



SMALL PLATES

DEILED EGGS 11
crowned w/voodoo shrimp

EDAMAME 7
ponzu, smoked sea salt, togarashi

STARTERS

CALAMARI 16
green onion, fresno chili, thai basil, voodoo sauce, lime

*CRISPY RICE 16
spicy tuna, jalapeno, spicy mayo

P.E.I. MUSSELS 15
pernod cream, bacon, chili, leek, tomato, fennel, ciabatta

WAGYU MEATBALLS 16
arrabiata, ricotta, fried basil, focaccia

*STEAK TARTARE 24
filet mignon, cured egg yolk, mustard seed, black garlic aioli, brioche

*HAMACHI CRUDO 24
yellowtail, ponzu, jalapeños, daikon, garlic chili crunch, micro shiso, chili oil

SOUP & SALADS

ADD CHICKEN \$6 / *SALMON \$11 / SHRIMP \$12 / 4oz *FILET MIGNON \$19

LOBSTER BISQUE 16
creme fraiche, fennel oil

*CAESAR 14
romaine, cured egg yolk, croutons, cherry tomato, parmesan

"THE" CHOP 14
lettuce blend, pickled pepper, cucumber, corn, avocado, salami, feta, sunflower seeds, lemon-basil vinaigrette

WEDGE 14
iceberg, cherry tomato, bacon, egg, buttermilk dressing, bleu cheese

RAW BAR

*BLUE POINT OYSTERS (½ OR FULL DOZEN) 21/39

JUMBO SHRIMP COCKTAIL (5) 21

KING CRAB LEGS HOT OR COLD (½ OR FULL POUND) 45/79

9OZ LOBSTER TAIL (½ OR FULL) 23/41

SEAFOOD TOWER 104

shrimp cocktail, king crab legs, *half-shell oysters, lobster tail



SUSHI

*SPICY TUNA OR SALMON 15
shiso leaf, cucumber, spicy mayo, tobiko

CALIFORNIA 13
crab stick, cucumber, avocado

VEGGIE 14
pickled daikon, carrots, avocado, cucumber, daikon sprouts, ginger dressing

SHRIMP TEMPURA 16
soy paper, avocado, cream cheese, eel sauce, ebi furikake

*RAINBOW 18
salmon/tuna/yellowtail, avocado, spicy crab, cucumber, eel sauce, lime zest

FIRECRACKER 22
shrimp tempura, micro greens, avocado, spicy crab, eel sauce, spicy mayo, tempura flakes

*URBAN 27
tempura lobster, avocado, cucumber, seared filet mignon, wasabi mayo, eel sauce, wasabi tobiko

PROUDLY SERVING USDA CERTIFIED BEEF **STEAKS** ALL STEAKS ARE SEASONED & BROILED AT 1600°

*FILET MIGNON 49/59
center-cut 7oz /10oz

*PORTERHOUSE FOR 2 159
usda prime 48oz served with accompaniments

*RIBEYE 64
usda prime delmonico 16oz

*NEW YORK STRIP 59
usda prime center-cut 14oz

*COACH'S PICK 59
7oz filet mignon, whipped potatoes, brussels & bacon, herb butter, port reduction, porcini potato chip

*BONE-IN RIBEYE 79
usda prime 24oz

SIDES

WHIPPED POTATOES (LOBSTER +10) 11 BROCCOLINI 11
PIGSKIN POTATO 14 CRISPY BRUSSELS 10
CREAMED CORN W/ BACON 12 ASPARAGUS 11
5 CHEESE MAC 14 THICK CUT BACON 8
LOBSTER MAC 24 CHOP FRIES 9

ADD-ONS

BORDELAISE 6 *BEARNAISE 6
CHIMICHURRI 5 BOURBON MUSHROOMS 5
BLEU CHEESE-CRUSTED 5 SHRIMP (EACH) 4
TRUFFLE BUTTER 5 LOBSTER TAIL (½ OR FULL) 23/41
BOURBON PEPPERCORN 5

ENTREES

CHICKEN 27
brined airline breast, whipped potatoes, seasonal veggie, pan jus

*CHOPHOUSE BURGER 21
wagyu beef, caramelized onion, white cheddar, horseradish dijonaise, chop sauce, lettuce, pickle, served with chop fries (add bacon +4)

PASTA LUXE 21
tagliatelle, mushroom ragu, ricotta, pecorino (add meatballs +9)

CHILEAN SEA BASS 49
miso glaze, shiitake wild rice, lobster cream, bok choy, tapioca crisp

FAROE ISLAND SALMON 39
blackened, andouille-potato hash, new orleans bbq cream, green tomato agrodolce, potato straws

SEAFOOD BUCATINI - COACH'S FAVORITE 42
lobster, shrimp, mussels, asparagus, spicy tomato cream, pecorino, ciabatta

FLATBREADS

"THE" 7-0 17
red sauce, seven cheeses, zero meat

PEPPERONI 19
arrabiata, provolone-mozzarella blend, whipped ricotta

GARDEN 18
arrabiata, provolone-mozzarella blend, mushrooms, broccolini, pickled onion, tomatoes

SICILIAN MEAT 20
red sauce, provolone-mozzarella blend, salami, pepperoni, meatball

*consuming raw or uncooked food can increase your chances of foodborne illnesses