



Dinner Menu

~Starters~

Land & Sea Sampler 26 per person

*Chophouse Calamari, 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, Cocktail 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

Savory Meatballs 18

House-Made Marinara, Shaved Parmigiano-Reggiano, with Fresh Basil

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*

****Heirloom Tomato 16**

Spring Mix, Red Onion, Cucumber, Fresh Basil, with Sesame Vinaigrette

Traditional Spinach 15

Egg, Bacon, Red Onion, Mushrooms, with Warm Bacon 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 Herbal Butter

6oz 44 ~ 8oz 56 ~ 10oz 68

New York Strip 59

Hand-Cut Ribeye 56

Bone-In Ribeye 76

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

~Seafood~

Crab Cakes 36

Parmesan and Pea Risotto, with Beurre Blanc

Grilled Salmon 38

Teriyaki Glazed, with Lime, Ginger, Basil Rice, with Broccolini

Seared Sea Bass 47

Grilled Asparagus, Corn Risotto, with Beurre Blanc

~Make it "Imperial" +20~

With Sautéed Jumbo Lump Crab and Grilled Gulf Shrimp

~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

Cheese Ravioli 26

Romano, Parmigiano-Reggiano, Ricotta, and Asiago Cheeses, with Mushroom Cream Sauce

~Add Lobster and Lobster Cream +16~

~Enhancements~

~Jumbo Lump Crab Cake 12 ~ Rye Whiskey Cream 3 ~ Demi-Glace 3~

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

~Oscar Style; Lobster 16, Shrimp 14, Crab 16 ~ Espresso Rub 3 ~ Cajun Sear 3~

~Shareable Sides~

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

~Brussels Sprouts 12 ~ Hand-Cut Fries 11 ~ Grilled Asparagus 14~

~Cream Spinach 12 ~ 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.