

APPETIZERS

BAKED OYSTERS	28	TABLESIDE CAESAR SALAD <i>P.P.P</i>	21
<i>bechamel, gruyère cheese, double smoked bacon & bread crumbs</i>		<i>romaine lettuce, croutons & prosciutto chip</i>	
LUMP CRAB CAKES	24	BAKED CAMEMBERT CHEESE	23
<i>cajun mayo, roasted corn & black bean salad served with a spicy mayonnaise / df</i>		<i>double smoked bacon, pecans, honey & warm bread</i>	
LOBSTER & CHORIZO CHOWDER	21	BEET, GOAT CHEESE & PISTACHIO TARTARE	22
<i>gf</i>		<i>gf-v</i>	
MEDITERRANEAN LAMB LOLLIPOPS	29	BEEF CARPACCIO	25
<i>olive, dried tomato, confit garlic, & parsley coulis / gf-df</i>		<i>black garlic aioli, cipollini, shaved parmesan & micro greens / gf</i>	

MAINS

CLASSIC COBB SALAD			23
<i>bacon, grilled chicken, avocado, blue cheese, tomatoes, egg & red onion / gf</i>			
LENTIL & PORCINI STEW			38
<i>braised lentils in a vegetable broth / vg</i>			
CEDAR ROOM PRIME RIB			8oz - 52
<i>slow cooked herb and salt crusted AAA prime rib au jus, served with yorkshire pudding, horseradish cream, market vegetables & choice of potatoes</i>			12oz - 73 16oz - 89

BUILD YOUR SEAFOOD TOWER

6 OYSTERS	28	KING CRAB LEG 1LB	M.P
<i>MIGNONETTE / gf-df</i>		<i>SPICY MAYONNAISE / gf-df</i>	
3 JUMBO SHRIMP	27	HALF LOBSTER TAIL	M.P
<i>COCKTAIL SAUCE / gf-df</i>		<i>WARM GARLIC BUTTER / gf</i>	
100G MARINATED AHI TUNA / gf-df	16	TOMATO GARLIC MUSSELS / gf-df	11

gf = gluten free / df = dairy free / v = vegetarian / vg = vegan

*Consumer Advisory: this menu includes raw seafood options.
Consumers are advised to eat at their own discretion and ask their server for any questions.*

THE CHOP HOUSE

FAMILY STYLE

40OZ PORTERHOUSE | Serves 2 to 3 person - Choice of 2 sides + Choice of 1 sauce 230

TOMAHAWK | Serves 2 to 3 person - Choice of 2 sides + Choice of 1 sauce 250

SEA & LAND

includes one choice of sauce

FILET 6OZ	49	MILK FED VEAL CHOP	69
FILET 12OZ	86	SMOKED PORK CHOP	42
T-BONE 16OZ	68	CENTER CUT NEW YORK STRIP 12OZ	56
FLAT IRON STEAK 10OZ	44	SUPREME CHICKEN BREAST	26
BRAISED DISH OF THE MOMENT	M.P	BLACKENED AHI TUNA STEAK GF-DF	62
4 GRILLED JUMBO SHRIMP GF-DF	47	CATCH OF THE DAY	M.P
LEMON OIL & PARSLEY			
GARLIC BUTTER LOBSTER TAIL GF	69		

SIDES

TWICE BAKED BACON & CHEDDAR POTATO	14	SAUTÉED BROCCOLI RABE WITH GARLIC CHIPS	14
GF		GF-VG	
BAKED POTATO WITH SOUR CREAM & CHIVES	12	SCALLOP POTATOES	14
GF-V		GF	
TOMATO PROVENÇAL	14	FOUR CHEESE MAC & CHEESE	14
GF-V		V	
HONEY & PEPPER CARROTS	13	FRIES WITH HOMEMADE MAYONNAISE	10
GF-V		DF-V	
HOUSE MIXED GREENS	14	CAULIFLOWER GRATIN	16
GF-VG		V	

SAUCES

\$6 each

PEPPERCORN SAUCE

GF

BEARNAISE

GF

CHIMICHURRI

GF-DF-VG

RED WINE

GF-DF

MUSTARD CREAM

GF