



STARTERS

BLUE GROUSE ARTISANAL BREAD

Pain d' Epi

7

FRENCH ONION SOUP

Caramelized Onions, Gruyère Cheese, Crostini
16

HUDSON VALLEY FOIE GRAS MOUSSE

Apple & Wild Maine Blueberry Compote, Crostini
26

CHOP HOUSE WEDGE SALAD

Cherry Tomato, Shaved Egg, Nueske's Bacon,
Point Reyes Blue Cheese Dressing
16

BEEF CARPACCIO

Basil Pesto, Balsamic Reduction,
Pine Nuts, Parmesan Chips
24

DAILY OYSTER

Cocktail Sauce, Mignonette, Lemon
MP

GULF SHRIMP FRITTER

Sweet Corn, Scallion Emulsion, Remoulade
24

STEAMED MUSSELS

Coconut-Ginger Broth, Thai Chili,
Lemongrass, Grilled Baguette
28

CRISPY AHI

Crispy Rice Cake, Yuzu Aioli,
Sesame Peanut Crumble
24

FROM THE GRILL

Our Steaks are Butchered In-House & Grilled to Order on Our Custom 1800° Broiler

PRIME NEW YORK STRIP, 15oz 74

DRY AGED BISON RIBEYE, 18oz 76

FILET MIGNON, 10oz 74

COLORADO RACK OF LAMB, 12oz 64

PRIME TOMAHAWK RIBEYE, 40oz 265

TOPPINGS

Sunny Side
Up Egg
5

"Oscar Style"
Béarnaise & Blue Lump Crab
28

Point Reyes
Blue Cheese
8

SAUCES

5 each/3 for 10

New Sheridan
Steak Sauce

Green
Peppercorn

Mint
Sauce

Béarnaise
Sauce

Creamy
Horseradish

Chimichurri
Sauce

ENTRÉES

CRISPY TOFU

Peppers, Carrots, Onion, Broccolini, Snap Peas,
Bok Choy, Jasmine Rice, Sesame,
Sweet Chili Sauce
34

MADRAS CHICKEN

Organic Black Rice, Spinach,
Chickpeas, Mango Chutney
36

SKUNA BAY SALMON

Asparagus, Roasted Fingerling Potatoes,
Leek Mustard Purée,
Herb Oil
38

ELK OSSO BUCO

Horseradish Mashed Potatoes, Root Vegetables,
Bordelaise, Gremolata
62

SIDES

Roasted Asparagus, EVOO, Parmesan, Lemon Zest 9

Roasted Carrots, Brown Butter, Garlic & Honey 8

Brussels Sprouts & Bacon Lardons 9

Charred Broccolini, Romesco Sauce 8

French Fries 8

Parmesan Truffle Fries 12

Whipped Idaho Potatoes 8

Mac & Cheese, Andouille, Gouda Mornay 16