

DINNER

SALADS & SOUPS

\$16.99

POACHED PEAR SALAD

frisse, kale, watercress, Danjou pear, blue chesse, maple vinaigrette

\$10.99

GRILLED CAESAR

Parmesan croutons, garlic chips, white anchovy

\$10.99

BEEF SALAD

ricotta salata, peach-saffron jam, thyme vinaigrette, candied pecans

\$10.99

ICEBERG WEDGE

bacon, tomato, Black River Blue

\$17.99

BENNY'S SEAFOOD SALAD

jumbo prawn, calamari, octopus, conch

\$8.99

GARDEN GREENS

\$10.99

LOBSTER BISQUE

\$10.99

CELERY ROOT SOUP

parsnip, confit of fennel, Fuji apple, date, sage

SIDE DISHES

\$10.99

MACARONI & CHEESE

\$15.99

WITH APPLEWOOD SMOKED BACON

\$22.99

WITH LOBSTER

\$9.99

BAKED POTATO

\$9.99

POTATO CROQUETTES

\$9.99

MASHED POTATOES

\$9.99

TRUFFLE FRIES

parmesan

\$15.99

POTATO GNOCCHI

beech mushrooms, parmesan

\$13.99

ASPARAGUS

hollandaise

\$10.99

BROCCOLINI

lemon

\$12.99

BRUSSELS SPROUTS

bacon vinaigrette

\$8.99

CRISPED KALE

garlic vinaigrette

\$9.99

SAUTÉED GARLIC SPINACH

\$11.99

CREAMED SPINACH

\$10.99

STEAKHOUSE ONION RINGS

sambal remoulade

\$10.99

SEASONAL MUSHROOMS

NATURAL SELECTIONS

\$42.99

FILET MIGNON 7 OZ

\$53.99

FILET MIGNON 10 OZ

\$51.99

RIB EYE 16 OZ

\$45.99

NEW YORK STRIP 12 OZ

DRY AGED SELECTIONS

\$61.99

BONE-IN RIB EYE 18 OZ

\$59.99

BONE-IN NEW YORK STRIP 16 OZ

\$74.99

T-BONE 22 OZ

\$109.99

PORTERHOUSE 32 OZ

\$129.99

TOMAHAWK RIB EYE 32 OZ

TRADITIONAL & SPECIALTY SELECTIONS

\$41.99

FILET MIGNON 8 OZ

\$69.99

BONE-IN FILET MIGNON 16 OZ

\$57.99

NEW YORK STRIP 16 OZ

\$69.99

SURF-N-TURF

8 oz filet & 10 oz Cape Breton lobster tail

\$59.99
WAGYU SKIRT STEAK 14 OZ

\$109.99
JAPANESE KOBE FILET 7 OZ

CHOPS & BRAISED ENTRÉES

\$31.99
BERKSHIRE NATURAL PORK CHOP

\$46.99
COLORADO LAMB CHOPS

\$49.99
VEAL CHOP

\$31.99
SAVORY-ROASTED NATURAL CHICKEN

Dijon, Meyer lemon, olive-fig compote, lavender

\$34.99
SOUS VIDE BEEF SHORT RIBS

celery root puree, black currant

SEAFOOD

\$44.99
SNAPPER
sweet potato croquette, leeks, salsify

\$49.99
DOVER SOLE
lemon-caper beurre blanc

\$36.99
WILD CANADIAN WHITEFISH
Vidalia onions, fennel, shallow puree

\$38.99
ORA KING SALMON
red quinoa, cauliflower, watercress sauce

\$34.99
SEA SCALLOPS

rainbow swiss chard, ginger-soy reduction

\$69.99

TWO - 8 OZ LOBSTER TAILS

\$38.99

LOBSTER RISOTTO

\$69.99

1.5# ALASKAN RED KING CRAB LEGS

RAW BAR

\$17.99 / \$35.99

OYSTERS

American East and West coast half-dozen / dozen

\$19.99

JUMBO PRAWNS

cocktail sauce, lemon

\$89.99

SHELLFISH TOWER FOR TWO

Cape Breton lobster, Alaskan red king crab, jumbo prawns

COLD APPETIZERS

\$35.99

JAPANESE KOBE STEAK TARTARE

cornichon, capers, anchovy, whole grain mustard, red onion

\$16.99

PROSCIUTTO DI PARMA

Parmigiano-Reggiano, giardiniera, marinated old world olives

\$17.99

ARTISANAL CHEESE PLATE

HOT APPETIZERS

\$17.99

LOBSTER-CRAB RAVIOLO

brown butter, saffron, dill

\$21.99

SHRIMP DE JONGHE

\$14.99

FLASH CRISPED CALAMARI

red Calabrese peppers

\$15.99

JUMBO LUMP CRAB CAKE

horseradish-mustard sauce

\$14.99

OYSTERS ROCKEFELLER

\$13.99

CHOP HOUSE MAPLE-GLAZED BACON

STEAK ENHANCEMENTS

ENHANCEMENTS

ENHANCEMENTS

\$18.99

OSCAR STYLE

\$23.99

ALASKAN RED KING CRAB 8 OZ

\$8.99

MAINE SEA SCALLOP

\$34.99

BROILED LOBSTER TAIL 8 OZ

\$6.99

CHOP HOUSE BACON

\$19.99

SEARED FOIE GRAS

\$5.99

BLACK RIVER BLUE CHEESE CRUST

\$7.99

BONE MARROW BUTTER

\$3.99

BÉARNAISE SAUCE

\$3.99

RED WINE DEMI-GLACE

\$9.99

MUSHROOM-TRUFFLE DUXELLE

\$1.99

BLACK PEPPER CRUST

\$4.99

AU POIVRE

\$7.99

HORSERADISH CRUST

The consumption of raw or undercooked foods of animal origin may result in an increased risk of foodborne illness.