

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 BO SSAM
Lettuce Cups, Cilantro, Bibimbap Sauce, Wasabi Honey Mustard / 20

KONA KAMPACHI CRUDO
Champagne Grape Vierge, Wasabi Tamarind Oil / 23

LEMONGRASS GINGER CHICKEN WINGS
Peanut Cashew Satay Sauce, Green Papaya Slaw / 18

ARETHUSA FARM TAPPING REEVE CHEESE
Walnut Praline, Apple Butter Compote / 19

BLUEFIN TUNA TARTARE
Green Apple and Fennel, Miso Wasabi Vinaigrette, Crispy Plantains/ 19

CHARRED BULGOLGI MAITAKE MUSHROOM BAO BUNS
Goat Cheese, Lemon Soy Butter, Yellow Pepper Kosho / 17

SALADS

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

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

FALL FARMER'S MARKET SALAD
Local Greens, Roasted Beets, Shaved Vegetables, Pepita Salsa
Macha, Sherry Vinaigrette / 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
French Fries, Kimchi Ranch

BUTCHER'S RESERVE

USDA PRIME TOMAHAWK / 169
WAGYU Picanha Chimichurri / 64

STEAK ADDITIONS

COLOSSAL GARLIC SHRIMP / 18
OSCAR STYLE Jumbo Lump Crab Meat, Asparagus, Béarnaise / 25
A LA MAX Melted Gorgonzola / 8
COGNAC PEPPERCORN CREAM / 5
CHIMICHURRI / 5
RED WINE ROSEMARY JUS / 5
BÉARNAISE SAUCE / 5

SIDES

JIMMY'S PARMESAN CREAMED SPINACH / 12
YUKON GOLD WHIPPED POTATOES / 11
LOADED BAKED POTATO Bacon, Cheese Curds / 13
FRENCH FRIES Chives, Garlic Aioli / 10 Truffle / 12
ASPARAGUS Pine Nut Garlic Butter, Cured Lemon / 14
MAX'S MAC & CHEESE
Featuring Karlie's Gratitude Cheese by Arethusa Farm / 13
BACON ROASTED BRUSSELS SPROUTS Apple Chili Glaze, Cotija / 13
SEARED WILD MUSHROOMS French Onion Glaze / 13

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

ENTRÉES

PIRI PIRI ROASTED GIANNONE CHICKEN
Crispy Potatoes, Local Greens and Tokyo Turnip Salad / 40

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

HULI HULI COLOSSAL SHRIMP
Coconut Quinoa Rice, Wasabi Glazed Caulini,
Pineapple Cilantro Relish / 43

PAT LAFRIEDA PRIME DRY AGED BURGER
Shaved Lettuce, Cooper American Cheese, Thousand Island,
Caraway Marble Brioche Roll, French Fries / 29

SESAME CRUSTED BLUEFIN TUNA
Furikake Sticky Rice, Sweet & Sour Cucumber, Julienned Snap Peas &
Carrots, Tobiko Caviar, Sambal Aioli / 49

TORCHIO CACIO E PEPE
Broccoli Rabe, Fall Squash, Maitake Mushrooms / 36

ROASTED ORGANIC SCOTTISH SALMON
Warm Jewel Grain Salad, Celery Root, Heirloom Carrot,
Apple Miso Honey / 44

SIMPLY PREPARED SEAFOOD
SERVED WITH YOUR CHOICE OF SIDE

WESTER ROSS ORGANIC SCOTTISH SALMON / 44
SEARED HAWAIIAN TUNA / 49
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.