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

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

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

CHOPS

PETITE FILET $52
6 oz Black Angus

NEW YORK STRIP $42
14 oz Black Angus

RIBEYE $40
14 oz Black Angus

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

SOUP & SALADS

Add protein: Steak $14, Shrimp $ 4 EA,
Chicken Breast $10, Fish MRKT

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

HANDHELDS

STEAK SANDWICH $20
grilled flat iron, bleu, arugula, pickled shallot

GRILLED SHRIMP CEASAR WRAP $15
caesar dressing, chopped romaine, fried shallot

GRILLED FISH $18
grilled "catch of the day", garlic tarragon aioli, romaine, tomato

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

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

" 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