



STARTERS

BLUE GROUSE ARTISANAL PAIN D' EPI

9

FRENCH ONION SOUP

Caramelized Onions, Gruyère, Crostini
17

HEIRLOOM TOMATO SALAD

Basil Pistou, Pine Nut Coulis,
Shaved Grana Padano
18

CHOP HOUSE WEDGE SALAD

Butter Lettuce, Cherry Tomato, Shaved Egg,
Nueske's Bacon, Point Reyes Blue Cheese Dressing
17

BEEF SALAD

Goat Cheese, Beet Emulsion,
Toasted Pistachio, Arugula
18

DAILY OYSTER

Cocktail & Mignonette Sauces, Lemon
MP

CHEESE & CHARCUTERIE BOARD

Gourmet Cheeses, Cured Meats, Honeycomb,
Fig Jam, Corinichons, Toasted Pistachios, Crostini
38

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 69

DRY AGED BISON RIBEYE, 20oz 82

FILET MIGNON, 10oz 69

COLORADO RACK OF LAMB, 12oz 64

PRIME TOMAHAWK RIBEYE, 40oz 265

TOPPINGS

Egg Sunny
Side Up
5

Lobster Tail
6 oz
MP

"Oscar Style" Béarnaise &
Blue Lump Crab
28

Point Reyes
Blue Cheese
9

SAUCES

5 each/3 for 10

New Sheridan
Steak Sauce

Green
Peppercorn

Mint
Sauce

Béarnaise
Sauce

Creamy
Horseradish

Chimichurri
Sauce

ENTRÉES

PAN ROASTED CHICKEN

Chive Mashed Potatoes, Swiss Chard,
Baby Carrots, Chicken Demi-Glace
38

CRISPY TOFU

Peppers, Carrots, Onions,
Broccoli, Snap Peas, Bok Choy,
Jasmine Rice, Sesame,
Sweet Chili Sauce
36

SKUNA BAY SALMON

Roasted Fingerling Potatoes, Asparagus,
Beurre Rouge, Serrano Chip
42

SEARED SCALLOPS

Roasted Cauliflower, Carrot Purée,
King Trumpet Mushrooms,
Hazelnut Brown Butter Vinaigrette,
Crispy Sage
52

SIDES

Roasted Asparagus, Parmesan, Lemon Zest, EVOO 11

Sautéed Spinach, Garlic 9

Button Mushrooms, Garlic, Shallots, Madeira 9

Housemade Cornbread, Honey-Corn Butter 12

French Fries 9

Parmesan Truffle Fries 12

Whipped Idaho Potatoes 9

Mac & Cheese, Andouille, Gouda Mornay 18