RESTAURANT & BAR

STARTERS

CRAB FRITTERS $18
roasted garlic and tarragon aioli

FRIED ARTICHOKE HEARTS $14
crispy artichoke, lemon aioli, dill

SHRIMP OREGANATA $16
jumbo shrimp, maitre d butter, garlic breadcrumbs

TEXAS STYLE PORK RIBS $18
jalapeno cilantro slaw

SEARED BAY SCALLOPS $17
confit garlic, lemon butter, soppin' bread

BURRATA $16
heirloom tomato, castleveltrano olive, pine nut dressing

HOUSE MADE FOCCACIA $6
extra virgin olive oil, aged sherry vinegar, herbs

SOUP & SALADS

KALE CAESAR $10
fried shallots, grana padano, marinated anchovy

ICEBERG WEDGE $12
bacon lardon, cherry tomato, bleu cheese

CRAB BISQUE $14
lump crab, extra virgin olive oil, chervil

SOUP DU JOUR $10
daily selection

SIDES

DUCHESS POTATOES $12
aged cheddar, parmesan, chives

WILD MUSHROOM AND SPRING ONION $10
brown butter, lemon, herbs

COLOSSAL ONION RINGS $8
creamy horseradish

CHARRED BROCCOLINI $10
bleu cheese, chili, lemon

TRUFFLE FRIES $8
black truffle, parmesan

CHOPS

"THE HAMILTON" $98
12 oz American Wagyu Filet Mignon, Roasted Bone Marrow Garlic Butter

FILET MIGNON $60
8 oz Black Angus

PETITE FILET $52
6 oz Black Angus

NEW YORK STRIP $42
14 oz Black Angus

RIBEYE $40
14 oz Black Angus

COWBOY RIBEYE $56
20 oz Bone In Black Angus

PORK CHOP $32
Brined, 14 oz Bone In Rib Chop

ACCOMPANIMENTS

BORDELAISE $6
AU POIVRE $6
GRILLED SHRIMP $6 EA
SEARED SCALLOP $10 EA
HOLLANDAISE $5
OSCAR STYLE $15
BLEU CHEESE $5
MAITRE D BUTTER $4

ENTREES

ROASTED HALF CHICKEN $32
crispy potato, fennel salad, chicken jus

PAN ROASTED HOKKAIDO SCALLOPS $38
roasted sweet corn, pinto beans, jalapeno buerre blanc

CATCH OF THE DAY MRKT
turnip puree, charred broccolini, salsa verde

CHOPHOUSE BURGER $20
two 6 oz waygu patties, bleu cheese, bacon, mushroom bordelaise

" POUR L'AMOUR DU BŒUF "

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

03.04.25