

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

COCONUT SHRIMP
Pineapple Slaw, Coconut Honey Mustard / 20

CORNMEAL FRIED NATIVE OYSTERS
Chili Aioli, Sauce Chicharron, Chorizo Crumble / 19

CRUDO, SELECTED DAILY FRESH
Seasonal Accompaniments / 18

BROCCOLI & CHEDDAR LOADED POTATO PIEROGI
Potato Skin & Bacon Crumble, Brie Fondue / 19

KOMBU BRAISED PORK BELLY
Jasmine Rice, Scallions / 19

TUNA TARTARE
Edamame, Guacamole, Puffed Rice Chips, Ahi Chili Soy / 24

TETE DE MOINE FROMAGE
Poached Pears, Hazelnut Praline, Chrysanthemum Honey / 14

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

SUMMER HEIRLOOM TOMATOES
Hand Pulled Mozzarella, Opal Basil Viniagrette, Za'atar Lavash / 17

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

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

STEAK ADDITIONS

OSCAR STYLE Jumbo Lump Crab Meat, Asparagus, Hollandaise / 25
A LA MAX Melted Gorgonzola / 8
COLOSSAL GARLIC SHRIMP / 18

CHOPHOUSE SAUCES

/ 5 each
Red Wine Rosemary Jus, Richard's Béarnaise
Cognac Peppercorn Cream, Red Chimichurri

SIDES

ASYLUM STREET CORN
Charred Gem Lettuce, Chili Lime Aioli, Cotija Cheese / 12
YUKON GOLD WHIPPED POTATOES / 11
LOADED BAKED POTATO Bacon, Cheese Curds / 13
FRENCH FRIES Chives, Garlic Aioli / 10 Truffle / 12
CHARRED ASPARAGUS "BRAVAS" Olive Oil Aioli, Chorizo Crumble / 14
MAX'S MAC & CHEESE
Featuring Karlie's Gratitude Cheese by Arethusa Farm / 13
LOBSTER MAC & CHEESE / 24

VALET PARKING AVAILABLE AT DINNER
We offer Complimentary parking in the attached City Place Garage.
For Lunch and Dinner

ENTRÉES

SEARED TUNA BO SSAM
Kimchi Fried Rice, Butter Lettuce Wraps, Mushroom XO, Gochujang,
Wasabi Honey Mustard / 49

FILET MIGNON OSCAR
Sliced Tenderloin, Lump Crab, Asparagus, Hollandaise / 66

ROASTED COLOSSAL SHRIMP A LA VODKA
Rigatoni Pasta, Vidalia Onions, Crispy Parmesan Crumble / 43

PAT LAFRIEDA PRIME DRY AGED BURGER Shallot Jam, Cooper American
Cheese, Iceberg Lettuce, Sesame Seed Bun, "Max" Sauce
Hand-Cut Fries / 29

WILD MUSHROOM TOFU KEBAB
Summer Vegetable Couscous, Pita, Green Chickpea Hummus / 28

PAN ROASTED HALIBUT
Smoked Yukon Potato, Bacon & Corn Succotash, Red Pepper Nage / 48

ROASTED SCOTTISH SALMON
Summer Squash Jewel Grains, Basil Soubise, Tomato Vinaigrette / 44

SIMPLY PREPARED SEAFOOD SERVED WITH YOUR CHOICE OF SIDE

WESTER ROSS ORGANIC SCOTTISH SALMON / 44
SEARED HAWAIIAN TUNA / 49
PAN ROASTED HALIBUT / 48
PAN SEARED COLOSSAL SHRIMP / 43

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.