

RAW BAR SELECTIONS

COLOSSAL SHRIMP / 6 each

CLAMS ON THE HALF SHELL / 3 each

DAILY SELECTION OF OYSTERS / 4 each

SHELLFISH PLATEAU / 65 / 111

Colossal Shrimp, Oysters, Clams, Crab Cocktail, Daily Crudo

STARTERS

EASTER EGG "POP TART"

Raspberry, Raspberry Marmalade / 9

JEN'S CINNAMON ROLL

Housemade Icing / 8

CHOCOLATE COVERED STRAWBERRY PARFAIT

Almond Granola, Honey Yogurt / 8

COLOSSAL LUMP CRAB CAKE

Celery Root Remoulade / 25

KOMBU BRAISED PORK BELLY

Jasmine Rice, Scallions / 19

MEDITERRANEAN TUNA TARTARE

Sumac Harissa, Saffron Fennel, Housemade Lavash / 22

TETE DE MOINE

Poached Pears, Hazelnut Praline, Chrysanthemum Honey / 13

SALADS

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic, White Anchovies / 15

WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese, Shaved Red Onion

House Made Bacon, Buttermilk Dressing / 16

EASTER DRINK SPECIAL

BLOODY MARY BAR

Your Choice of Garnishes

17

ENTRÉES

SHORT RIB BIRRIA BENEDICT

Avocado, Cotija, Chipotle Hollandaise, Homefries / 24

STEAK & EGGS

Sliced New York Strip Steak, Scrambled Eggs

Pommes Paillason, Chimichurri / 38

CRISPY BUTTERMILK CHICKEN & WAFFLES

Pearl Sugar Waffles, Bourbon Maple Syrup / 22

PAT LAFRIEDA DRY AGED BURGER

Smoked Bacon, Fried Egg, Copper Sharp American

Brioche Roll, Hand-Cut Fries / 28

SUNRISE SALAD

Poached Eggs, Bacon Wrapped Asparagus,

Hash Browns, Dijon Vinaigrette / 22

BANANA JAM PANCAKES

Walnut Syrup, Applewood Bacon / 19

THE TUSCAN MORNING EGG SANDWICH

Sesame Focaccia, Prosciutto, Aged Gouda, Arugla Pesto Aioli,

Roasted Peppers, Homefries / 22

ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze, Vidalia Onions

Crispy Parmesan Crumble / 39

SIMPLY PREPARED SEAFOOD

WESTER ROSS ORGANIC SCOTTISH SALMON / 39

SEARED HAWAIIAN TUNA / 44

ALASKAN HALIBUT / 49

COLOSSAL SHRIMP / 39

SEAFOOD ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE

Executive Chef | Chris Sheehan

Chef De Cuisine | TJ Lewis

General Manager | Brendan Sullivan

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

Our open-range beef is grass-fed and 100 day corn finished to provide the ultimate marbleization. Our steaks are then fired on a 900 degree open flame grill, and finished in our steakhouse broiler for a high heat sear. Results bring you a tender cut, delicious flavor and steak that is cooked to perfection.

AGED NEW YORK STRIP / 64

BARREL CUT FILET MIGNON / 63

AGED COFFEE CRUSTED RIBEYE / 75

MICHTER'S BOURBON & SOY MARINATED PRIME SIRLOIN / 49

French Fries, Kimchi Ranch

BUTCHER'S RESERVE

USDA PRIME TOMAHAWK / 169

WAGYU PICANHA Mandarin Shoyu / 64

PRIME RIBEYE SPINALIS Blue Cheese & Horseradish Gem

Salad Caraway Crumb / 65

SIDES

HOMEFRIES / 10

APPLEWOOD SMOKED BACON / 9

HOUSEMADE ENGLISH MUFFIN / 5

DOWNTOWN FRIES Chives, Garlic Aioli / 9 Truffle / 10

ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 14

CRISPY BRUSSELS SPROUTS Honey Chili Bacon Glaze, Cotija / 12

MAX'S MAC & CHEESE

Featuring Karlie's Gratitude Cheese by Arethusa Farm / 13

FREE VALET PARKING AT DINNER

At lunch, we offer free parking in the attached City Place Garage.

A 20% service charge will be added to all parties five or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness, especially if you have certain medical conditions.

Please notify your server for any and all allergies.