



## *Dinner Menu*

### *~Starters~*

**Land & Sea Sampler 26 per person**  
*Lamb Lollipop, Filet Mignon Cigar, Crab Cake,  
and Hill Country Shrimp*

**Gulf Shrimp & Jumbo Lump Crab Ceviche 23**  
*Brined in Fresh Citrus Juices, with Avocado, Onion, Cilantro, and Tomato,  
served with Lavash, with Sriracha & Lime Creme*

**Hill Country Shrimp 19**  
*Served Chilled with Avocado, Tomato Sauce, Onions, Cilantro,  
Jalapeno, and Lime Juice*

**Filet Mignon Cigars 17**  
*Flash Fried to a Golden Brown, with Sriracha & Lime Creme*

**Chophouse Calamari 17**  
*Buttermilk Marinated and Fried Crisp, with House-Made Marinara*

**New Zealand Lamb Lollipops 28**  
*Marinated in Olive Oil, Garlic, and Fresh Thyme*

**Crab Cakes 24**  
*Seared Golden Brown, with Lemon Butter Caper Sauce*

### *~Soups & Salads~*

**Tuscan Vegetable & White Bean Soup 13**  
*With Shaved Parmigiano-Reggiano*

**Traditional Caesar 14**  
*Romaine, Shaved Parmigiano-Reggiano, House-Made Croutons*

**Chophouse 15**  
*Romaine, Hickory Smoked Bacon, Tomato, Gorgonzola Crumbles, Egg,  
with Bleu Cheese Dressing*

**Wedge 16**  
*Iceberg, Hickory Smoked Bacon, Egg, Tomato, Gorgonzola Crumbles, Red Onion,  
with Bleu Cheese Dressing*

**Greek 15**  
*Romaine, Feta, Pepperoncini, Kalamata Olives, Red Onion, Red Pepper, Tomato,  
with Greek Vinaigrette*

**\*\*Heirloom Tomato 16**  
*Spring Mix, Red Onion, Cucumber, Basil Chiffonade, with Sesame Vinaigrette*

*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~*

#### **Center-Cut Filet Mignon**

*With Rye Whiskey Cream*

**8oz 59 ~ 12oz 69**

#### **16oz New York Strip 59**

*With Rye Whiskey Cream*

#### **22oz Bone-In Ribeye 79**

*With Dijon Herbal Butter*

#### **Espresso-Rubbed Elk 65**

*Parmesan and Pea Risotto, and Baby Carrots*

#### **Braised Bone-In Beef Short Rib 68**

*Whipped Potatoes, Baby Carrots, with Natural Jus*

#### **Braised Lamb Shank 49**

*Flash Fried Brussels Sprouts, with Natural Jus*

### *~Seafood~*

#### **Broiled Brook Trout 32**

*Broccolini, with Brown Butter, Lemon, Parsley Sauce*

#### **Grilled Salmon 37**

*Teriyaki Glazed, with Lime, Ginger, Basil Rice, with Asparagus and Mushroom Medley*

#### **Seared Sea Bass 46**

*Grilled Asparagus, Corn Risotto, with Beurre Blanc*

*~Make it "Imperial" +20~*

### *~Chophouse Classics~*

#### **Grilled Chicken Pasta 29**

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

#### **Roasted Chicken Breast 32**

*Whipped Potatoes, Seasonal Vegetables, with Demi-Glace*

#### **Lobster & Cheese Ravioli 42**

*Shaved Parmigiano-Reggiano, with Mushroom Cream Sauce*

#### **Crab Cakes 32**

*Parmesan and Pea Risotto, with Beurre Blanc*

### *~Enhancements~*

*~ Jumbo Lump Crab Cake 12 ~ Lobster Tail MKT~*

*~Grilled Gulf Shrimp 23 ~ Truffle Butter 8 ~ Gorgonzola Crown 14~*

*~ Oscar Style; Lobster 16, Shrimp 14, Crab 16~*

### *~Shareable Sides~*

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

*~Brussels Sprouts 12 ~ Truffle Parm Fries 12 ~ Grilled Asparagus 14~*

*~Cream Spinach 12 ~ Baby Carrots 10 ~ Broccolini 12 ~ Corn Risotto 14~*

*~Mac n Cheese 12 (Add Lobster +20) ~Au Gratin Potatoes 15~*

*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.*