



**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) 20

KING CRAB LEGS (½ OR FULL POUND) 37/65

9OZ LOBSTER TAIL (½ OR FULL) 23/41

**SEAFOOD TOWERS 96**

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

URBAN CHOPHOUSE

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PROUDLY SERVING USDA PRIME CERTIFIED BEEF

**STEAKS**

ALL STEAKS ARE SEASONED & BROILED AT 1600°

\*FILET 49/59  
Center-Cut 7oz /10oz

\*PORTERHOUSE FOR 2 149  
served with accompaniments - 48oz

\*RIBEYE 59  
Delmonico 16oz

\*NEW YORK STRIP 54  
Center-Cut 14oz

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

\*BONE-IN RIBEYE 74  
24oz

**SIDES**

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

**ADD-ONS**

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

**ENTREES**

CHICKEN 25  
brined airline breast, whipped potatoes, seasonal veggie, pan jus

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

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

FAROE ISLAND SALMON 39  
leek soubis, mushrooms, tomato, micro green salad, citrus vinaigrette

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

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