

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

COLOSSAL LUMP CRAB CAKE
Celery Root Remoulade / 23

CRUDO, SELECTED DAILY FRESH
Seasonal Accompaniments / 18

SMOKED POTATO & BLACK TRUMPET MUSHROOM PIEROGI
Dates, Brie Fondue / 19

KOMBU BRAISED PORK BELLY
Jasmine Rice, Scallions / 19

TUNA TARTARE
Pommes Paillasson, Spicy Mayo, Scallions / 22

DOUBLE CREAM WHIPPED GOAT CHEESE
Vinegar Roasted Beets, Chrysanthemum Honey
Pistachio, Grilled Focaccia / 17

SALADS

WEDGE SALAD
Smoked Pecans, Maytag Blue Cheese, Shaved Red Onion
House Made Bacon, Buttermilk Dressing / 16

LITTLE GEM CAESAR SALAD
Tasmanian Pepper Parmesan, Confit Garlic, White Anchovies / 15

SHAVED CAULIFLOWER SALAD
Almond Tahini, Apricot, Lemon Sumac Dressing / 16

GREEN GODDESS SALAD
Baby Gem & Butter Lettuce, Prosciutto, Spring Onion
Sugar Snap Peas, Green Goddess Dressing / 15

FREE VALET PARKING AT DINNER
At lunch, we offer free parking in the attached City Place Garage.

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 / 59
PRIME DRY AGED KANSAS CITY STRIP / 69
BARREL CUT FILET MIGNON / 58
COWBOY CUT BONE-IN RIBEYE Espresso Long Pepper Crust / 69

BUTCHER'S RESERVE

USDA PRIME TOMAHAWK / 159

WAGYU PICANHA Mandarin Shoyu / 64

PRIME RIBEYE SPINALIS Blue Cheese & Horseradish Gem Salad Caraway Crumb / 65

CHOPHOUSE SAUCES / 5 each
Red Wine Rosemary Jus, Richard's Béarnaise
Cognac Peppercorn Cream, Sauce Chicharrones, Mandarin Shoyu

SIDES

CRISPY BRUSSEL SPROUTS Honey Chili Bacon Glaze, Cotija Cheese / 12
JIMMY'S PARMESAN CREAMED SPINACH GRATIN / 12
YUKON GOLD WHIPPED POTATOES / 11
LOADED BAKED POTATO Bacon, Cheese Curds / 13
FRENCH FRIES Chives, Garlic Aioli / 10 Truffle / 10
ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 14
WILD MUSHROOM & PEARL ONIONS / 12
MAX'S MAC & CHEESE
Featuring Karlie's Gratitude Cheese by Arethusa Farm / 13

Executive Chef | Chris Sheehan
General Manager | Brendan Sullivan
Chef de Cuisine | TJ Lewis

ENTRÉES

AHI TUNA AU POIVRE
Crispy Marble Potatoes, Salad Lyonnaise
Cognac Peppercorn Sauce / 47

HULI-HULI CHICKEN
Baby Bok Choy, Toasted Coconut Quinoa Rice, Pineapple / 36

FILET MIGNON OSCAR
Sliced Tenderloin, Lump Crab, Asparagus, Hollandaise / 59

ROASTED COLOSSAL SHRIMP A LA VODKA
Handmade Rigatoni Mezze, Vidalia Onions
Crispy Parmesan Crumble / 39

PAT LAFRIEDA PRIME DRY AGED BURGER
Shallot Jam, Cooper American Cheese, "Max" Sauce
Iceberg Lettuce, Hand-Cut Fries / 28

GRILLED BERKSHIRE PORK CHOP
English Pea & Ham Pilaf, Sauce Chicharrones / 38

PLANT BASED CHUNK STEAK
Café de Paris Butter, Crispy Mushroom Salad / 39

ROASTED CHATHAM COD
Corn and Edamame Succotash, Nardello Peppers
Tropea Onion Agrodolce / 45

PHYLLO CRUSTED SALMON
Heirloom Grain and Broccolini Salad, Ramp Beurre Blanc / 39

SIMPLY PREPARED SEAFOOD

WESTER ROSS ORGANIC SCOTTISH SALMON / 39
SEARED HAWAIIAN TUNA / 47
ALASKAN HALIBUT / 45
PAN SEARED COLOSSAL SHRIMP / 39

SEAFOOD ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE

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.