



APPETIZERS

BLUE GROUSE ARTISANAL BREAD

Pain d' Epi

7

FRENCH ONION SOUP

Caramelized Onions,
Gruyère Cheese, Crostini

16

CORN & CRAB SOUP

Sweet Corn, Red Crab,
Crème, Chive Oil

17

CHOP HOUSE WEDGE SALAD

Tomato, Egg, Chopped Bacon,
Buttermilk Blue Cheese Dressing

16

CAESAR SALAD

Hearts of Romaine, Parmesan Cheese,
White Anchovies, Black Pepper, Croutons

16

MAC & CHEESE

Andouille Sausage, Spring Onions,
Smoked Gouda Mornay Sauce

16

JUMBO GULF SHRIMP

Peeled, ½ Pound,
Cocktail Sauce

MP

STEAMED MUSSELS

Coconut-Ginger Broth, Thai Chili,
Lemongrass, Grilled Baguette

26

HAMACHI SASHIMI

Cilantro Pesto, Micro Greens, Sweet Soy,
Toasted Sesame Seeds, Pickled Red Chilis

24

ENTRÉES

CRISPY TOFU

Peppers, Carrots, Onion,
Broccoli, Snap Peas,
Bok Choy, Jasmine Rice,
Sesame, Sweet Chili Sauce

29

SKUNA BAY SALMON

Fennel, Citrus, Mint,
Pearl Couscous,
Spring Pea
Tzatziki Sauce

38

MOROCCAN CHICKEN

Madras Curry,
Preserved Lemons,
Crispy Chickpeas,
Panzanella Salad

36

FROM THE GRILL

FILET MIGNON, 10oz.

Bacon & Spring Onion Whipped Potatoes,
Roasted Asparagus, Achiotte Hollandaise

69

DRY AGED BISON RIBEYE, 16oz

Sweet Fingerling Potatoes,
Street Vendor Corn, Chimichurri

72

PRIME NEW YORK STRIP, 15oz.

Tomato Provençal, Baby Mozzarella,
Pesto Croquette,
Balsamic Demi-Glace

69

ELK SHORTLOIN, 8oz.

Apple Celery Root Purée, Baby Carrots,
Crispy Brussels Sprouts Leaves,
Molasses Glaze

64

SIDES

ROASTED ASPARAGUS 8

ROASTED CARROTS 8

BRUSSELS SPROUTS & BACON LARDONS 8

FRENCH FRIES 8

PARMESAN TRUFFLE FRIES 12

WHIPPED IDAHO POTATOES 8