

APPETIZERS

Duroc Pork Belly Charred Sweet Corn, Crispy Onion, Cider BBQ	12	Crab Bake Carrot + Purple Cabbage Salad, Tarragon, Whole Grain Aioli	15
Charlie's Pounder Wagyu Beef, Shimeji Mushroom, Provencal Crème Fraiche	21	Broiled Goat Cheese Wisconsin Goat + Boursin Cheese, Sauce Vierge	12
Bourbon Mussels Wild Mushroom Broth, Fronds, Ponzu Aioli	13	Tempura Cauliflower Pickled Asparagus, Red Pepper Bisque	11

RAW | CHILLED

Tuna Tataki 17 Pickled Jalapeno, Asparagus, Honey Soy Wasabi + Avocado Cream	1/2 Dozen Oysters MKT Lime-Chili Mignonette	Shrimp Ceviche 16 Habanero Gremolata, Avocado Greens, Crackers
	Grass-Fed Steak Tartare 21 Fried Caper, Shallot, Micro Chive, Whole Grain Aioli, Brandy, Grilled Toast	

SALADS | SOUP

Anthony's Wedge 12 Tomato, Chive, Crispy Onion, Prosciutto Crumbled Blue, Smokey Dressing	Tempura Lobster Bisque 10 Sherry, Brandy, Cream, Lobster Tempura Grilled Toast	Heirloom 11 Tomato, Avocado, Shaved Fennel, Fronds Parsnip, Citrus Gastrique
Kale Cherry Salad 9 Apple, Fig, Almond, Balsamic Syrup Cherry Vinaigrette	Steak 'Chop' Wedge 26 Prime Filet, Tomato, Chive, Crispy Onion, Prosciutto Crumbled Blue, Smokey Dressing	Chophouse Caesar 8 Romaine, Shaved Parmesan, Focaccia Creamy Dressing

ENTRÉES

Jumbo Sea Scallops English Peas, Cauliflower Puree, Orange Supreme Pine Nut, Citrus Vinaigrette	37
Ora King Salmon Pear, Pistachio, Chervil Cream	34
Seared Halibut Israeli Couscous, Fennel Gastrique, Chili-Pickled Lime	39
Chophouse 'Smash' Burger Northern California Wagyu, Bibb Lettuce, English Pickle Red Onion, Goat Cheese, Black Garlic Aioli + Shoestring Frites	19
Pork Tomahawk 18 oz Bone-In Center Cut Chop Sauce	41
Roasted Chicken Poulet Rouge Savory Chicken Sausage, Pancetta, Creamy Polenta Sage, Lemon Beurre Blanc	29
Brown Butter Ravioli Gournay + Wisconsin Goat Cheese, Sun-Dried Tomato Shimeji Mushroom, Asparagus Cream	25

PERSONALIZATION

Lobster Oscar	13	Horseradish Cream	3
145 Degree Egg	2	Mushroom Marsala	4
Bone Marrow Butter	6	Blue Crust	4
Black Truffle Butter	4	Chop Sauce	2
Plump Broiled Lobster Tail	MKT		

BUTCHER BLOCK

Provencal Ribeye 14 oz USDA Prime Cast Iron Crusted + 145 Degree Egg	46
New York Strip 12 oz USDA Prime	41
Filet 7 oz Black Angus-Greeley, CO	39
Cowgirl 18 oz Black Angus-Greeley, CO Bone-In Eye of Ribeye	65
Spinalis 8 oz USDA Choice Ribeye Cap	36
Porterhouse 32 oz Black Angus-Greeley, CO	89
BUTCHER'S RESERVE	
Flight of Beef Prime Grass-Fed Australian Wagyu MSA4	91
Bone-In Filet 10 oz Black Angus-Greeley, CO 21 Day Dry Aged	59
Kansas City Strip 16 oz USDA Prime 45 Day Dry Aged	69
Wagyu 6 oz MSA4 Graded-Australia Tenderloin Filet	58

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

SIDES

Calle' Corn 8 Cilantro, Lime, Chili Powder, Cotija	Twice Broiled Yukons 9	Creamy Mac 12 Gemelli Pasta, Serrano, Gouda Cream White Corn Crisps
Rainbow Carrots 9 Ginger, Dill Creme Fraiche, Citrus + Honey Syrup	Potato Latkes 11	Broiled Asparagus 10 Sun-Dried Tomato Hollandaise
Brussels Au Gratin 11 Creamy Parmesan, Sweet Corn, Crisp Onion	Shoestring Frites 7	Forest Mushrooms 9 Crimini + Oyster Mushroom, Garlic, Spinach Chicken Rind 'Crouton'
Charred Broccoli 9 Red Pepper Flake, Shallot, Tarragon Butter		



Justin Miller, Executive Chef

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