

APPETIZERS

Pork Belly White Cheddar Polenta, BBQ Gastrique	15	Crab Bake Carrot + Purple Cabbage Salad, Tarragon, Whole Grain Aioli	19
Charred Shrimp Scallion, Sambal Oelek, Blue Cheese	18	Charlie's Pounder Wagyu Meatballs, Mushroom Ragout, Toasted Parmesan	20
Broiled Goat Cheese Blueberry, Ginger, Cilantro, Balsamic + Grilled Flatbread	14	Tempura Cauliflower Pickled Asparagus, Red Pepper Bisque	12
A5 Katsu Sando Miyazaki Wagyu Strip, Panko, Kewpie Aioli, White Bread	MKT	Beef Tataki Shaved Black Truffle, Green Onion + Shallot Salad, Soy Caramel	22

RAW | CHILLED

King Crab Cocktail 31 Blue Crab Salad, King Crab Legs, Avocado Cilantro + Greens, Spicy Tomato	1/2 Dozen Oysters 21 Lime-Chili Mignonette Spicy Tomato	Tuna Tataki 23 Pickled Jalapeno, Asparagus, Honey Soy Wasabi Cream
	Seafood Tower MKT 1/2 Pound Crab Legs 2 Wild Caught Lobster Tails 10 Oysters Tuna Cubes 1 oz Caviar	

SALADS | SOUP

Anthony's Wedge 12 Tomato, Chive, Crispy Onion, Prosciutto Crumbled Blue, Smoky Dressing - Seasonal Feature Available -	Lobster Bisque 11 Sherry, Brandy, Grilled Toast	Classic Caesar 10 Romaine, Shaved Parmesan, Focaccia Creamy Dressing
	Steak Chop Wedge 26 Prime Filet, Tomato, Chive, Crispy Onion Prosciutto, Blue Cheese, Smoky Dressing	

ENTRÉES

Jumbo Sea Scallops English Peas, Orange Supreme, Arborio, Pine Nuts, Citrus Vinaigrette	42
Ora King Salmon Sweet Potato, Apple Cider + Ginger Compote, Dijon, Honey Soy	37
Chophouse 'Smash Burger' Domestic Wagyu, Jalapeno + Bacon Jam, White Cheddar Butter Lettuce, Shoestring Frites	22
Short Rib White Cheddar Grits, Scallion, Soy Caramel	38
Roasted Chicken Poulet Rouge Vegetable Succotash, Braised Potato, Pancetta	31
Pork Tenderloin Plantain, Polenta, Chimichurri, Molasses + Fig BBQ	29
Gnocchi Shimeji Mushroom, English Peas, Tomato, Parmesan, Tarragon Butter	25
Twin Lobster Tails 10 oz South Atlantic, Wild Caught Lemon Herb Butter	MKT

PERSONALIZATION

Blue Crust 6 Lobster Oscar 17
145 Degree Egg 2.5 Boursin Crust 6
Mushroom Marsala 5 Bone Marrow Butter 5
Black Truffle Butter 5 Horseradish Cream 3
Hollandaise 3 Chimichurri 3
Chop Sauce 2 Plump Lobster Tail MKT

BUTCHER BLOCK

Ribeye Provencal 16 oz USDA Prime Cast Iron Crusted + 145 Degree Egg	59
Filet 7 oz Black Angus Greeley, CO	41
New York Strip 12 oz USDA Prime	48
Cowgirl 18 oz Black Angus Greeley, CO Bone-In Eye of Ribeye	68
Delmonico Ribeye 16 oz USDA Prime	57
BUTCHER'S RESERVE	
Flight of Beef 4 oz each USDA Prime + Strauss Farms Grass Fed + Domestic Wagyu	95
Bone-In Filet 12 oz Black Angus Greeley, CO	69
Grass-Fed Tenderloin 6 oz Strauss Farms	59
Kansas City Strip 16 oz USDA Prime 45 Day Dry Aged	73
Wagyu Filet 8 oz Domestic	74
A5 Wagyu Strip 6 oz Kyushu Island-Miyazaki, Japan	MKT

SIDES

Calle' Corn 11 Cilantro, Lime, Chili Powder, Cotija	Twice Broiled Yukons 10	Creamy Mac 14 Gemelli Pasta, Serrano, Roasted Tomato, White Cheddar
Brussels Au Gratin 13 Sweet Corn, Crispy Onion	Shoestring Frites 9	Forest Mushrooms 12 Spinach, Garlic, Chicken Rind 'Crouton'
Charred Broccolini 12 Red Pepper Flake, Shallot, Tarragon Butter		Broiled Asparagus 12 Tarragon Butter, Grilled Lemon



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