

BREAD SERVICE

Warm Homemade Foccacia, Parm, Whipped Ricotta, Hot Honey & Crispy Rosemary
17

RAW BAR

OYSTERS Dressed

EAST COAST (4pc)
Green Apple, Celery, Yuzu

WEST COAST (4pc)
Pineapple Ponzu,
Serrano Chili, Cilantro
19



Naked

Served with Classic Mignonette,
Cocktail Sauce
16

CRISPY RICE 4PC

SMOKED SALMON
Cream Cheese, Everything
Spice, Scallion
20

TUNA
Spicy Tuna, Togarashi
23

“SHRIMP TOAST”
Yuzu Aioli, Scallion
21

STEAK TARTARE
Black Truffle, Walnut, Celery
39

SHRIMP COCKTAIL
Yuzu Dijonaise, Cocktail Sauce
23

HAMACHI SASHIMI
Fennel Chili Crisp, Green Olive, Basil,
Shallots & Lemon
21

TUNA CRUDO
Truffled Ponzu, Pickled Shimeji
Mushrooms, Red Onion & Black Truffle
25

**LITTLE LOBSTER
LETTUCE CUPS**
Yuzu Kosho Aioli, Tobiko,
Avocado
26

CHILLED SHELLFISH TOWER

Dressed East & West Coast Oysters 8pc

Hamachi Sashimi

Tuna Crudo

Little Lobster Lettuce Cups 4pc | Shrimp Cocktail 4pc

125



STARTERS

GRILLED SPANISH OCTOPUS

Warm Gigante Beans,
N'Duja Vinaigrette, Pickled Peppers
26

BROILED OYSTERS OREGANATA

Parmesan,
Garlic Crumbs
28

HASHBROWNS & CAVIAR

Deviled Egg Yolk,
Big Dollop of Caviar, Chives
45

SHRIMP SCAMPI

Jumbo Prawns,
Cherry Tomato, Chili,
White Wine, Garlic, Parsley
26

CRISPY CANDIED BACON NUGGIES

Sweet and Sour Glaze,
Pickled Shallots
22

FRITO MISTO

Calamari, Shrimp, Pickled
Peppers, Zucchini, Lemon
Aioli
24

SALADS

THE CAESAR

Green & Red Little Gem
Lettuce, Kale, Garlic Croutons,
Shaved Parmesan

18

WEDGE SALAD SPEARS

Little Gem, Blue Cheese,
Bacon, Cherry Tomato,
Pickled Shallot

19

MARKET SALAD

Baby Lettuces, Avocado,
Shaved Fennel, Crispy Seeds, Miso
Orange Vinaigrette

20

ENTREES

WHOLE GRILLED BRANZINO

Butterflied, Served With a Sauce Vierge & Tomato Confit
54

BAKED 2LB LOBSTER

Roasted Garlic & Herb Butter
Half 42
Whole 78



THE CHOP HOUSE BURGER

Capons Beef Blend, Brioche Bun, Chophouse Sauce, Caramelized Onions, American Cheese & Crispy Fries
30

ORA KING SALMON

Celeryroot Puree, Brussels Sprouts, Raisins, Pear & Walnuts
39

CHICKEN PARM

Pomodoro, Basil, Parmesan, Buratta
38

STEAKS & CHOPS

All of our meat is sourced From Pat La Frieda



8 OZ FILET MIGNON

62

16 OZ DOUBLE CUT DUROC PORK CHOP

Smothered in Pickled Peppers & Jimmy Nardelos
44

8 OZ PRIME RIBEYE CAP

“The Capon Cut”
65

16 OZ PRIME KOSHER RIBEYE

70

LAMB CHOP LOLLIPOPS

Chimmichurri & Pomegranite Molasses
50

16 OZ NY STRIP PRIME DRY AGED

80

FOR THE TABLE

20 OZ Chateaubriand
150

32 OZ Tomahawk Ribeye - PRIME DRY AGED
185

38 OZ PORTERHOUSE PRIME DRY AGED
215

22 OZ Wagyu Snake River Farms NY Strip
200



SIDES

SAUCES

POTATOES

CREAMED SPINACH
12

CHARRED BROCCOLINI, CHILES, GARLIC BREADCRUMBS
12

ROASTED MUSHROOMS & ONIONS
12

ONION RINGS
12

CRISPY BRUSSELS SPROUTS, BACON, APPLE CIDER GLAZE
12

4 EACH

CHIMICHURRI
AU POIVRE
HORSERADISH CREAM

CRISPY FRIES
10

LOADED TWICE BAKED POTATO & SKINS
15

TRUFFLE DISCO FRIES
20
(add grated black truffle)
20

CRISPY POTATOES
ROSEMARY, GARLIC & PARMESAN
14