

APPETIZERS

Calabrian Shrimp	16
Shrimp, Calabrian-Tomato Sauce, Crostini	
Broiled Goat Cheese	15
Blueberry Fresno Jam, Lemon-White Balsamic, Flatbread	
Crab Cake	29
Jumbo Lump Crab, Preserved Lemon Butter, Fennel Slaw	

Wagyu Cigars	25
Wagyu Beef Spring Roll, Black Garlic, Thai Chili Crunch	
Seared Foie Gras	36
Parkerhouse Toast, Pomegranate Gel, Marcona Almond, Maldon Salt	

Truffle Arancini	21
Prosciutto, Truffle-Cream Sauce, Parmesan	
Crab Toast	27
Crab Meat, Salsa Verde, Bacon Crème Fraîche, Smoked Salt	
Charlie's Pounder	24
Wagyu Meatballs, Mushroom Marsala, Baguette	

RAW | CHILLED

Wagyu Carpaccio	23
Shaved Wagyu, Horseradish Foam, Capers, Parmesan, Smoked Olive Oil, Sourdough	
Add Truffle \$10	

*Regiis Ova Caviar
Gaufrette, French Onion Crème Fraîche, Chive
Golden 160 | Royal 110*

Ahi Tuna Cones	26
Shoyu Citrus, Seaweed Salad, Black Sesame Cones, Wasabi Tobiko	

Seafood Tower	petite MKT full MKT
Lobster Tails, Snow Crab Claws, Tuna Tartare, Oysters, U-10 Shrimp	

Oysters Half Shell	24 44
Half or Full Dozen Gooseberry Mignonette	

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

SALADS | SOUPS

Anthony's Wedge	15
Tomato, Crispy Onion, Fried Prosciutto, Crumbled Bleu Cheese, Bacon Bleu Dressing	

Lobster Bisque	13
Sherry, Brandy, Toast Point	

Steak Chop Wedge	36
4 oz Filet, Tomato, Crispy Onion, Fried Prosciutto, Crumbled Bleu Cheese, Bacon Bleu Dressing	

Little Gem Caesar	13
Little Gem Lettuce, Parmesan Cheese, Herb Bread Crumbs, Caesar Dressing	

Italian Butcher Salad	19
Romaine, Arugula, Genoa Salami, Grape Tomato, Olives, Pepperoncini, Provolone, Herb Garlic Breadcrumbs, Parmesan Basil Dressing	

Burrata Tomato	17
Cherry Tomato, Pesto, Pistachio, Honeycomb, Honey	

BUTCHER BLOCK

Filet 51 | 67
7 oz | 10 oz | Australian

Grass-Fed Filet 71
8 oz | Niman Farm

Wagyu Filet 79
8 oz | Australian | MB5

Spinalis MKT
8 oz | USDA Choice

Bleu Cheese Mousse 5 | Mushroom Marsala 5 | Black Truffle Butter 7
Crab Oscar 14 | Horseradish Cream 4 | Chimichurri 6 | Béarnaise 6
A-5 Butter 9 | Bone Marrow Butter 5 | Bourbon Peppercorn Butter 6

Cowgirl 81
14 oz Bone-In Eye of Ribeye | Bourbon Peppercorn Butter | USDA Prime

New York Strip 64
12 oz | USDA Prime

Ribeye Provençal 75
16 oz | USDA Prime | Cast Iron Crusted
145 Degree Egg

Delmonico Ribeye 71
16 oz | USDA Prime

Reserve Cuts

A-5 Miyazaki Wagyu Tenderloin | 4 oz MKT
A-5 Olive Fed Wagyu Tenderloin | 4 oz MKT
A-5 Hokkaido Snow Beef Tenderloin | 4oz MKT
Flight of Japanese Wagyu | 12oz \$500

ENTREES

Crusted Ahi Tuna	45
Seared Tuna, Marinated Bok Choy, Shiitake Mushroom, Wasabi Gel, Yuzu Sauce	

King Salmon	49
Miso Crusted, Pickled Carrot Puree, Black Garlic Yuzu, Tempura Shiso	

Can You Sea Me	MKT
Chef's Rotating Seafood Feature	

Sea Scallops	61
Sweet Potato Puree, Gremolata, Salsa Verde, Crunchy Thai Vinaigrette	

Frenched Lamb Rack	49
Roquefort Crust, Parmesan Grit Cake, Madeira Sauce	

Mosaic Chicken	38
Chicken Breast, Tomato, Roasted Cabbage, Tarragon Oil, Pickled Radish, Fresh Black Truffle, Garlic Cream Sauce	

Halibut	54
Corn-Edamame Succotash, Blood Orange Vinaigrette, Micro Greens	

Chophouse Wagyu Burger	23
Bibb Lettuce, American Cheese, Garlic Aioli, Jalapeño-Bacon Jam, Frites	

Ravioli Girella	33
Ricotta + Parmesan Cheese Stuffed Homemade Pasta, Garlic, Herbs, Pesto Sauce, Butter Add Lobster \$17	

SIDES

Broiled Potatoes	13
Bacon Crème Fraiche, Scallion	

Baked Creamy Mac	16
Radiatore, Serrano Pepper, Roasted Tomato, White Cheddar Add Lobster \$17	

Calle Corn	14
Fresh Shucked Corn, Cotija, Lime Crema, Chili, Cilantro	

Asparagus	16
Herb Butter, Garlic-Lemon Hollandaise	

Shoestring Frites	13
Beef Tallow, Chop Sauce, Truffle Aioli	

Roasted Brussels	14
Feta, Prosciutto, Apple, Pineapple, Maple-Duck Vinaigrette	

Broccolini	14
Italian Sausage, Tomato, Tallow	



Karl Benko, Executive Chef

Parties of 10 or more subject to 20% gratuity

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