight Ounce 35 Twelve Ounce 42
Ribeye*	Eighteen Ounce, Bone-In 38
Strip Steak*	Sixteen Ounce, NY Cut 36
Porterhouse*	Twenty-Four Ounce 45
Lamb Chops*	Strauss, Double Bone, Loin Chops 35
Chicken	Griddle Roasted, Pan Juices, Fresh Herbs 24
Veal Chop*	Strauss, Sixteen Ounce, Citrus Butter 38
Pork Chop*	Berkshire, Sixteen Ounce, Bone-In 28
Prime Rib*	Sixteen Ounce 29 Twenty Ounce 35

fish

Salmon	Cedar Roasted, Wild, Spinach, Cilantro-Lime Buerre Blanc 28
Sea Bass	Sautéed Sundried Tomato, Basil Pesto 33
Halibut	On the 1/2 Shell, Alaskan, Lime Zest, Cilantro, Chili Dust 30
Garlic Shrimp	Broiled, Garlic, Tomatoes 27
Lobster Tail	Broiled, Drawn Butter, Lemon 49
King Crab Legs	Lemon Steamed, Alaskan, Drawn Butter 42

table sides

Grilled Asparagus Lemon Butter 9	Twice Baked Four Cheese Potato 8
Green Beans Pancetta 6	Baked Potato Grey Salt and Olive Oil Rubbed 7 Loaded 8
Sautéed Mushrooms Rosemary Butter 6	Mashed Potato Buttermilk and Horseradish 7
Spinach Creamed or Sautéed 7	Baked Sweet Potato Honey Butter 6
Steamed Carrots and Peas 7	Lobster Mac N' Cheese 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*20% service charge will be added to all parties of 8 or more.