

Dinner

***Selections are subject to availability and prices may vary.*

Appetizers

PEPPER POT CALAMARI

Jalapeño / Cherry / Pepperoncini \$14

CRAB CAKE

Sweet Corn / Traditional Tartar \$17

WILD MUSHROOM TOAST

Grilled Sourdough / Red Wine Demi / Parmesan \$10

OYSTERS ROCKEFELLER

Spinach / Bacon / Béarnaise / 1/2 Dozen \$18

SPICY LOBSTER

Tempura Fried Bites / Siracha Aioli \$17

CURED MEATS & ARTISAN CHEESES

Chef's Selections / Serves 2-3 \$19

Cold + Raw

JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce \$19

TUNA POKE

Himalayan Sea Salt / Grapefruit / Avocado / Jalapeno / Fried

Plantains \$15

PRIME STEAK TARTARE*

Himalayan Sea Salt / House Made Chips / Cornichons / Stone
Ground Mustard \$17

OYSTERS ON THE HALF SHELL*

Horseradish / Cocktail / Mignonette / 1/2 doz \$16

SEARED AHI TUNA*

Mustard Ale Sauce \$15

ICED SEAFOOD TOWER

Jumbo King Half Shell / Split Lobster Tail / Oysters /
Colossal Shrimp Cocktail / Tuna Poke / For 2 \$60 | For 4
\$110

Great Salads

MITCHELL'S CHOP CHOP SALAD

Goat Cheese / Dates / Asparagus / Tomatoes / Roasted Corn /
Sherry Vinaigrette \$9

THE STEAKHOUSE WEDGE

Applewood Smoked Bacon / Tomato / House Made Blue
Cheese \$9

CHOPPED BABY SPINACH

Bacon / Egg / Radishes / Mushrooms / Warm Bacon
Vinaigrette / Tossed Tableside \$9

CLASSIC CAESAR

Parmesan Crisp \$9

ROASTED BEET SALAD

Red and Golden Beets / Cippollini Onions / Goat Cheese
Crema \$9

Homemade Soups

LOBSTER BISQUE \$9

FRENCH ONION \$9

Steaks + Chops

BUTCHER CUTS

FILET MIGNON*

7oz / 10oz \$36 / \$43

PRIME RIBEYE*

12oz / 16oz \$40 / \$46

PRIME NEW YORK STRIP*

14oz \$45

AUSTRALIAN LAMB CHOPS*

\$39

ON THE BONE

BONE-IN-FILET MIGNON*

16oz \$62

PRIME KANSAS CITY STRIP*

18oz \$54

PRIME COWBOY RIBEYE*

22oz \$52

PRIME PORTERHOUSE*

For 1 to 2 / Presented Tableside

32oz \$85

SIGNATURE STEAKS

FILET OSCAR*

Lump Crab / Béarnaise / Asparagus

7oz / 10oz \$43 / \$50

NEW YORK AU POIVRE*

Pepper Crust / Cognac Peppercorn Sauce

14oz \$49

GORGONZOLA CRUSTED RIBEYE*

Mushrooms / Caramelized Onions

16oz \$50

GOURMET WAGYU BURGER*

Nueske's Peppercorn Bacon / Blue Cheese / Roasted Red Peppers / Caramelized Onions / Arugula \$19

COMPLEMENT YOUR STEAK

Blue Cheese Butter \$4

Béarnaise Sauce \$4

Horseradish Sauce \$4

Cognac Peppercorn Sauce \$4

Bone Marrow Butter \$4

Bone Marrow Truffle Butter \$4

Shrimp Scampi \$13

Oscar Style \$9

Ocean

COLD WATER LOBSTER TAIL

Drawn Butter / Asparagus 8oz \$38

KING SALMON

Pan Seared / Mustard Beurre Blanc / Shaved Brussels Sprouts + Bacon Sauté \$35

CHILEAN SEA BASS

Dashi Broth / Miso Butter / Seasonal Vegetables \$37

SEARED SCALLOPS

Whipped Cauliflower / Duck Fat Fingerlings / Salsa Verde / Sweet Apple Purée \$33

JUMBO ALASKAN KING CRAB

One Pound / Perfectly Steamed / Drawn Butter \$59

LOBSTER MAC + CHEESE

Maine Lobster / Smoked Gouda \$29

SHRIMP SCAMPI

Mascarpone Whipped Polenta \$29

GERBER FARMS BRICK CHICKEN

*oops! not from the ocean...*Mashed Potatoes / Mushroom Ragout \$26

Steakhouse Classics

Three Courses | One Price

STARTER

(choice of one)

Chop Chop Salad

Caesar Salad

ENTRÉE

(choice of one)

Tenderloin Medallions* \$42

7oz Filet Mignon* \$49

10oz Filet Mignon* \$59

Gerber Farms Brick Chicken \$36

Shrimp Scampi \$39

SIDE

(choice of one)

Mashed Potatoes

Buttered Broccoli

Chop House Creamed Corn

Hand-Cut Fries

DESSERT

Crème Brûlée

Vegetables

Forest Mushrooms \$9

Green Beans + Walnut Brown Butter \$9

Chop House Corn \$9

Buttered Broccoli \$9

Creamed Spinach \$9

Brussels Sprouts + Applewood Bacon \$9

Buttered Asparagus \$10

Roasted Cauliflower + Walnut Mint Pesto \$9

Potatoes

Hand-Cut Fries \$8

Mashed Potatoes \$8

Jalapeño Scallop Potatoes \$9

Sea Salt Baked Potato \$8

Mac + Cheese \$9

Sweet Potatoes + Maple Butter \$9