

STARTERS

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

CHOPHOUSE RAW BAR

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

SHRIMP COCKTAIL 23 ^{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* 16
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

ENTRÉES

LOBSTER RAVIOLI VODKA SAUCE, PANCETTA, PARMIGIANO, MAINE LOBSTER, FOCACCIA CRUMB	39	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
GRILLED SWORDFISH* MAINE LOBSTER, ENGLISH PEAS, CORN, PANCETTA, GREMOLATA	49	YELLOWFIN TUNA* (GF) AVOCADO CREMA, POLENTA CAKE, RED BEETS, ORANGE	46
PAN SEARED SALMON* (GF) SAGE ROASTED SWEET POTATO, ASPARAGUS LEMON & GARLIC	36	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	39	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 PORTERHOUSE*	65
10oz BARREL CUT FILET MIGNON*	69
16oz PRIME BRANDT RIBEYE*	82
16oz PRIME DRY AGED SIRLOIN*	85
10oz 7X BRANDT FLAT IRON*	68
36oz DRY AGED LONG BONE RIBEYE*	150

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 12

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

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