

Dinner

APPETIZERS

STEAK TARTARE

Chopped frisee, shallot, porcini vinaigrette, soft poached egg, toast pointss

OYSTERS ROCKEFELLER

Bacon, pernod, spinach, parmesan

U-12 SHRIMP COCKTAIL

Cocktail sauce, fresh horseradish, lemon

LUMP CRAB CAKE

Orange & honey aioli, radicchio & arugula, tarragon vinaigrette, macadamia nut

BUTTERMILK MARINATED CALAMARI

Serrano & Fresno & jalapeno pepper, sweet citrus reduction, cilantro yogurt, fresh cilantro

SLOW ROASTED PORK BELLY

Tamarind syrup, coconut & ginger reduction, celery leaf, cinnamon carrot

OYSTERS ON THE HALF SHELL

Daily fresh selection, cocktail & mignonette, lemon

SAUTÉED BEEF TIPS

Wild mushroom, blue cheese, asparagus, natural reduction

CAVIAR SERVICE

1oz Caviar selection, chilled vodka, traditional accompaniments

SOUPS & SALADS

SOUP OF THE DAY

Daily Preparation

CRAB BISQUE

Lump crab, brandy, cayenne oil

FRENCH ONION SOUP

Caramelized sweet onion, veal reduction, sherry, gruyere crouton

CHOP HOUSE SALAD

Chopped greens, rosemary dijon dressing, serrano ham, boiled egg, brioche, roasted red onion, gruyere

CAESAR

Romaine heart, parmesan, garlic & anchovy dressing, brioche

ICEBERG WEDGE

Blue cheese, blue cheese dressing, grape tomato, bacon, pickled red onion

HEIRLOOM TOMATO

Whipped burrata, basil & pine nut pesto, sea salt, pink peppercorn, meyer lemon

STEAKS & CHOPS

ALL STEAKS ARE FINISHED WITH GARLIC BUTTER AND SERVED WITH AU POIVRE, CHIMICHURRI, OR BÉARNAISE SAUCE

FILET MIGNON, 8OZ /12OZ

Certified black angus

AUSTRALIAN WAGYU NEW YORK STRIP, 14OZ

MSA grade 4

BONE-IN RIBEYE, 20OZ

USDA Prime

STRUBE RANCH NEW YORK STRIP, 14OZ

Domestic wagyu BMS 8

DOUBLE CUT AUSTRALIAN LAMB CHOPS

Pistachio & mint pesto, feta, tomato

PORTERHOUSE, 32OZ

USDA Prime

DRY AGED BONELESS RIBEYE, 14OZ
28 day age, USDA Prime

LIMOUSIN VEAL CHOP, 14OZ
Milk fed, red wine demi glace, fresh herbs

BERKSHIRE PORK CHOP, 14OZ
Bourbon apple sauce, maple

TASMANIAN BONELESS STRIP, 14OZ
100% grass fed

SEAFOOD

KING CRAB LEGS, 1# OR 2#
Clarified butter, grilled lemon

BAKED WHOLE FISH
Daily selection, vegetable, grilled lemon, chimichurri

SLOW POACHED LOBSTER TAIL
Daily selection, clarified butter, grilled lemon

ALASKAN HALIBUT
Fennel & tomato broth, sauteed leek, carrot, fennel, summer squash & asparagus

SKIN-ON SALMON
Horseradish bearnaise, citrus poached beets, orange, watercress

SAUTÉED LAKE PERCH & U-12 SHRIMP
Crispy Smashed Potato – Capers & Garlic Butter – Lump Crab – Pea Tendril

AHI TUNA
Baby arugula, apple, radish, parsley, cider & ginger vinaigrette

BLACKENED MAHI MAHI
Pineapple gazpacho, pineapple & fermented chili relish, mint

ENTRÉES

LEMON & THYME BRINED CHICKEN BREAST

Creamed corn, maitake mushroom, chive

BRAISED BEEF SHORT RIB

Celery root puree, baby carrot, red wine demi glace, crispy leek

HAMBURGER STEAK WITH FOIE GRAS

House fried potato, au poivre

SIDES & ACCOMPANIMENTS

SAUTEED SHRIMP

U12, garlic butter

SCALLOPS

U10, butter basted

'OSCAR' STYLE

Asparagus, lump crab, bearnaise

ASPARAGUS

Ginger marinade

MUSHROOMS

Beurre rouge, garlic, shallot

BRUSSELS SPROUTS

Lemon, garlic, bacon

MAC N' CHEESE

3 Month mahon reserva

CAULIFLOWER

Gruyere mornay

FOIE GRAS

2.5oz Hudson valley foie

BAKED POTATO

Sour cream, scallion, salt

HOUSE FRIED POTATO

Twice cooked Idaho potato wedges, ketchup

SMASHED POTATO

Roasted garlic cream