

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 / 17

BROCCOLI & CHEDDAR LOADED POTATO PIEROGI

Potato Skin Bacon Crumble, Brie Fondue / 19

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

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

WINTER CITRUS SALAD

Goat Cheese, Frisee & Endive, Campari Vinaigrette/ 16

GREEN GODDESS SALAD

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

Executive Chef | Chris Sheehan

General Manager | Brendan Sullivan

Chef de Cuisine | TJ Lewis

Sous Chef | Ryan Erlandson

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE

Our free-range beef is grass-fed and 100 day corn finished to provide the ultimate marbling. Our steaks are fired on a 900° open flame grill, and finished in our steakhouse broiler for a high heat sear. This results in a tender and delicious steak that is cooked to perfection.

AGED NEW YORK STRIP / 64

BARREL CUT FILET MIGNON / 63

AGED COFFEE CRUSTED RIBEYE / 75

MICHTER'S BULGOGI PRIME SIRLOIN

Togarashi Onion Rings, Kimchi Ranch / 49

BUTCHER'S RESERVE

USDA PRIME TOMAHAWK / 169

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, Mandarin Shoyu

SIDES

CRISPY BRUSSELS 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 / 12

ASPARAGUS Crispy Prosciutto, Hollandaise Sauce / 14

WILD MUSHROOM & PEARL ONIONS / 12

TOGARASHI ONION RINGS Kimchi Ranch / 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.

ENTRÉES

SESAME CRUSTED TUNA TATAKI

Buckwheat Soba Noodles, Chili Crisp, Lime Tare / 49

PAN SEARED DUCK

Duck Confit Dumplings, Shimeji Mushrooms, Asian Pear
White Asparagus, Duck Jus / 49

FILET MIGNON OSCAR

Sliced Tenderloin, Lump Crab, Asparagus, Hollandaise / 65

ROASTED COLOSSAL SHRIMP A LA VODKA

Rigatoni Pasta, Vidalia Onions, Crispy Parmesan Crumble / 42

PAT LAFRIEDA PRIME DRY AGED BURGER

Sesame Seed Bun, Shallot Jam, Cooper American Cheese
Iceberg Lettuce, "Max" Sauce, Hand-Cut Fries / 28

GRILLED BERKSHIRE PORK CHOP

Apple Cheddar Brown Bread Stuffing, Endive & Haricots Verts
Pecan Stout Mustard / 39

PLANT BASED CHUNK STEAK

Café de Paris Butter, Crispy Mushroom Salad / 39

PAN ROASTED HALIBUT

Charred Pepper Risotto, Confit Eggplant, Apple Chili Crisp / 47

PHYLLO CRUSTED SALMON

Heirloom Grain and Broccoli Salad, Ramp Beurre Blanc / 43

SIMPLY PREPARED SEAFOOD

SEAFOOD ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE

WESTER ROSS ORGANIC SCOTTISH SALMON / 43

SEARED HAWAIIAN TUNA / 49

PAN ROASTED HALIBUT / 45

PAN SEARED COLOSSAL SHRIMP / 39

Please notify your server of any and all allergies.

Most items can be made gluten free, please ask your server.

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.

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