

## STARTERS

<b>SALUMI E FORMAGGI</b> HOUSE CURED SALUMI, IMPORTED CHEESES, GIARDINIERA, TRUFFLE HONEY, OLIVE MISTA, ROSEMARY, CROSTINI	22	<b>PAN SEARED TUNA*</b> (GF) LEMON AIOLI, CHERRY TOMATO CONSERVA, RED CRESS	19
<b>CRAB CAKES</b> AVOCADO CRÈME, MUSTARD SEED, SPICY CALABRIAN CUCUMBER, RED WATERCRESS	24	<b>ONION STRINGS</b> HAND-CUT SPANISH ONION, CALABRIAN AIOLI	12
<b>CRISPY CALAMARI</b> POINT JUDITH, CRISPY CHERRY PEPPERS, LEMON BASIL AIOLI	18	<b>PEI MUSSELS</b> ANISETTE BROTH, KALAMATA OLIVES, CALABRIAN CHILI PEPPER	16
<b>BURRATA</b> BASIL PESTO, CHERRY TOMATO, TORN BASIL, BALSAMIC DRIZZLE, GRILLED CIABATTA	21	<b>WOOD GRILLED OCTOPUS</b> HEIRLOOM POTATO, CALABRIAN AIOLI, PANCETTA, CIPOLLINI ONION	22
<b>TUSCAN MEATBALLS</b> POMODORO, BURRICOTTA, FRIED BASIL	16	<b>EGGPLANT ROLLATINI</b> HERBED RICOTTA, POMODORO, MICRO BASIL	18
<b>BRUSSELS SPROUTS</b> FRIED, BALSAMIC, GOAT CHEESE, CHILI CRUNCH	14	<b>MOZZARELLA EN CAROZZA</b> HAND STRETCHED CRISPY MOZZARELLA, PESTO TRIO, BASIL, SUNDRIED TOMATO, ARUGULA	14
<b>PRIME BEEF TARTARE*</b> QUAIL EGG, AVOCADO, RED ONION, TRUFFLE DIJON, PICKLED MUSTARD SEED, OSETRA CAVIAR, CROSTINI	19		

## CHOPHOUSE RAW BAR

**SEAFOOD TOWER\*** 125 OYSTERS, SHRIMP, LOBSTER TAIL, TUNA, SCALLOP CEVICHE | ADD CAVIAR\* MKT

**LOCAL OYSTERS\*** 21  
COCKTAIL SAUCE, PROSECCO  
MIGNONETTE, LEMON

**SHRIMP COCKTAIL** 21  
COCKTAIL SAUCE, LEMON

**TUNA TARTARE\*** 22  
AVOCADO PURÉE, PICKLED CUCUMBER

## SALADS

**DRAGONFRUIT CAPRESE** 19 (GF)  
MOZZARELLA BOCCONCINI,  
DRAGONFRUIT PEARLS, CHERRY TOMATOES,  
TOASTED ALMONDS, AGED BALSAMIC

**BEEF SALAD** 15 (GF)  
PICKLED BEETS, ARUGULA, CANDIED WALNUTS,  
GOAT CHEESE, GREEN GODDESS VINAIGRETTE

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

ADD

TUNA 12

STEAK TIPS 13

CHICKEN 9

SALMON 15

SHRIMP 16

## PASTA FRESCA

**PRIMAVERA** 30  
QUATTRO FORMAGGI RAVIOLI,  
SPINACH, MUSHROOM MISTA,  
ONION, ROASTED RED PEPPER,  
BURRO FUSO

**LOBSTER RAVIOLI** 38  
SAUTÉED SHRIMP, WHITE WINE  
BURRO FUSO, CRUSHED  
RED PEPPER

**CHOPHOUSE BOLOGNESE** 30  
CLASSIC BRAISED SAUCE OF BEEF &  
PORK, HOUSE MADE PASTA, PARMIGIANO  
REGGIANO

**MUSHROOM RAVIOLI** 32  
PORCINI CREMA,  
ROASTED MUSHROOM, MINT

**TRUFFLE TAGLIATELLE** 36  
TAGLIATELLE PASTA, 24 MONTH  
AGED PARMIGIANO REGGIANO BRODO,  
SHAVED BLACK TRUFFLE

## ENTRÉES

**GRILLED SWORDFISH\*** 45  
CREAMY POLENTA, ROASTED BRUSSELS SPROUTS,  
SAN MARZANO, SICILIAN SAUCE

**PAN SEARED SALMON\*** (GF) 35  
SAGE ROASTED SWEET POTATO, ASPARAGUS, LEMON & GARLIC

**OVEN ROASTED CHICKEN** (GF) 30  
MURRAY'S FARM HALF CHICKEN, JUMBO ASPARAGUS,  
WHIPPED POTATOES, WHITE WINE PAN SAUCE

**PAN SEARED DIVER SCALLOPS\*** (GF) 42  
ROASTED CAULIFLOWER, LENTILS, BEURRE BLANC

**ROASTED DUCK AL LIMONE\*** 44  
MAPLE LEAF FARMS, LEMON PAPPARDELLE, MINT

**CHIMICHURRI SKIRT STEAK\*** 42  
MONTEREY GRITS, BLISTERED TOMATO, RED WATERCRESS

**6oz PETITE FILET** 55  
ROSEMARY ROASTED POTATOES, BROCCOLINI, HAZELNUT BROWN BUTTER

**SEAFOOD FRA DIAVOLO\*** 36  
SHRIMP, SCALLOPS, MUSSELS, ANGEL HAIR, SPICY POMODORO,  
HERBED BREAD CRUMB

## WOOD-FIRED STEAKS & CHOPS

10oz BARREL CUT FILET MIGNON*	62
16oz PRIME BRANDT RIB EYE*	68
16oz PRIME DRY AGED STRIP*	64
12oz 7X WAGYU FLAT IRON*	65
36oz DRY AGED LONG BONE RIB EYE*	120
14oz GARLIC CRUSTED LAMB RACK*	58

POACHED LOBSTER TAIL	35
WOOD GRILLED JUMBO SHRIMP	16
TORCHED BLACK TRUFFLE BUTTER	8
BERNAISE SAUCE	3
RED ONION JAM	3
GORGONZOLA BUTTER	5
AU POIVRE SAUCE	6
CRAB CAKE OSCAR	12

UPGRADES

## SIDES

HERB ROASTED POTATOES (GF)	12
BLACK TRUFFLE MASCARPONE GNOCCHI	12
CREAMED SPINACH	12
PANCETTA MAC & CHEESE	12
ROASTED BRUSSELS SPROUTS (GF)	12

MASCARPONE MASHED POTATOES (GF)	12
TRUFFLE FRIES	12
JUMBO ASPARAGUS & LEMON (GF)	12
BROCCOLINI & GARLIC (GF)	12
SAUTÉED WILD MUSHROOMS (GF)	12

\*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

## SPECIALTY COCKTAILS

<p>Y <b>TOSCANA'S DIRTY MARTINI</b> 15 BULLY BOY VODKA, HOUSE MADE BRINE, GORGONZOLA STUFFED OLIVE</p>	<p>□ <b>DOLIMITI</b> 18 TOMCAT GIN, PINE LIQUEUR, ABSINTHE RINSE</p>
<p>Y <b>TUSCAN TINI</b> 14 CITRON VODKA, BASIL, LIMONCELLO, LEMON</p>	<p>□ <b>SILK ROAD</b> 15 FIG &amp; CARDAMOM INFUSED VODKA, ORANGE, HONEY FIG, ORANGE BITTER, GINGER BEER</p>
<p>Y <b>CHOPHOUSE MANHATTAN</b> 18 BROWN BUTTER RYE, CARPANO ANTICA, HOUSE MADE WHISKEY CHERRIES</p>	<p>□ <b>CLEOPATRA &amp; ANTONY</b> 14 BULLY BOY VODKA, LEMON, CHAMOMILE &amp; LAVENDER LIQUEUR, FOAM</p>
<p>Y <b>ESPRESSO MARTINI</b> 15 VANILLA VODKA, ESPRESSO, CAFFÈ BORGHETTI, IRISH CREAM</p>	<p>□ <b>SEA GLASS</b> 18 TK ARTISAN GIN, ITALICUS, COINTREAU, LEMON OLEO, BLUE SIMPLE, ORANGE BITTER</p>
<p>Y <b>SPIAGGIA COCKTAIL</b> 15 TK GIN, ELDERFLOWER LIQUEUR, GRAPEFRUIT, LIME</p>	<p>Y <b>SANGRIA ROSSO</b> 15 NERO D'AVOLA, SEASONAL FRUIT, BRANDY, LEMON, SODA</p>
<p>□ <b>SO FANCY</b> 17 LUNAZUL BLANCO, ITALICUS, LUSTAU FINO SHERRY, CREME DE VIOLETTE</p>	<p>□ <b>SPAGHETTI WESTERN</b> 14 EVAN WILLIAMS BOURBON, RAMAZOTTI AMARO LIQUID SMOKE, COLA</p>
<p>Y <b>LA SIRENA</b> 16 ITALICUS, LILLET BLANC, PROSECCO, SODA</p>	<p>□ <b>MAI TAI</b> 15 BACARDI SUPERIOR, PLANTATION DARK RUM LIME, ORGEAT, MINT FOAM</p>

## ZERO PROOF

**ESPRESS-NO MARTINI 10**  
FRESH BREWED ESPRESSO,  
VANILLA, CREAM

**HUNDRED ACRE WOOD 10**  
SPICED HONEY SYRUP, LEMON,  
HOUSE FOAM, GINGER BEER

## BY THE GLASS

## DRAFTS

### SPARKLING

PROSECCO   CA'SISA, VENETO	12
PROSECCO ROSÉ BRUT   LA CONTESSA, VENETO	14
MOSCATO D'ASTI   RECOSSA, PIEMONTE	13
CHAMPAGNE   TAITTINGER, REIMS NV	22

### WHITE

PINOT GRIGIO   CAPOSALDO, VENETO	13
GAVI   LA SCOLCA, PIEMONTE	14
SOAVE DOC   LA CAPPUCINA, VENETO	14
SAUVIGNON BLANC   VOLARE, CENTRAL VALLEY CHILE	15
SAUVIGNON BLANC   DOMAINE DE ROME, SANCERRE	20
RIESLING   SCHLOSS SAARSTEIN, MOSEL	14
CHARDONNAY   CANTINA LAVIS, TRENTO-ALTO ADIGE	15
CHARDONNAY   FESS PARKER, SANTA BARBARA	18

### ROSÉ

GRENACHE, SYRAH, CINSULT   FAMILLE PERRIN, CÔTES DU RHÔNE ATLA   ROSÉ, VENETO	13 16
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### RED

PINOT NOIR   ERATH 'RESPLENDENT', OREGON	16
CHIANTI CLASSICO RSV.   DONNA LAURA, CHIANTI CLASSICO	16
NEBBIOLO   LA KIUVA ROUGE DE VALLÉE, VALLE D'AOSTA	17
MERLOT   FREI BROTHERS, DRY CREEK VALLEY	15
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 BLEND   BANFI ASKA, TOSCANA	18
VALPOLICELLA BLEND "ALANERA"   ZENATO, VENETO	18

### THE VAULT

ROSSO   ANTINORI "PIAN DELLA VIGNE", MONTALCINO	26
BRUNELLO   PALAGETTO "BALLERINA", MONTALCINO	36
BAROLO   AZIENDA PUGNANE "VILLERO"	38
SUPER TUSCAN   GAJA 'PROMIS', TOSCANA	48

### CRAFT

FIDDLEHEAD CO. IPA, VT 6.2%	8
MAINE BEER CO. 'LUNCH' IPA, ME 7%	13
TUCKERMAN'S PALE ALE, NH 5.3%	9
ALLAGASH BREWING 'WHITE' WITBIER 5.2%	10
MAST LANDING 'GUNNERS DAUGHTER' NITRO STOUT, ME 5.5%	8
TRIBUTARY PALE ALE, ME 5.2%	9
DOWNEAST CIDER "SEASONAL", MA 5.1%	11
STONEFACE IPA, NH	9

### CLASSIC

PERONI LAGER, ITALY 5.1%	9
SAMUEL ADAMS 'SEASONAL', MA	8
MODELO ESPECIAL, MEXICAN LAGER, MEXICO 4.4%	9
BUD LIGHT LAGER, MO 4.2%	7

### ZERO PROOF BOTTLES

WOODLAND FARMS N/A "SEASONAL", ME 0.5% PERONI	10
NASTRO AZZURO, IT 0.0%	7.5