

LUNCH MENU

STARTER

Broiled Goat Cheese 14

Apple Fig Jam, White Balsamic Glaze, Grilled Za'atar Flatbread

Gambas Pil Pil 16

Shrimp, Garlic - Tomato Chili Sauce, Crostini

Lobster Bisque 13

Sherry, Brandy, Toast Point

Truffle Arancini 23

Truffle Aioli

Snow Crab Cocktail MKT

Snow Crab (6), Fine Herbs Vinaigrette, Butter Powder, Lemon

Wagyu Cigars 25

Wagyu Beef Spring Roll, Black Garlic, Thai Chili Crunch

CHOPHOUSE GREENS

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

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

Italian Butcher Salad 19

Romaine, Arugula, Genoa Salami, Grape Tomato, Olives, Pepperoncini, Provolone, Herb Garlic Breadcrumbs, Parmesan Basil Dressing

Asian Shrimp Salad 19

Mixed Greens, Braised Bok Choy, Brussel Sprouts, Carrots Crispy Rice Noodles, Garlic, Shrimp Yuzu Sesame Dressing

Steak Chop Wedge 35

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

Spring Harvest Chicken 28

Airline Chicken Breast, Shallot Raspberry Butter, Asparagus

Filet 51 | 67

7 oz | 10 oz | Australian

Chophouse Wagyu Burger 23

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

Steak And Onion Sandwich 23

Shaved Steak, Caramelized Onions, Provolone, Chimichurri, Chive Emulsion, Locally Baked Hoagie, Fries

Halibut 42

Corn And Edamame Succotash, Chef's Butter

Crusted Ahi Tuna 45

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

SIDES

Roasted Brussels 14

Feta, Prosciutto, Apple, Maple-Duck Vinaigrette

Shoestring Frites 13

Beef Tallow, Chop Sauce, Truffle Aioli

Bacon Gochujang Mac And Cheese 16

Bacon, Gochujang, Scallion, White Cheddar, Bacon Breadcrumbs



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