

# APPETIZERS

<b>Bacon and Eggs</b> Braised Pork Belly, Spinach, 145 Degree Egg, BBQ Hollandaise	16	<b>Crab Bake</b> Carrot + Purple Cabbage Salad, Tarragon, Whole Grain Aioli	19
<b>Charred Shrimp</b> Scallion, Sambal Oelek, Blue Cheese	18	<b>Beef Tataki</b> Shaved Black Truffle, Green Onion + Shallot Salad, Soy Caramel	27
<b>Broiled Goat Cheese</b> Wisconsin Goat + Boursin Cheese, Sauce Vierge	15	<b>Tempura Cauliflower</b> Pickled Asparagus, Red Pepper Bisque	13

**A5 Katsu Sando** MKT  
Miyazaki Wagyu Strip, Panko, Kewpie Aioli, White Bread

## RAW | CHILLED

**Caviar** MKT  
Creme Fraiche, Petit Toast  
Chef Selection | 1 oz

**Tuna Tataki** 18  
Pickled Jalapeno, Asparagus, Honey Soy  
Wasabi Cream

**1/2 Dozen Oysters** 24  
Lime-Chili Mignonette

## SALADS | SOUP

**Anthony's Wedge** 12  
Tomato, Chive, Crispy Onion, Prosciutto  
Crumbled Blue, Smokey Dressing

**Lobster Bisque** 13  
Sherry, Brandy, Grilled Toast

**Beet Carpaccio** 11  
Cherry Tomato, Mixed Greens, Mint  
Goat Cheese Mousse, Shallot + Blood Orange Vinaigrette

**Kale Cherry Salad** 10  
Apple, Dried Cherry, Almond, Fig Vinaigrette

**Steak 'Chop' Wedge** 28  
Prime Filet, Tomato, Chive, Crispy Onion, Prosciutto  
Crumbled Blue, Smokey Dressing

**Chophouse Caesar** 10  
Romaine, Shaved Parmesan, Focaccia  
Creamy Dressing

# ENTRÉES

**Sea Scallops** 42  
Shaved Black Truffle, English Peas, Cauliflower, Aged Garlic Risotto

**Ora King Salmon** 39  
Broccolini, Butternut Squash, Creme Fraiche

**Short Rib** 38  
Horseradish Greens, Parsnip Puree, Soy Caramel

**Chophouse 'Smash' Burger** 20  
Domestic Wagyu, Jalapeno + Bacon Jam, White Cheddar  
Butter Lettuce, Shoestring Frites

**Roasted Chicken Poulet Rouge** 31  
Pancetta, Creamy Polenta, Sage, Lemon Beurre Blanc

**Ravioli** 27  
Nutmeg Mascarpone, Butternut Puree, Creamed Corn, Pepitas  
Fried Brussels + Sage

# BUTCHER BLOCK

**Provencal Ribeye** 53  
14 oz | USDA Prime | Cast Iron Crusted + 145 Degree Egg

**New York Strip** 46  
12 oz | USDA Prime

**Filet** 39  
7 oz | Black Angus-Greeley, CO

**Cowgirl** 68  
18 oz | Black Angus-Greeley, CO | Bone-In Eye of Ribeye

**Spinalis** 41  
8 oz | USDA Choice

**Pork Tomahawk** 43  
17 oz | Chop Sauce

## BUTCHER'S RESERVE

**Flight of Beef** 94  
Prime 4 oz | Grass Fed 4 oz | Wagyu 4 oz

**Bone-In Filet** 63  
10 oz | Black Angus-Greeley, CO | 21 Day Dry Aged

**Kansas City Strip** 73  
16 oz | USDA Prime | 45 Day Dry Aged

**Wagyu Filet** 67  
6 oz | Domestic

**Strauss Farms Grass Fed** 59  
8 oz | Tenderloin Filet

**A5 Miyazaki Wagyu** MKT  
6 oz | Japan | Strip Loin

## PERSONALIZATION

Lobster Oscar 13 | Horseradish Cream 3  
145 Degree Egg 3 | Mushroom Marsala 5  
Bone Marrow Butter 5 | Blue Crust 6  
Black Truffle Butter 5 | Chop Sauce 3  
Plump Broiled Lobster Tail MKT



## SIDES

**Calle' Corn** 11  
Cilantro, Lime, Chili Powder, Cotija

**Brussels Au Gratin** 13  
Creamy Parmesan, Sweet Corn, Crisp Onion

**Charred Broccolini** 12  
Red Pepper Flake, Shallot, Tarragon Butter

**Twice Broiled Yukons** 11  
**Sweet Potato** 12  
Walnut Streussel, Soy

**Shoestring Frites** 10

**Creamy Mac** 14  
Gemelli Pasta, Serrano, Roasted Tomato, White Cheddar

**Forest Mushrooms** 13  
Spinach, Garlic, Chicken Rind 'Crouton'

**Broiled Asparagus** 13  
Sun-Dried Tomato, Hollandaise

Justin Miller, Executive Chef

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