

Seafood flown in fresh daily, never frozen, never farm raised



LAW'S
CHOPHOUSE

Steaks locally sourced from local ranchers, grass fed

BEGINNINGS

Crab Dip — 21

Maryland Jumbo Blue Lump Crab, Parmesan, Goat and Mozzarella cheeses, hatch green chilies.

House Crispy Brussel Sprouts — 15

Cotija crumble, umami gastrique, sriracha almonds

Spicy Shrimp —19

Wild caught shrimp, aggressively seasoned, sweet Thai Chili sauce, sticky rice, arugula salad

Bruschetta — 19

Crostini, warm creamy goat cheese, balsamic tomato salad, confit garlic, pesto

The Best Cut Tartare — 27

Filet mignon, truffled crostini, mustard goat cheese mousse, house pickle, bourbon onions, bone marrow

Laws Poppers — 16

Fresno peppers, wrapped in smoke bacon, roasted pineapple salsa, jalapeno pesto, romesco

Calamari —22

Town Dock Calamari from Rhode Island, spicy Thai chili sauce, romesco, green olives

Prince Edward Island Mussels— 23

Saffron, chorizo, fresno peppers, parmesan truffle fries

Braised Pork Belly— 18

Crispy pork belly, salsa verde, red chili oil, butternut squash, arugula salad with fennel, caramelized apples.

Oysters Daily Fresh Selection —1/2 dozen 26 dozen 48

Charred or raw. Choice of east coast or west coast

HOUSE SPECIALTIES

Lobster Risotto —58

Fresh Maine lobster, fresh basil, creamy

Reggiano Parmesano garlic risotto

Available without lobster as vegetarian 25

Norwegian Salmon —44

Lobster cous cous, butternut squash puree, arugula salad, champagne vinaigrette

Fish and Chips —33

Local fresh caught Colorado Striped Bass, Breckenridge Palisade peach tempura batter, house made tartar sauce, fries.

Bourbon Chicken —34

Grilled Chicken, bourbon cream sauce, mashed potatoes, onion rings, woodland mushrooms

Hawaiian Steak Frites —58

14 oz Prime Ribeye, marinated in pineapple and bourbon barrel aged soy, pomme frites, pineapple gremolata

Prime Beef Tenderloin Bolognese —29

Bolognese, daily handmade fresh pasta, ground beef tenderloin, Reggiano Parmesano

Chilean Sea Bass —58

Perfectly seared, Shrimp cream, grilled asparagus, sticky rice

Twin Tails —58

Twin 4 oz South African cold water lobster tails served over potatoes au gratin with haricot verts and drawn butter

Steak Au Poivre —54

6 oz beef tenderloin, Remy Martin cognac cream, potato puree, grilled asparagus

Braised Beef Short Rib -59

Bone in, horseradish mashed potatoes, heirloom carrots, house made chimichurri.

Surf and Turf —72

6 oz Beef Tenderloin with 4 oz South African lobster tail, drawn butter, haricot verts and potato puree

Shrimp Jambalaya —30

Tiger shrimp, smoked sausage, tomato bouillabaisse, fresh made pasta

Wagyu Burger —27

In house ground 1/2 lb. Wagyu tenderloin, brioche bun, bourbon caramelized onions, lettuce, tomato, chili garlic bacon, Tillamook Cheddar, truffled mayo, bone marrow butter, house fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness".



LAW'S
CHOPHOUSE

LAW'S SIGNATURE PLATES

Filet Mignon Trio — 77

Three 4 oz filets each with its own signature sauce. Béarnaise, gorgonzola, gremolata

8oz Filet Mignon — 64

Garlic potato puree, cabernet demi, haricot verts

LOCALLY SOURCED STEAKS

Steaks

Prime 16 oz New York Strip - 65

Prime Ribeye 16oz - 68

Prime Filet 8 oz - 57

Prime Filet 6 oz - 48

Prime Bone in Ribeye 20-24 oz- 87

Wagyu

Blackhawk Farms Kentucky, Grass fed, corn finished

Wagyu Filet 7oz - 89

Wagyu New York Strip Loin 12oz - 89

ACCOUTREMENTS

Law's Native Style - 8

Roasted poblano, Fresno and Anaheim chili peppers, tomatillo, Worcestershire, smoked soy, black garlic

Cabernet Demi - 6

Gremolata - 5

Béarnaise - 6

Gorgonzola - 5

Bone Marrow Butter - 8

Oscar Style

Maryland Jumbo Crab, Béarnaise- 16

3 Black Tiger Shrimp - 12

4 oz South African Lobster Tail- 24

COMPANIONS

Shareable Sides

Potato Puree...whipped, roasted garlic, butter, cream 15

Grilled Asparagus...parmesan, lemon aioli 15

Haricot Verts...topped with sriracha almonds 14

Potatoes Au Gratin...buttery, cheesy, creamy 16

Roasted Beets...goat cheese creme fraiche 15

Crispy Brussels...sriracha almonds, umami gastrique15

Roasted Local Wild Mushrooms...sautéed in butter 15

Parmesan Garlic Fries...parmesan and fresh herbs 13

Law's Chophouse Signature

3 Cheese Mac 16

with South African Lobster 36

with Black Tiger Shrimp 27

with Braised Pork Belly 22

DESSERT

Seasonal Desserts 15

Law's House made Ooey Goopy Deep Fried Oreo with Ice Cream

Vanilla Creme Brûlée with Fresh Berries

House Made Lemon Sorbet with Berries

Chocolate Chip Cookie Skillet with Ice Cream

Law's Cheesecake

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