

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

JONAH CRAB COCKTAIL

Avocado, Watercress, Pomelo Vinaigrette / 25

CORNMEAL FRIED NATIVE OYSTERS

Chili Aioli, Sauce Chirarron, Chorizo Crumble / 18

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, House Made 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

SPRING SALAD

Grape, Prosciutto, Hazelnut, Lemon Poppy Yogurt / 16

SALSA VERDE SALAD

Cotijo, House Chilies, Butter Lettuce / 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 SOY MARINATED PRIME SIRLOIN / 49

Hand Cut Fries, Kimchi Ranch

BUTCHER'S RESERVE

USDA PRIME TOMAHAWK / 169

WAGYU PICANHA Red Chimichurri / 64

CHOPHOUSE SAUCES / 5 each

Red Wine Rosemary Jus, Richard's Béarnaise

Cognac Peppercorn Cream, Red Chimichurri

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 / 12

ASPARAGUS Crispy Prosciutto, Hollandaise Sauce / 14

WILD MUSHROOM & PEARL ONIONS / 12

TOGARASHI ONION RINGS Kimchi Ranch / 13

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

TUNA BO SSAM

Butter Lettuce Wraps, Mushroom XO, Gochujang,
Wasabi Honey Mustard, Kimchi Fried Rice / 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

SCARPARIELLO PORK CHOP

House Pickled Peppers, Parmesan Ramp Polenta / 39

WILD MUSHROOM TOFU KEBAB

Spring Vegetable Couscous, Pita, Green Chickpea Hummus / 28

PAN ROASTED HALIBUT

Morel Mushrooms, English Peas, Spinach, Onions
White Asparagus Nage / 47

PHYLLO CRUSTED SALMON

Heirloom Grain and Broccoli Salad, Ramp Beurre Blanc / 43

SIMPLY PREPARED SEAFOOD 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.