



THE
CHOP HOUSE

SOUPS and GREENS

SOUP OF THE DAY 10

ask your server for our chef's daily creation

BABY ICEBERG WEDGE 15

*smoked bacon/heirloom tomato
blue cheese/red onion/balsamic drizzle*

WINTER KALE SALAD 15

*butternut/pancetta/spiced walnut/goat cheese
blood orange vinaigrette*

CAESAR SALAD 14

artisan romaine/parmesan/toasted focaccia

WATERMELON SALAD 15

*heirloom tomatoes/whipped feta/basil oil/fried garlic
balsamic glaze/pistachio chile lime brittle*

Add to any salad:

grilled chicken 6 / salmon 9 / shrimp 12

SMALL PLATES

FRIED GOAT CHEESE 18

*smoked tomato/balsamic/grilled artichoke
pickled onion/arugula*

EQUINOX DEVEILED EGGS 15

*whipped yolks/bacon jam/jalapeno
kettle chip/"comeback" sauce*

BABA GANOUSH (v,gf) 16

roasted eggplant/feta/pine nuts/mint agro dulce

GLAZED PORK BELLY 19

*southern corn cakes/smoked bacon
collards/maple-sriracha glaze*

TUNA TARTARE 21

*avocado/jalapeno/pineapple/cucumber
red onion/house chips*

WARM SMOKED TROUT DIP 20

vermont cheddar/spinach/grilled artichoke/crispy pita

LARGE PLATES

entrees can be split for an additional charge

SEARED PORK TENDERLOIN 35

grilled artichoke puree/heirloom tomato/baby mozzarella/apple cider gastrique

FILET MIGNON 51

8oz/vermont cheddar gratin/wild mushrooms/rosemary demi/black garlic butter

NOT YOUR MOMMA'S MEATLOAF 39

wagyu beef/veal/bacon/whipped Yukon potatoes/southern greens/wild mushrooms/smoked tomato gravy

DUCK CONFIT 32

vermont spätzle/charred fennel/grilled radicchio/sour cherry

RIGATONI BOLOGNESE 28

fresh pasta/cream/shaved parmesan/grilled bread

SEARED AHI TUNA 42

red curry coconut rice cake/miso bok choy/soy honey glaze/wasabi-lemon grass beurre blanc

CRISPY HALF CHICKEN 32

black truffle/poblano cream sauce/roasted fingerlings/summer squash/micro arugula

FAROE ISLAND SALMON 35

spring farro salad/wilted spinach/grilled peach bbq sauce

IMPOSSIBLE SHEPPARDS PIE (V) 32

plant based protein/olive oil smashed potato/peas/charred corn/mushroom ragout