

LUNCH MENU

STARTER

Broiled Goat Cheese 14

Apple Fig Jam, White Balsamic Glaze, Grilled Zatar Flatbread

Gambas Pil Pil 16

Shrimp, Garlic-Tomato Chili Sauce, Crostini

Lobster Bisque 13

Sherry, Brandy, Toast Point

Tuna Tartare 26

Shoyu Citrus, Soy Pearls, Scallions, White Sesame, Seaweed Salad, Crispy Rice Paper

Oysters Half Shell 24 | 44

Half or Full Dozen | Quince Mignonette

Fischer-Farms Bacon 18

Bourbon, Maple Syrup, Fresno Chili, Orange

CHOPHOUSE GREENS

Anthony's Wedge 15

Tomato, Crispy Onion, Fried Prosciutto, Crumbled Bleu Cheese, Bacon Bleu Dressing

Chophouse Caesar 13

Chopped Romaine, Tomato, Parmesan, Bread Crumb, Creamy Caesar Dressing

Add Chicken \$12, Shrimp \$16, Salmon \$18

Beet & Bleu Salad 16

Roasted Baby Beets, Roasted Pistachio, Dark Cherry, Shaved Bleu Cheese, Pickled Red Onion, Champagne Vinaigrette

Steak Chop Wedge 32

4 oz Filet, Tomato, Crispy Onion, Prosciutto, Crumbled Bleu Cheese, Bacon Bleu Dressing

FULL PLATES

Lobster Roll 32

Tarragon Mayo, Micro Greens, Hoagie Bun, Frites

Filet Sandwich + Frites 21

Sliced Filet, Giardiniera, Demi-Glace, Mixed-Green Lettuce

Filet 51 | 69

7 oz | 12 oz | USDA Choice

Chophouse Wagyu Burger 23

Bibb Lettuce, Garlic Aioli, American Cheese, Jalapeño-Bacon Jam, Frites

Crusted Ahi Tuna 45

Seared Tuna, Marinated Bok Choy, Shiitake Mushroom, Wasabi Gel, Yuzu Sauce

Crab Cake Sliders + Frites 22

Arugula Salad, Mustard Aioli

Heritage Salmon 42

Parsnip Purée, Chorizo, Chimichurri

Mushroom Risotto 24

Porcini, Enoki, Pickled Shiitake, Truffle Butter



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