

## Dinner Menu

### ~Starters~

**Appetizer Platter**  
*~Chef's Selection~*  
*~Filet Mignon Cigars~*  
*~Sesame Seared Ahi Tuna~*  
*~Hill Country Shrimp~*  
**22 per person**

<b>Sesame Seared Ahi Tuna</b>	<b>20</b>
<i>Topped Wasabi Cream, Serrano Pepper, and a Dollop Sriracha</i>	
<b>Hill Country Shrimp</b>	<b>19</b>
<i>Served Chilled with Avocado, Tomato Sauce, Onions, Cilantro, Jalapeno, and Lime Juice</i>	
<b>Filet Mignon Cigars</b>	<b>17</b>
<i>Flash Fried to a Golden Brown, with Sriracha &amp; Lime Cream</i>	
<b>Chophouse Calamari</b>	<b>17</b>
<i>Buttermilk Marinated and Fried Crisp, with House-Made Marinara</i>	
<b>Seafood Tower</b>	<b>22</b>
<i>Layered with Ginger, Seared Ahi Tuna, Avocado, Mango, and Jumbo Lump Crab</i>	
<b>Jumbo Lump Crab Cakes</b>	<b>23</b>
<i>Seared Golden Brown, with Lemon Butter Caper Sauce</i>	
<b>Lamb Lollipops</b>	<b>28</b>
<i>New Zealand Sourced, with Parsnip Puree and Peppadew Relish</i>	
<b>Seared Salmon Cakes</b>	<b>15</b>
<i>House-Made Remoulade, Creamy Sriracha, and Capers</i>	

### ~Soups~

<b>Soup of the Day</b>	<b>11</b>
<i>Ask Your Server for Selection</i>	
<b>Lobster Bisque</b>	<b>13</b>
<i>Cognac &amp; Cream</i>	

### ~Salads~

<b>Traditional Caesar</b>	<b>12</b>
<i>Romaine, Shaved Parmigiano-Reggiano, House-Made Croutons</i>	
<b>Chophouse</b>	<b>14</b>
<i>Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Egg, and Bleu Cheese Dressing</i>	
<b>Wedge</b>	<b>13</b>
<i>Iceberg, Applewood Bacon, Egg, Tomato, Gorgonzola Crumbles, Red Onions, and Bleu Cheese Dressing</i>	
<b>Greek</b>	<b>12</b>
<i>Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, and Red Wine Vinaigrette</i>	
<b>Mozzarella &amp; Heirloom Tomato</b>	<b>14</b>
<i>Spring Mix, Fresh Basil, Sweet Balsamic Reduction, and EVOO &amp; Vinegar</i>	
<b>Jumbo Lump Crab &amp; Shrimp Louie</b>	<b>24</b>
<i>Mixed Greens, Avocado, Egg, Tomato, Champagne Balsamic Vinaigrette</i>	

### \*\*Chophouse Charcuterie 28

*Herbed Havarti, Pistachio, Almond and Pecan Crusted Goat Cheese Balls, Smoked Wisconsin Cheddar, Sopressata, Prosciutto, and Smoked Jalapeno & Cheddar Sausage, with Olives, Dried Figs, Pickles, Candied Pecans, Dijon Mustard, Honeycomb and Lavash*

*Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.*

*\*\*Contains Nuts*

*Please notify your Server if you have any food allergies prior to ordering.*

*20% gratuity added to parties of 6 or more.*

*All sales are final so please review your receipt before you depart.*

## Dinner Menu

### ~Steaks & Chops~

*Our signature steaks are selected from the finest beef available.  
All our cuts are beautifully marbled for flavor and aged 28-36 days for perfect tenderness.*

#### Center-Cut Filet Mignon

*With Rye Whiskey Cream*

8oz 59

12oz 69

16oz New York Strip 55

*With Rye Whiskey Cream*

18oz Bone-in Ribeye 67

*With Dijon Herbal Butter*

\*\*Roasted Lamb Chops 59

*With Parsnip Puree, Fig Jam, and Roasted Fingerling Potatoes, Sprinkled with Pistachios*

Wild Game Feature *MKT*

*Ask Your Server for Today's Selection*

**Tomahawk for Two 215**

*40oz Bone-In Tomahawk Ribeye, Beautifully Marbled for Flavor and Aged 28 Days for Perfect Tenderness.*

*Comes with Two Sides of Your Choice*

### ~Fresh Seafood~

Fresh Catch of the Day *MKT*

*Ask Your Server for Today's Selection*

Cedar Plank Salmon 37

*Teriyaki Glazed with Roasted Rosemary Potatoes, and Grilled Asparagus*

Sea Bass Imperial 66

*Atop Cream Corn Risotto, with Grilled Asparagus, and Beurre Blanc*

Jumbo Lump Crab Cake 61

Stuffed Lobster Tail

*Cold Water Lobster Tail atop Corn Risotto, Grilled Asparagus, and Beurre Blanc*

### ~Chophouse Classics~

Grilled Chicken Pasta 32

*Pappardelle with Fresh Herbs, Porcini Mushrooms, Spinach, and White Wine Cream Sauce*

Roasted Chicken Breast 29

*With Mashed Potatoes, and Seasonal Vegetables, and Pan Jus*

Lobster & Cheese Ravioli 42

*With Mushroom Cream Sauce*

### ~Enhancements~

Sautéed Jumbo Lump Crab 23      Black Truffle Butter 15

Jumbo Lump Crab Cake 12      Gorgonzola Blue Cheese 14

Cold Water Lobster Tail 32      Au Poivre 11

Grilled Gulf Shrimp 23      Oscar Style

*Lobster 18 ~ Shrimp 14 ~ Crab 12*

### ~Shareable Sides~

*Salt Crusted Baked Potato 10 ~ Whipped Potatoes 10 ~ Burgundy Mushrooms 12*

*Sweet Potato Mash 12 ~ Brussels Sprouts 12 ~ Truffle Parmesan Fries 12*

*Grilled Asparagus 14 ~ Cream Spinach 12 ~ Seasonal Vegetables 10 ~ Broccolini 12*

*Oven-Roasted Three Cheese Potatoes 14 ~ Mushroom Risotto 14 ~ Cream Corn Risotto 14*

*~ Mac-n-Cheese 10 add Lobster +20*

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