

STARTERS

SALUMI E FORMAGGI HOUSE CURED SALUMI, IMPORTED CHEESES, GIARDINIERA, TRUFFLE HONEY, OLIVE MISTA, CROSTINI	22	PAN SEARED TUNA* (GF) LEMON AIOLI, CHERRY TOMATO CONSERVA	21
CRAB CAKE JUMBO LUMP CRAB, CALABRIAN AIOLI, WATERCRESS	24	PEI MUSSELS ANISETTE BROTH, CASTELVETRANO OLIVES, CALABRIAN CHILI PEPPER	22
CRISPY CALAMARI POINT JUDITH, CRISPY CHERRY PEPPERS, LEMON BASIL AIOLI	19	CRISPY BRUSSELS CHILI GARLIC CRUNCH, GOAT CHEESE, BALSAMIC	14
BURRATA BASIL PESTO, CHERRY TOMATO, MICRO BASIL, BALSAMIC DRIZZLE, GRILLED CIABATTA	21	WOOD GRILLED OCTOPUS POTATO, CALABRIAN AIOLI, PANCETTA, CIPOLLINI ONION	22
TUSCAN MEATBALL POMODORO, BURRICOTTA, FRIED BASIL	16	LOBSTER FUSILLI HERB BREAD CRUMBS, TRUFFLE BUTTER, FONTINA	28
TENDERLOIN TARTARE* BRANDT BEEF, RED ONION, TRUFFLE DIJON, QUAIL EGG, PICKLED MUSTARD SEED, CROSTINI	23	MOZZARELLA EN CAROZZA CRISPY MOZZARELLA, PESTO TRIO, BASIL, SUNDRIED TOMATO, ARUGULA	17

CHOPHOUSE RAW BAR

SEAFOOD TOWER* 125 OYSTERS, SHRIMP, TUNA, CITRUS MARINATED CHILLED LOBSTER

SHRIMP COCKTAIL 21 (GF)
COCKTAIL SAUCE, LEMON

CHILLED LOBSTER 24 (GF)
LEMON, LIME, RED ONION, PARSLEY

SWELL OYSTERS* 24 (GF)
COCKTAIL SAUCE, PROSECCO MIGNONETTE,
LEMON

TUNA TARTARE* 22
CALABRIAN CUCUMBER, AVOCADO CREMA,
WATERCRESS

SALADS

BEEF SALAD 16 (GF)
PICKLED BEETS, ARUGULA, CANDIED WALNUTS,
GOAT CHEESE, GREEN GODDESS VINAIGRETTE

FENNEL & CITRUS 16 (GF)
RADICCHIO, BABY GEM, GOAT CHEESE,
ORANGE, GRAPEFRUIT, PISTACHIO,
LEMON HERB VINAIGRETTE, PARMIGIANO TUILE

CAESAR* 14
HEARTS OF ROMAINE, PARMIGIANO,
CIABATTA CROUTON, ANCHOVY

ADD

TUNA 16

STEAK TIPS 18

CHICKEN 14

SALMON 16

SHRIMP 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

(GF) GLUTEN FREE

PASTA FRESCA

LOBSTER RAVIOLI VODKA SAUCE, PANCETTA, PARMIGIANO, MAINE LOBSTER, FOCACCIA CRUMB	38	BOLOGNESE BRAISED BEEF, PORK & VEAL, SAN MARZANO, HOUSE MADE PASTA, PARMIGIANO REGGIANO	30
AGLIO OLIO E PEPERONCINO FUSILLI, TUSCAN SAUSAGE, ROASTED TOMATO, CHERRY PEPPERS	32	QUATTRO FORMAGGI RAVIOLI, SUNDRIED TOMATO BRODO, BASIL PESTO	32

ENTRÉES

GRILLED SWORDFISH* MAINE LOBSTER, ENGLISH PEAS, CORN, PANCETTA, GREMOLATA	45	YELLOWFIN TUNA* ^{GF} AVOCADO CREMA, POLENTA CAKE, RED BEETS, ORANGE	42
PAN SEARED SALMON* ^{GF} SAGE ROASTED SWEET POTATO, ASPARAGUS LEMON & GARLIC	35	PAN SEARED ARCTIC CHAR ^{GF} LEMON PARMIGIANO RISOTTO, SHAVED BRUSSELS SPROUTS, PANCETTA VINAIGRETTE	39
BRICK CHICKEN ^{GF} HUDSON VALLEY HALF CHICKEN, PAN JUS, ROSEMARY POTATOES, BROCCOLINI	34	PETITE FILET* SWEET CORN POLENTA, CHARRED CALABRIAN BROCCOLINI, HICKORY BLACK GARLIC AIOLI	55
COLOSSAL SHRIMP ROASTED TOMATO RISOTTO, CRISPY ONION, MICROBASIL	38	BRAISED SHORT RIB GARLIC & GORGONZOLA MASHED, MUSHROOM MISTA, CRISPY ONION	46

WOOD-FIRED STEAKS & CHOPS

14oz GARLIC CRUSTED LAMB RACK*	62
16oz SAGE CRUSTED VEAL CHOP*	49
10oz BARREL CUT FILET MIGNON*	65
16oz PRIME BRANDT RIBEYE*	75
16oz PRIME DRY AGED SIRLOIN*	85
12oz 7X WAGYU FLAT IRON*	68
36oz DRY AGED LONG BONE RIBEYE*	135

WOOD GRILLED JUMBO SHRIMP	16
TORCHED BLACK TRUFFLE BUTTER	8
BERNAISE SAUCE	3
GORGONZOLA BUTTER	5
AU POIVRE SAUCE	6
CRAB CAKE OSCAR	12

UPGRADES

SIDES

ROSEMARY ROASTED POTATOES	12	ROASTED GARLIC MASCARPONE MASHED POTATOES	11
BLACK TRUFFLE MASCARPONE GNOCCHI	13	TRUFFLE FRIES	12
SWEET CORN POLENTA	12	JUMBO ASPARAGUS & LEMON	12
CRISPY ONION STRINGS	11	BROCCOLINI & GARLIC	12
PROSCIUTTO MAC & CHEESE	12	SAUTÉED WILD MUSHROOMS	13
ROASTED TOMATO RISOTTO	10		

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