

STARTERS

SALUMI E FORMAGGI	22	PAN SEARED TUNA* ^{GF}	24
HOUSE CURED SALUMI, IMPORTED CHEESES, GIARDINIERA, TRUFFLE HONEY, OLIVE MISTA, CROSTINI		LEMON AIOLI, CHERRY TOMATO CONSERVA	
CRAB CAKE	24	PEI MUSSELS	22
JONAH 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	24
BASIL PESTO, CHERRY TOMATO, MICRO BASIL, BALSAMIC DRIZZLE, GRILLED CIABATTA		POTATO, CALABRIAN AIOLI, PANCETTA, CIPOLLINI ONION	
TUSCAN MEATBALL	19	LOBSTER FUSILLI	30
POMODORO, BURRICOTTA, FRIED BASIL		HERB BREAD CRUMBS, TRUFFLE BUTTER, FONTINA	
TENDERLOIN TARTARE*	29	MOZZARELLA EN CAROZZA	22
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 24 ^{GF}	CHILLED LOBSTER 24 ^{GF}
COCKTAIL SAUCE, LEMON	LEMON, LIME, RED ONION, PARSLEY
SWELL OYSTERS* 24 ^{GF}	TUNA TARTARE* 23
COCKTAIL SAUCE, PROSECCO MIGNONETTE, LEMON	CALABRIAN CUCUMBER, AVOCADO CREMA, WATERCRESS

SALADS

BEET SALAD 16 ^{GF}	FENNEL & CITRUS 16 ^{GF}	CAESAR* 16
PICKLED BEETS, ARUGULA, CANDIED WALNUTS, GOAT CHEESE, GREEN GODDESS VINAIGRETTE	RADICCHIO, BABY GEM, GOAT CHEESE, ORANGE, GRAPEFRUIT, PISTACHIO, LEMON HERB VINAIGRETTE, PARMIGIANO TUILE	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	49	BOLOGNESE BRAISED BEEF, PORK & VEAL, SAN MARZANO, HOUSE MADE PASTA, PARMIGIANO REGGIANO	29
AGLIO OLIO E PEPERONCINO FUSILLI, TUSCAN SAUSAGE, ROASTED TOMATO, CHERRY PEPPERS	29	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	39	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	52

WOOD-FIRED STEAKS & CHOPS

14oz GARLIC CRUSTED LAMB RACK*	62	WOOD GRILLED JUMBO SHRIMP	16	UPGRADES
16oz SAGE CRUSTED VEAL PORTERHOUSE*	65	TORCHED BLACK TRUFFLE BUTTER	8	
10oz BARREL CUT FILET MIGNON*	69	BERNAISE SAUCE	3	
16oz PRIME BRANDT RIBEYE*	82	GORGONZOLA BUTTER	5	
14oz PRIME SIRLOIN*	72	AU POIVRE SAUCE	6	
10oz BRANDT FLAT IRON*	68	CRAB CAKE OSCAR	12	
36oz DRY AGED TOMAHAWK*	145			

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	

*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