

The Chop House

- S T A R T E R -

Bread Service For Table \$5

local artisan bread | maple butter | balsamic oil | tapenade

Crab Cake \$22

lump crab | bell pepper | fennel salad | horseradish mustard

Beef Carpaccio \$21

crispy shiitake | confit garlic aioli | truffle | parmesan | baby greens | grilled local bread

Creole BBQ Shrimp \$23

green onion | confit tomatoes | tabasco butter | grilled baguette

- S O U P & G R E E N S -

Truffled Potato Soup \$12

yukon gold potatoes | black truffle | creme fraiche | paddlefish caviar

House Salad \$13

mesculan greens | tomato | onion | feta | citrus vinegarette

Chop Salad \$15

tomato | onion | bacon | bleu cheese | balsamic

Burrata Salad \$17

cantaloupe | crispy prosciutto | pickled peppers | arugula | balsamic

- M A I N -

Braised Seabass \$44

whipped carrot | crispy fingerling | romesco | arugula | toasted almonds

Filet Mignon- 8oz \$59/ 6oz \$49

potato cheddar gratin | pickled peppers | black garlic demi

Chicken Roulade \$36

black truffle | dutchess potato | asparagus | rosemary cream | fried leeks

Blackened Prime NY Strip \$67

local oyster mushrooms | grilled broccolini | bleu cheese butter

Seared Butternut "Oscar" \$35

broiled asparagus | wild mushrooms | heirloom carrot | cashew "hollandaise"

Sesame Crusted Tuna \$41

ginger rice cake | baby bok choy | broccoli slaw | korean bbq | fried garlic

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions. Please inform your server of any dietary needs.