

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

GRILLED SPANISH OCTOPUS  
Crispy Marble Potato, Chorizo, Cilantro Pesto, Guajillo Salsa / 19  
  
PASTRAMI SPICED DUCK CONFIT  
Potato Chive Gnocchi, Shaved Brussels Sprouts  
Mustard Seed Mornay / 16  
  
FRENCH ONION POTATO PIEROGI  
Gruyère, Rye Crumble, Braised Oxtail Jus / 20  
  
COLOSSAL LUMP CRAB CAKE  
Fennel Relish, Old Bay Mustard Aioli / 22  
  
CRUDO, SELECTED FRESH DAILY  
Seasonal Accompaniments / 17  
  
WHIPPED RICOTTA TOAST  
Maitake Mushroom, Crispy Prosciutto, Brown Butter Balsamic / 15  
  
AHI TUNA TARTARE  
Crispy Sushi Rice, Tobiko Caviar, Kosho Ponzu / 19

SALADS

WEDGE SALAD  
Smoked Pecans, Maytag Blue Cheese, Shaved Red Onion  
House Made Bacon, Buttermilk Dressing / 15  
  
LITTLE GEM CAESAR SALAD  
Tasmanian Pepper Parmesan, Confit Garlic, White Anchovies / 14  
  
WINTER GREEN SALAD  
Sunflower Spicy Granola, Citrus, Whipped Goat Cheese  
Meyer Lemon Vinaigrette/ 13

CHOPPED SALAD

Diced Vegetables, Gorgonzola , Sherry Vinaigrette / 14

CHOP HOUSE CLASSICS

TO SHARE OR NOT TO SHARE  
Our open-range beef is grass-fed and 100 day corn finished to provide the ultimate marbleization. Our steaks are then fired on a 900 degree open flame grill, and finished in our steakhouse broiler for a high heat sear. Results bring you a tender cut, delicious flavor and steak that is cooked to perfection.

PRIME NEW YORK STRIP / 65  
AGED NEW YORK STRIP / 50  
AGED NEW YORK AU POIVRE / 55  
BARREL CUT FILET MIGNON / 56  
COWBOY CUT BONE-IN RIBEYE Espresso Long Pepper Crust / 58

BUTCHER'S RESERVE

USDA PRIME TOMAHAWK/ 126  
BERKSHIRE PORK CHOP Chili Maple Spice Glaze / 36  
WESTHOLME FARM GOLD LABEL WAGYU NEW YORK STRIP / 135  
WESTHOLME WAGYU PICANHA Mandarin Shoyu / 62

CHOPHOUSE SAUCES / 4 each  
Red Wine Rosemary Jus, Richard’s Béarnaise  
Cognac Peppercorn Cream, Miso Butter, Bacon Marmalade  
Mandarin Shoyu

SIDES

MISO BACON ROASTED BRUSSELS SPROUTS / 10  
JIMMY’S PARMESAN CREAMED SPINACH GRATIN / 12  
YUKON GOLD WHIPPED POTATOES / 11  
LOADED BAKED POTATO Bacon, Cheese Curds/ 13  
HAND-CUT FRIES Chives, Garlic Aioli / 9 Truffle / 10  
ASPARAGUS Crispy Prosciutto, Brown Butter Hollandaise Sauce / 14  
WILD MUSHROOM & PEARL ONIONS / 12  
MAX'S MAC & CHEESE  
Featuring Karlie's Gratitude Cheese by Arethusa Farm / 13

Executive Chef | Chris Sheehan      Chef De Cuisine | JP Dillon  
Sous Chef | Edwin Euribe              General Manager | Brendan Sullivan

ENTRÉES

SEARED SEA SCALLOPS  
Miso Glazed Bok Choy, Shishito Peppers  
Macadamia Nut Gremolata, Thai Spiced Sweet Potato Nage/ 49

SESAME & PUFFED RICE CRUSTED TUNA  
Spicy Cashew Dan Dan Noodles, Asian Vegetables  
Charred Broccolini, Soy Caramel / 44

WESTER ROSS ORGANIC SCOTTISH SALMON  
Chickpeas, Heirloom Grains, Artichoke, Harissa Hummus/ 39

LEMON LONG PEPPER ROASTED ORGANIC CHICKEN  
Crispy Rosemary Potatoes  
Black Garlic Chicory “Caesar” Salad, Salsa Verde / 29

FILET MIGNON OSCAR  
Sliced Tenderloin, Lump Crab, Asparagus, Hollandaise / 56

COLOSSAL SHRIMP SCAMPI  
Handmade Spaghetti, Confit Tomato, Escarole  
Crispy Caper and Garlic Crumble, Meyer Lemon Nage / 39

PAT LAFRIEDA DRY AGED BURGER  
Smoked Bacon, Black Mission Fig Marmalade,  
Brie Cheese, Brioche Roll, Hand-Cut Fries / 25

SIMPLY PREPARED SEAFOOD

WESTER ROSS ORGANIC SCOTTISH SALMON / 39

SEARED HAWAIIAN TUNA / 44

ROASTED SEA SCALLOPS / 49

COLOSSAL SHRIMP / 39

SEAFOOD ENTRÉES ARE SERVED WITH YOUR CHOICE OF SIDE

FREE VALET PARKING AT DINNER  
At lunch, we offer free parking in the attached City Place Garage.

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

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.

Please notify your server for any and all allergies.