

STARTERS

SALUMI E FORMAGGI HOUSE CURED SALUMI, IMPORTED CHEESES, GIARDINIERA, TRUFFLE HONEY, OLIVE MISTA, ROSEMARY, CROSTINI	22	PAN SEARED TUNA* ^{GF} LEMON AIOLI, CHERRY TOMATO CONSERVA, TOASTED SUNFLOWER SEED	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	WOOD GRILLED OCTOPUS ^{GF} POTATO, CALABRIAN AIOLI, PANCETTA, CIPOLLINI ONION	22
BURRATA BASIL PESTO, CHERRY TOMATO, MICRO BASIL, BALSAMIC DRIZZLE, GRILLED CIABATTA	21	LOBSTER FUSILLI HERB BREAD CRUMBS, TRUFFLE BUTTER, FONTINA	28
TUSCAN MEATBALL POMODORO, BURRICOTTA, FRIED BASIL	16	MOZZARELLA EN CAROZZA CRISPY MOZZARELLA, PESTO TRIO, BASIL, SUNDRIED TOMATO, ARUGULA	17
TENDERLOIN TARTARE* BRANDT BEEF, RED ONION, TRUFFLE DIJON, QUAIL EGG, PICKLED MUSTARD SEED, CROSTINI	23		

CHOPHOUSE RAW BAR

SEAFOOD TOWER* 125 OYSTERS, SHRIMP, TUNA, CITRUS MARINATED CHILLED LOBSTER			
LOCAL OYSTERS* 24 COCKTAIL SAUCE, PROSECCO MIGNONETTE, LEMON	SHRIMP COCKTAIL 21 COCKTAIL SAUCE, LEMON	TUNA TARTARE* 22 EXTRA VIRGIN OLIVE OIL, TRUFFLE, CROSTINI, SMOKED MALDEN SALT	CHILLED LOBSTER 24 LEMON, LIME, RED ONION, RED PEPPER

SALADS

BEET SALAD 16 ^{GF} PICKLED BEETS, ARUGULA, CANDIED WALNUTS, GOAT CHEESE, GREEN GODDESS VINAIGRETTE	STRAWBERRY RHONE 15 ^{GF} PINK RHONE GEM, PECORINO, TOASTED ALMONDS, BASIL, STRAWBERRY VINAIGRETTE	CAESAR* 14 HEARTS OF ROMAINE, PARMIGIANO, CIABATTA CROUTON, ANCHOVY
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ADD	TUNA 16	STEAK TIPS 18	CHICKEN 14	SALMON 16	SHRIMP 18
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PASTA FRESCA

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

GRILLED SWORDFISH* ^{GF} MAINE LOBSTER, ENGLISH PEAS, CORN, PANCETTA, GREMOLATA	45	YELLOWFIN TUNA* ^{GF} ENGLISH PEA PURÉE, POLENTA CAKE, RED BEETS, ORANGE	42
PAN SEARED SALMON* ^{GF} SAGE ROASTED SWEET POTATO, ASPARAGUS LEMON & GARLIC	35	PAN SEARED HALIBUT ^{GF} LEMON PARMIGIANO RISOTTO, SHAVED BRUSSELS SPROUTS SALAD, PANCETTA VINAIGRETTE	46
ROASTED CHICKEN ^{GF} CRISPY POTATOES, ARUGULA SALAD	34	PETITE FILET* ^{GF} SWEET CORN POLENTA, CHARRED CALABRIAN BROCCOLINI, HICKORY BLACK GARLIC AIOLI, LEMON ZEST	55
RISOTTO ^{GF} PAN SEARED SHRIMP, ROASTED TOMATO, SUNFLOWER SEEDS, CRISPY ONION	38	SHORT RIB GARLIC & GORGONZOLA MASHED, MUSHROOM MISTA, CRISPY ONION	39

WOOD-FIRED STEAKS & CHOPS

10oz BARREL CUT FILET MIGNON*	65	WOOD GRILLED JUMBO SHRIMP	16	UPGRADES
16oz PRIME BRANDT RIB EYE*	75	TORCHED BLACK TRUFFLE BUTTER	8	
16oz PRIME DRY AGED SIRLOIN*	85	BERNAISE SAUCE	3	
12oz 7X WAGYU FLAT IRON*	68	GORGONZOLA BUTTER	5	
36oz DRY AGED LONG BONE RIB EYE*	135	AU POIVRE SAUCE	6	
14oz GARLIC CRUSTED LAMB RACK*	62	CRAB CAKE OSCAR	12	
16oz PORK TOMAHAWK*	49			

SIDES

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

SPECIALTY COCKTAILS

🍷 TUSCAN TINI	15
CITRON VODKA, BASIL, FABRIZIA LIMONCELLO, LEMON	
🍷 CHOPHOUSE MANHATTAN	18
BROWN BUTTER RYE, CARPANO ANTICA, HOUSE MADE WHISKEY CHERRIES	
🍷 ESPRESSO MARTINI	15
VANILLA VODKA, ESPRESSO, CAFE BORGHETTI, IRISH CREAM	
🍷 SANGRIA ROSSO	15
NERO D'AVOLA, SEASONAL FRUIT, BRANDY, LEMON, SODA	
🍷 THE DILEMMA	18
BELVEDERE VODKA, TK ARTISAN GIN, SIGNATURE PICKLE BRINE, OLIVE OIL, CELERY, GORGONZOLA OLIVES	
🍷 PRESSED FOR TIME	16
COCONUT INFUSED BLANCO TEQUILA, LAVENDER, ORANGE LIQUEUR, BASIL LIQUEUR, BLUEBERRY BUBBLES	

🍷 CLEAR CUT	15
RUM, CACHAÇA, COCONUT MILK, LIME	
🍷 THE PLEASANT PALOMA	16
BLANCO TEQUILA, GRAPEFRUIT SODA, AGAVE, PAMPLEMOUSSE FOAM	
🍷 CIAO BELLA	16
WARNER'S RHUBARB GIN, APEROL, GINGER, LEMONGRASS, GRAPES, BUBBLES	
🍷 HOLY MOLÉ	15
HOUSE CRAFTED MOLÉ INFUSED MEZCAL, PUNT E MES, GRAPEFRUIT BITTERS	
🍷 BARRELS & BEES	16
BARK HILL TOM CAT GIN, CRÈME DE VIOLETTE, ORANGE LIQUEUR, LEMON ZEST	
🍷 CHOPHOUSE OLD FASHIONED	18
BROWN BUTTER RYE, DEMERARA, ROOT BEER BITTERS, CHERRY BITTERS, STUZZICHINO	

FREE SPIRITS 14

SHAKERATO DI TOSCANA
ESPRESSO, SPICED HONEY GOMME,
VANILLA BEAN COLD FOAM

THE VIOLET VIBE
CLEAN & CO N/A TEQUILA,
BLUEBERRY, LAVENDER-BASIL,
LIME, N/A BUBBLES

PLEASANT BREEZE
CLEAN & CO N/A TEQUILA,
AGAVE, LIME,
PINK GRAPEFRUIT SODA

CHERRY VANILLA
COLA, CHERRY,
VANILLA BEAN COLD FOAM

BY THE GLASS

SPARKLING

PROSECCO CAPOSALDO, VENETO	13
PROSECCO ROSÉ BRUT LA CONTESA, VENETO	14
ROSÉ CHAMPAGNE MOET & CHANDON IMPERIAL, ÉPERNAY	22
MOSCATO D'ASTI DELL'ACQUESE 'CASARITO' PIEMONTE	13
CHAMPAGNE BRUT '1818' BY BILLECART-SALMON, MAREUIL-SUR-AÏ	22

WHITE

PINOT GRIGIO CAPOSALDO, VENETO	13
FIANO PRODUTTORI DI MANDURIA "UNI", PUGLIA	14
SAUVIGNON BLANC FRENZY, MOUNT RICHMOND ESTATE, NZ	16
SAUVIGNON BLANC DOMAINE DE ROME, SANCERRE	20
RIESLING SCHLOSS SAARSTEIN, MOSEL	14
CHARDONNAY CANTINA LAVIS, TRENTINO-ALTO ADIGE	15
VERDECA PRODUTTORI DI MANDURIA ALICE, PUGLIA	15
VERMENTINO SANTA MARIA LA PALMA, SARDEGNA	14

ROSÉ

GRENACHE, SYRAH, CINSULT FAMILLE PERRIN, CÔTES DU RHÔNE	13
SYRAH CABERNET SAUVIGNON, MERLOT NATURA, CENTRAL VALLEY CHILE	12

RED

PINOT NOIR ERATH 'RESPLENDENT', OREGON	16
CHIANTI CLASSICO RSV. DONNA LAURA, CHIANTI CLASSICO	16
NEBBIOLO LA KIUVA ROUGE DE VALLEÉ, VALLE D'AOSTA	17
AGIORGITIKO SEMÉLI FEAST, KOUTSI GREECE	17
MALBEC TERRAZAS DE LOS ANDRES RSV, MENDOZA	14
SUPER TUSCAN TOSCANA PRIVATE RSV, TOSCANA	14
MONTEPULCIANO LE SALARE, ABRUZZO	15
CABERNET SAUVIGNON AUSTIN, PASO ROBLES	17
CABERNET SAUVIGNON SAN LEONARDO, TRENTINO-ALTO ADIGE	18

THE VAULT

CABERNET SAUVIGNON OBSIDIAN RIDGE, RED HILLS LAKE COUNTY	22
BRUNELLO PALAGETTO "BALLARINA", MONTALCINO	36
BAROLO AZIENDA PUGNANE "VILLERO"	38
SUPER TUSCAN GAJA, PROMIS, TOSCANA	48

DRAFTS

CRAFT

FIDDLEHEAD CO. IPA, VT 6.2%	11
MAINE BEER CO. 'LUNCH' IPA, ME 7%	13
TUCKERMAN'S PALE ALE, NH 5.3%	10
ALLAGASH BREWING 'WHITE' WITBIER 5.2%	10
MAST LANDING 'GUNNERS DAUGHTER' NITRO STOUT, ME 5.5%	9
TRIBUTARY PALE ALE, ME 5.2%	9
DOWNEAST CIDER "SEASONAL", MA 5.1%	11
STONEFACE IPA, NH	11

CLASSIC

PERONI LAGER, ITALY 5.1%	9
SAMUEL ADAMS 'SEASONAL', MA	9
MODELO ESPECIAL, MEXICAN LAGER, MEXICO 4.4%	9
BUD LIGHT LAGER, MO 4.2%	7
MORETTI PALE LAGER, ITALY 4.6%	9

ZERO PROOF BOTTLES

WOODLAND FARMS N/A "SEASONAL", ME 0.5%	10
PERONI NASTRO AZZURO, IT 0.0%	7.5
HUBER LAYLA GELBER N/A SPARKLING WHITE, AUSTRIA	14