



Dinner Menu

Starters

Our Signature Wagyu & Black Truffle Ravioli 34

Wild Mushroom Risotto, Burgundy, Balsamic Demi-Glace

Land & Sea Sampler 26 *per person*

*Chophouse Calamari, Filet Mignon Cigar, Crab Cake
and MCA Shrimp Cocktail*

Gulf Shrimp & Jumbo Lump Crab Ceviche 23

*Brined in Fresh Citrus Juices, with Avocado, Onion, Cilantro, and Tomato
served with Lavash and Sriracha & Lime Crème*

MCA Shrimp Cocktail 19

*Served Chilled with Avocado-Lime Purée, Cocktail Sauce,
Pickled Red Onion, Cilantro*

Salmon Mousse 18

House-made Crostini

Filet Mignon Cigars 17

Flash Fried to a Golden Brown, with Sriracha & Lime Crème

Chophouse Calamari 17

Buttermilk Marinated and Fried Crisp, served with House-Made Marinara

Savory Meatballs 18

House-made Marinara, Shaved Parmigiano-Reggiano, Fresh Basil

Crab Cakes 24

Seared Golden Brown, with Lemon Caper Buerre Blanc

Soups & Salads

Soup du Jour 8/12

Your Server Has Details

Traditional Caesar 16

*Romaine, Shaved Parmigiano-Reggiano, House-made Croutons
Add Anchovies +2*

Wedge 18

*Iceberg, Applewood-Smoked Bacon, Egg, Tomato, Gorgonzola Crumbles, Red Onion,
Bleu Cheese Dressing*

Caprese Salad 18

*Heirloom Tomato, Fresh Burrata, Spring Mix,
Basil, Balsamic Reduction*

Traditional Spinach 17

Egg, Bacon, Red Onion, Mushrooms, Warm Bacon Vinaigrette

MCA Club Salad 17

*Romaine & Iceberg Mix, Grape Tomatoes, Bacon, Red Onion, Diced Egg,
Cucumber Slices, Radish, Cheddar Cheese Your Choice of Dressing*

We charge a \$25.00 split plate fee for all composed entrées.

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

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

20% gratuity added to parties of 6 or more.



Steaks & Chops

Our Signature Most Flavorful Cut 27oz Wagyu Long Bone Ribeye 210

Crispy Onion Strings, Dijon Butter

8oz Wagyu Filet 105

Herbal Compound Butter

Center-Cut Filet Mignon

Herbal Butter

6oz 62 ~ 8oz 74

Hand-Cut Ribeye 75

Bone-In Ribeye 90

Dijon Butter

Dry-Aged 36oz Porterhouse 175

Bone Marrow Confited Shallots

Espresso-Rubbed Elk 85

Whipped Potatoes, Broccolini

Double-Bone Pork Chop 59

Thyme-Onion-Bacon Jam

Braised Bone-In Beef Short Rib 82

Whipped Potatoes, Baby Carrots, Natural Jus

Seafood

Crab Cakes 44

Whipped Potatoes, Asparagus, Beurre Blanc

Cedar Plank Grilled Salmon 48

Teriyaki-Glazed with Whipped Potatoes, Broccolini

Seared Sea Bass 57

Grilled Asparagus, Corn Risotto, 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, Cremini Mushrooms, Spinach, White Wine Cream Sauce

Chicken Saltimbocca 42

*Prosciutto-wrapped with Sage, Whipped Potatoes, Baby Carrots,
Mushroom Marsala Sauce*

Tortellini Bolognese 32

Cheese Tortellini, Pork Bolognese, Shaved Parmigiano-Reggiano, Fresh Basil

Enhancements

Jumbo Lump Crab Cake 12 ~ Grilled Gulf Shrimp 23

Rye Whiskey Cream 4 ~ Demi-Glace 4 ~ Bearnaise 4 ~ Chimichurri 4

Truffle Butter 8 ~ Gorgonzola Crown 14

Oscar Style: Lobster 20, Shrimp 14, Crab 16 ~ Espresso Rub 3 ~ Cajun Sear 3

Sauce Flight – Rye Whiskey Cream, Demi-Glace, Bearnaise 9

Shareable Sides

Broccolini 17 ~ Whipped Potatoes 14 ~ Brussels Sprouts (contains bacon) 17

Hand-Cut Fries 11 (add Truffle Oil and Parm +2) ~ Corn Risotto 16 ~ Grilled Asparagus 18

Baked Potato 14 ~ Creamed Spinach 16 ~ Burgundy Mushrooms 15

Mac-n-Cheese 15 (Add Lobster +20) ~ au Gratin Potatoes (contains bacon) 16

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