

STARTER

ANTHONY'S WEDGE

cayenne onion, grape tomato, chive, prosciutto crisp, crumbled blue smoky bacon blue cheese | 1/2 size

KALE CHERRY SALAD

apple, fig, almond, balsamic, lemon cherry vinaigrette | 1/2 size

SEASONAL SOUP

daily offering from our culinary team

CHEF'S PRIX FIXE

choose one from each | 27

SIDE

GARLIC FRITES

POTATO CRISPS

BLACK BEAN CORN SUCCOTASH

SAUTÉED SPINACH & PEARL ONIONS

ENTRÉE

ASADO SKIRT STEAK

chimichurri sauce | USDA Choice, 5 oz

CHICKEN CAESAR SALAD

joyce farms poulet rouge, kalamata tapenade, parma', anchovy paste focaccia, dill dressing | 1/2 size

SCOTTISH SALMON

hickory smoke, peaches, ginger | 4 oz

CHOPHOUSE GREENS

CHICKEN CAESAR 17

joyce farms poulet rouge, kalamata tapenade, parma', anchovy paste focaccia, dill dressing | 5 oz

STEAK 'CHOP' WEDGE 26

prime filet, cayenne spiced onion, grape tomato, chive, prosciutto crisp crumbled blue, smoky blue cheese dressing | 5 oz

SMOKY SALMON 23

hickory smoked, mandarin orange, cherries, greens, walnut streusel lemon cherry vinaigrette | 4 oz

WASABI AHI 24

cucumber, carrot, micro chive, sesame seed, greens, wasabi crema' honey soy, won ton crouton | 4 oz

SLAMMERS | FULL PLATES

PRIME FILET SLAMMERS & FRITES 24

greens, pickled onion, horseradish cream | 2 each

FAROE ISLAND SCOTTISH SALMON 32

hickory smoke, peaches, ginger | 8 oz

CRAB CAKE SLAMMERS & CRISPS 19

carrot & purple cabbage, tarragon, whole grain aioli | 2 each

POTATO GNOCCHI 18

house made dumpling, corn, jalapeno, arugula, red pepper bisque

BUTCHER BLOCK

BEEF FILET 38

potato crisps | USDA Prime, 6 oz

SKIRT STEAK 29

potato crisps, chimichurri sauce | USDA Choice, 8 oz

CAP STEAK 34

potato crisps | USDA Choice, 8 oz

NEW YORK STRIP 44

potato crisps | USDA Prime, 12 oz



Executive Chef | Justin Miller

Consuming raw or undercooked meats, poultry, seafood or shellfish, may increase your risk for food borne illness