

APPETIZERS

DUROC PORK BELLY 13
charred sweet corn, bourbon & cider bbq glaze, parsley oil

PACIFIC COVE CRAB BAKE 15
carrot & purple cabbage salad, tarragon, whole grain aioli

BROILED GOAT CHEESE 11
wisconsin goat cheese, raisin & shallot chutney, garlic bread

Fresh Oysters

East Coast | West Coast

chili mignonette, sweet house ketchup
½ dozen | market

TUNA TATAKI 16
pickled jalapeno, asparagus, wasabi sprouts, honey soy
wasabi root & avocado cream, won-ton crumb

STEAK TARTARE 15
prime filet, fried caper, shallot, chive, whole grain aioli, parsley oil, brandy,
garlic bread

PICKLED TEMPURA CAULIFLOWER 10
pickled asparagus, roasted red pepper bisque

CHARRED SHRIMP 14
dry spice rub, tomato chili aioli

CHARLIE'S POUNDER 22
one pound wagyu meatball, parmesan, garlic bread, wild mushroom marsala

SALADS | SOUP

CHOPHOUSE CAESAR 9
anchovy paste, shaved parma', dill dressing, garlic bread

ANTHONY'S WEDGE 13
cayenne spiced onion, grape tomato, chive, prosciutto crisp
crumbled blue, smoky blue cheese dressing

ROASTED BEET SALAD 10
salt roasted beets, walnut streusel, goat cheese mousse
pomegranate poppy vinaigrette

KALE CHERRY SALAD 9
apple, fig, almond, balsamic gastrique, lemon cherry vinaigrette

TEMPURA LOBSTER BISQUE 12
lobster tempura, garlic toast

Anthony's
CHOPHOUSE

ENTRÉES

BERKSHIRE CHOP 31
center cut bone-in pork rack, strawberry & balsamic, puffed barley

SOY BRAISED SHORT RIB 35
parsnip puree, orange glaze

WAGYU CHOPHOUSE BURGER 20
10oz masami wagyu, bibb lettuce, english pickle, red onion, goat cheese
black garlic aioli, parmesan herb frites

HOT FRIED CHICKEN 29
joyce farms poulet rouge, buttermilk, cayenne, english pickle, pea puree
fried potatoes, honey

JUMBO SEA SCALLOPS 38
black bean, fermented chorizo, creamy cotija polenta, herb oil

FAROE ISLAND SCOTTISH SALMON 32
hickory smoke, peaches, ginger

BUTCHER BLOCK

RARE-COOL RED CENTER | MEDIUM RARE-WARM RED CENTER
MEDIUM-HOT PINK CENTER | MEDIUM WELL-SLIGHTLY PINK CENTER
WELL-NO PINK

PROVENCAL RIBEYE 49
14 oz | USDA Prime
sun dried tomato, 145 degree egg...prepared medium or higher

NEW YORK STRIP 42
12 oz | USDA Prime

FILET 46
8 oz | USDA Prime

FILET, PETITE 35
6 oz | USDA Prime

CAP STEAK 31
8 oz | USDA Choice
ribeye spinalis, garlic herb chimichurri

FLIGHT OF BEEF

Prime | Grass Fed | Wagyu
4 ounces each 91

PORTERHOUSE FOR TWO 99
32 oz | Black Angus | Greely, Colorado

COWGIRL 68
18 oz | Black Angus | Greely, Colorado
bone-in eye of ribeye

WAGYU FILET 79
8 oz | Masami Wagyu | Northern California

-Personalization-

**BROILED PLUMP
LOBSTER TAIL**

LOBSTER OSCAR 13 | HORSERADISH CREAM 3.5

PORT CHERRY DEMI 4 | BLUE CRUST 5

145 DEGREE EGG 3

SHAVED BLACK TRUFFLE BUTTER 5

WILD MUSHROOM MARSALA CREAM 6

SIDES

TWICE BROILED YUKONS 9
horseradish, sour cream

GNOCCHI 11
house made potato dumplings, arugula, jalapeno, red pepper bisque

ROASTED YAMS 10
savory spice, raisin & shallot chutney, walnut crumble

GARLIC FRITES 8
house cut potato, sweet house ketchup

CREAMY MAC' 12
gemelli, serrano, tomato skin, gouda cream, white corn crisp

CARAMELIZED SESAME CARROTS 9
rainbow baby carrot, white sesame, honey soy

BRUSSELS AU GRATIN 11
creamy parmesan, sweet corn, crispy fried onion

FOREST MUSHROOMS & SPINACH 9
crimini, oyster, shiitake, garlic & chicken rind 'croutons'

CALLE' CORN 8
sweet corn, cilantro, lime, chili powder, cotija

BROILED ASPARAGUS 10
pearl onion, grape tomato, tarragon, white wine, grilled lemon

BROCCOLINI 11
almond, cherry, white wine

HARICOT VERTS 9
shaved shallot, soy vinaigrette, red pepper flake