



RESTAURANT & BAR

STARTERS

- CRAB FRITTERS** \$18
roasted garlic and tarragon aioli
- FRIED HEN OF THE WOODS** \$14
tempura maitake, black truffle aioli
- SHRIMP OREGANATA** \$16
jumbo shrimp, maitre d butter, garlic breadcrumbs
- GLAZED PORK BELLY** \$16
white bean puree, pickled jalapeno, cilantro
- GRILLED HOKKAIDO SCALLOPS** \$16
roasted fennel puree, sauce meuniere
- DUCK RILLETTES** \$18
cornichon, whole grain mustard, baguette
- HOUSE MADE FOCACIA** \$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
- SEASONAL GREENS** \$10
whipped chevre, radish, peas
- 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
- ROASTED ASPARAGUS** \$10
hollandaise, tarragon oil
- TRUFFLE FRIES** \$8
black truffle, parmesan

CHOPS

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- “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
- LAMB CHOPS** \$48
Two Double Cut Lamb Chops
- PORK CHOP** \$32
Brined, 14 oz Bone In Rib Chop

ACCOMPANIMENTS

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

ENTREES

- ROASTED HALF CHICKEN** \$32
crispy potato, fennel salad, chicken jus
- PAN ROASTED HOKKAIDO SCALLOPS** \$38
wild mushroom, polenta, fried potato
- 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 ”



Cocktails

- WHISTLER'S MOTHER** \$16
watershed gin, lillet blanc, combier elderflower, egg white
- SHARP DRESSED MAN** \$18
hamilton's private label whistle pig 6 year piggyback rye, absinthe, allspice, rhubarb bitters
- CABIN FEVER** \$17
banhez mezcacal, amaro, grapefruit, ginger beer
- MARCH MELLOW**..... \$18
hanson vodka, santa teresa rum, bailey's chocolate, pumpkin spice
- FIRE STARTER** \$16
old fourth gin, cherry heering, orgeat, allspice, orange bitters
- FROSTBITE** \$17
widow jane "baby jane" bourbon, drambuie, fernet branca
- SYNONYM CINNAMON** \$16
herradura tequila, apple cider, cinnamon
- ESPRESSO MARTINI** \$17
hunker vodka, creme de cacao, espresso, baileys
- SMOKED OLD FASHIONED** \$17
featuring the hamilton's private label whistle pig 6 year piggyback rye

Whites

- GOOD MEASURE, CHARDONNAY** \$14
Roswell, GA
- MOILLARD, CHABLIS** \$15
Chablis, France
- STAGS LEAP, CHARDONNAY** \$25
Napa, California
- CHATEAU ST. MICHELLE, GEWURZTRAMINER** \$14
Washington, USA
- BRAVIUM, CHARDONNAY** \$17
Russian River Valley, California
- SCHLOSS VOLLRADS, RIESLING** \$17
Rheingau, Germany
- GERARD BERTRAND, ORANGE GOLD** \$15
Loire, France

Reds

- BARONE RICASOLI, CHIANTI** \$18
Siena, Italy
- CLARENDELLE, BORDEAUX** \$16
Bordeaux, France
- IRON AND SAND, CABERNET SAUVIGNON** \$17
Paso Robles, California
- SHATTER, GRENACHE** \$14
Languedoc, France
- TAKEN, RED BLEND** \$23
Napa Valley, California
- PIATELLI GRAND RESERVE, MALBEC** \$16
Cafayate, Argentina
- OUTLIER, PINOT NOIR** \$18
Williamette Valley, Oregon
- SCATTERED PEAKS, CABERNET SAUVIGNON** \$20
Napa Valley, California
- PRISONER, CABERNET SAUVIGNON** \$28
Napa, California