



RAW BAR

Wild Gulf Shrimp Cocktail	22
Colossal Crab Cocktail	27
Oysters on the Half Shell	22/42
Seafood Tower	sm 32/md 62/lg 120

STARTERS

Bacon Wrapped Sea Scallops <i>Maple mustard aioli, scallion, radicchio</i>	19
Calamari Frito Misto <i>Shrimp, lobster, pepperoncini, caper aioli, red sauce</i>	21
Beef Carpaccio <i>Truffle, caper, grana, arugula, worcestershire aioli, crostini</i>	22
Crispy Sesame Bacon <i>sweet and spicy pickled cucumber</i>	18
Grande Burrata <i>Prosciutto di parma, golfetta, marinated tomato, grilled baguette</i>	21
HSC Prime Meatballs <i>Prime beef & pork, red sauce, stracciatella, pesto</i>	19
Baked Stuffed Oysters <i>Sundried tomato, bacon, spinach, parmesan</i>	23

SOUPS & SALADS

Chophouse Chowder <i>Corn, potatoes, bacon, cream, thyme</i>	14
French Onion Soup <i>Madeira, fino sherry, thyme, gruyere tartines</i>	13
Classic Caesar <i>Chopped romaine, focaccia croutons, parmesan garlic dressing</i>	12
Iceberg Wedge <i>Bacon, cherry tomatoes, chive-buttermilk blue cheese dressing</i>	14
Chopped Greek <i>Tomatoes, olives, pepperoncini, cucumber, croutons, baby greens, Greek vinaigrette, feta</i>	15
Berries and Chevre <i>Strawberry, blueberry, pickled shallots, baby greens, poppy seed dressing, candied pecans</i>	15
Beet and Blue <i>Gorgonzola, red onion, baby greens, toasted walnuts, balsamic vinaigrette</i>	14

SIDES 3 FOR \$30

hand-cut french fries	12	marinated tomatoes and cucumbers	10
add truffle +4		creamed potatoes gratinee	10
truffled potato bites (gf)	11	sautéed mushrooms	14
asparagus w/ hollandaise	12	baked mac n' cheese	10
creamed spinach	12	add truffle +4	
		add lobster +12	

STEAKS & CHOPS

served with seasonal vegetables and potato of the day

Filet Mignon 8oz/12oz <i>Center-cut tenderloin steak</i>	54/69
Bone-in Filet 16oz <i>Center-cut tenderloin steak, red wine demi-glance</i>	72
Prime New York Sirloin 16oz <i>Center-cut strip steak</i>	67
Prime Delmonico 16oz <i>Hand-cut boneless ribeye steak</i>	69
Prime Bone-in Ribeye 24oz <i>Wet aged, steak house classic</i>	78
Heritage Pork Chop 12oz <i>America's best pork with Ancho cherry chutney</i>	38

rare cool red center, medium rare warm red center, medium mostly pink center, medium well slightly pink & dry, well done cooked throughout

SAUCES & COMPLIMENTS

au poivre	8	lemon garlic & herb butter	6
bacon maple bourbon jam	9	red wine demi-glance	8
béarnaise sauce	6	truffle butter	8
blue cheese fondue	6		

SIGNATURE ADDITIONS

bacon wrapped scallops	19	lobster tail	24
crab oscar	20	sautéed mushroom	10
crispy sesame glazed shrimp	24		

HOUSE SPECIALTIES

Market Steak <i>Daily selection paired with seasonal vegetable and potato of the day</i>	
Steak Frites <i>12oz sliced tenderloin, grilled onion, mushroom, cabernet demi</i>	70
Surf and Turf <i>8oz. filet, lobster tail, mashed potatoes, asparagus, hollandaise</i>	78
Colorado Rack of Lamb <i>Greek orzo, grilled onion, blistered tomato, mushroom, lamb demi</i>	67
Chicken "Parm" <i>parmesan crusted, Jeb's red sauce, cheese, pesto & pasta alfredo</i>	36
Seared Scallops <i>Red bliss potato hash with lobster, tomato, corn emulsion and arugula, bacon vinaigrette</i>	48
Sesame and Soy Glazed Seabass <i>vegetable sticky rice and soy ginger vinaigrette</i>	48



CHOPSCOTCH
HOSPITALITY GROUP



Director of Operations- Justin Clutter Chef de Cuisine- Benjamin Charamella

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS
* PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES, INGREDIENT RESTRICTIONS OR HEALTH NECESSITATED SUBSTITUTIONS. 6.26