



APPETIZERS:

OYSTERS ON THE HALF SHELL
Spicy Cocktail Sauce, Preserved Lemon
Half Dozen- **18** ~ Dozen - **36**

DUCK CONFIT SPRING ROLLS
Sweet & Spicy Cherries, Cilantro,
Sesame Coulis, Chili Oil **15**

MARYLAND BLUE CRAB CAKE
Béchamel, Tomato Relish, Roasted Pablano Aioli **15**

CRISPY CALAMARI
Dried Ancho Chili, Malt Vinegar, Sambal Aioli **14**

WAGYU BEEF CARPACCIO
Crispy Shiitake ~ Micro Green Salad, Shaved Black
Truffles, Ichimi ~ Sesame Dressing **16**

SOUPS & SALADS:

FRENCH ONION SOUP
With Aged Gruyère Crouton **9**

ACORN SQUASH & ROASTED APPLE SOUP
Spiced Rum, Sabayon Brûlée, Pear Chutney **9**

PETITE ROMAINE LETTUCE SALAD
Black Olives, Shaved Manchego, Orange Zest,
Marinated White Anchovies, Caesar Dressing **10**

ROASTED BEET SALAD
Fuji Apples, Goat Cheese, Artisan Greens, Pistachios,
Champagne ~ Grain Mustard Vinaigrette **11**

FRISÉE SALAD
Miso Glazed Pork Belly, Quail Egg, Blood Oranges,
Grain Mustard Vinaigrette **13**

ENTRÉES:

SEARED WILD STRIPED BLACK BASS
Braised Spinach, Herb Gnocchi,
Carrot Ginger Sauce **31**

ROCKY MOUNTAIN ELK SHORTLOIN
Sweet Potato Risotto, Pear Chutney, Sage,
Apple Chip, Hard Cider Reduction **36**

PISTACHIO CRUSTED IDAHO TROUT
Cauliflower Mouseline, Haricot Vert, Brown Butter-
Caper Vinaigrette **28**

COLORADO LAMB T-BONE
Red Pepper Quinoa, Sweet & Sour Shallots, Mint
Syrup, Garam Masala Yogurt Sauce **38**

COQ AU VIN
Smoked Chicken, Bacon Lardons, Herb Gnocchi,
Green Olives, Braised Winter Vegetables **28**

SAKE BRAISED SHORT RIBS
Soy, Sesame, Fuji Apples, Shiitake
Mushrooms, Broccolini **32**

KOBE STRIP LOIN TOBAN ~ YAKI 8oz
Grade 7-8 Australian Wagyu, Soy Glazed Shishito
Peppers, Shiitake Mushrooms, Ginger Bordelaise **42**

SIDES:

Creamed Spinach with Parmesan **7**
Parmesan Pomme Frites & Truffle Oil **7**
Whipped Idaho Potatoes **7**
Asparagus with Lemon & Olive Oil **7**
Mac & Cheese Gratin **9**
Creamed Corn Brûlée **7**
Braised Brussels Sprouts With Bacon **7**

CHOP HOUSE STEAKS:

** All Chop House Steaks are Certified Angus Beef & are
Grilled to Perfection in our 1800-degree Custom Broiler.
Served with Roasted Garlic and Topped with
Herb Compound Butter*

NEW YORK STRIP 14oz. 40

FILET MIGNON 10oz. 40

BONE-IN RIBEYE 20oz. 44

PRIME COULOTTE SIRLOIN 10oz. 26

30 DAY DRY AGED BISON RIBEYE 14oz 42

CHOP HOUSE BURGER
Fresh Ground Sirloin, Toasted Bun, Lettuce, Tomato,
Onion, Pickles, Cornichon Remoulade & Cheese
(Blue, Aged White Cheddar, or Gruyère)
Served with French Fries **19**

ADD TO ANY STEAK:

Butter Poached King Crab Leg **25**
Caramelized Onions **6**
Bone Marrow **9**
Foie Gras Butter **9**
Maryland Blue Crab **14**
Colossal Tiger Prawn **7**
Blue Cheese Fondue **3**

SAUCES:

Roasted Garlic Jus **3**
Green Peppercorn Sauce **3**
Chimichurri **3**
Horseradish Cream **3**
Béarnaise **3**