

—APPETIZERS—

KOBE MEATLOAF SLIDERS

Olive mayonnaise, sweet hot mustard, jalapeño stuffed olives. 8

OVEN ROASTED RED KING CRAB AND ARTICHOKE DIP

Bering Sea King Crab, Parmesan, sliced onions, house bread. 15

TERIYAKI TENDERLOIN*

Flash-seared filet mignon slices, pickled ginger, sushi rice. 11

WARM BRIE WITH MACADAMIA NUT CRUST

Triple cream brie, balsamic reduction, warm ciabatta, apple slices, honey drizzle. 12

BERING SEA RED KING CRAB CAKES

Artichoke tartar, fennel, celery and Old Bay Seasoning. 16

CALAMARI WITH PLUM SAUCE

Quick fried, 5 spice seasoned, sliced jalapeños. 11

GRILLED JUMBO SCALLOP LOLLIPOPS

House smoked salmon wrapped scallops, ponzu, daikon sprouts. 15

PACIFIC TIGER PRAWN COCKTAIL

Black tiger prawns, gazpacho salsa, cocktail and firework cocktail sauces. 15

CLASSIC SAMPLER*

Roasted garlic prawns, teriyaki tenderloin, hot red King crab and artichoke dip. 27

FRESH OYSTERS

BAKED OYSTERS ROCKEFELLER*

Pernod, spinach, bacon. 15

FRESH OYSTERS ON THE HALF SHELL*

Fresh mignonette sauce 15

ALL DISHES ARE A BAKER'S ½ DOZEN (7)

—SOUPS &— STARTER SALADS

FRESH SOUP OF THE DAY 6.5

NEW ENGLAND CLAM CHOWDER

Rich cream, red potatoes, tender clams. 7.5

FRENCH ONION SOUP

Caramelized onions, brandy and beef broth, Swiss, aged Parmesan. 9

HOUSE SALAD

Seasoned croutons, diced tomatoes, onions, cucumbers, grated Parmesan. 6.5

CLASSIC CAESAR SALAD

Romaine hearts, garlic-Parmesan croutons, fried anchovy, lemon. 7.5

BROADWAY PEA SALAD

Water chestnuts, bacon, creamy pepper dressing. 7

BABY ICEBERG BLT

Blue cheese crumbles, English cucumber, chopped egg, avocado, ranch dressing. 8.5

MAYTAG BLUE CHEESE SALAD

Romaine, chopped egg, slivered almonds. 7.5



—STEAKS—



We proudly serve Creekstone Farms' premium Black Angus beef, corn fed and aged 28 days for flavor and tenderness. All steaks are grilled and seasoned with our custom rub, then topped with our steakhouse butter. Served with our signature steak sauce, crispy buttermilk onion strings and red jacket mashed potatoes.

PETIT FILET MIGNON* 7 ½ oz. 33

FILET MIGNON* 10 oz. 39

SIRLOIN STRIP* 12 oz. 28

CENTER CUT NEW YORK* 14 oz. 39

BONE IN RIB EYE* 20 oz. 40

Add Dungeness Crab & Béarnaise topping to any steak, 5

ROCK SALT ROASTED PRIME RIB OF BEEF 12 oz.

Our signature preparation. Twenty-eight day aged Angus prime ribs are slowly roasted under a mountain of rock salt that forms a cast to retain the flavor and juices. The long even roasting results in remarkably tender, flavorful and juicy roast beef. Served with freshly grated horseradish and house made au jus. 32

—CHOPHOUSE— CLASSICS

SIGNATURE CHOPHOUSE BURGER*

All natural handformed 10 ounce beef patty, with smoked bacon, Boursin cheese and caramelized onions. 16

APPLEWOOD SMOKED N' GRILLED PORK CHOP

Molasses baked beans, crispy buttermilk onion strings, stone ground mustard. 23

CHOPHOUSE KOBE MEATLOAF

Pepper bacon wrapped, red-wine mushroom sauce, sweet and sour red cabbage. 18

BBQ BABY BACK RIBS WITH HAWAIIAN BBQ SAUCE

Fall off the bone tender full rack of applewood smoked ribs, sweet potato fries, chipotle ranch slaw. 28

—ENTRÉE SALADS—

MAPLE CHICKEN SALAD

Seasonal greens, sliced pear, toasted pecans, pecan-crusting Maytag blue cheese, maple vinaigrette. 18

GRILLED STEAK SALAD*

Seasonal greens, buttermilk fried onion strings, diced tomatoes, smoked hazelnuts, Maytag blue cheese dressing. 18

SIGNATURE SEAFOOD LOUIE

Grilled salmon, Dungeness crab, bay shrimp, deviled egg, 1000 Island. 20

The Maytag Dairy of Newton, Iowa has been producing America's finest blue cheese for over 60 years.

—CHOPHOUSE— TRIOS

SEAFOOD BROCHETTES

Grilled King salmon, black tiger prawns, jumbo sea scallops. 36

SURF AND TURF

Grilled filet medallions, roasted black tiger prawn, Dungeness and King crab, béarnaise. 49

—SEAFOOD—

For hand cut, packed on ice fresh fish entrées, please see our fresh sheet.

ROASTED TIGER PRAWNS

Black tiger prawns; split, garlic basted, served in the shell. 25

BERING SEA RED KING CRAB LEGS

1 pound of steamed crab legs, grilled asparagus, melted butter, lemon. 40

ASIAGO-ALMOND CRUSTED JUMBO SEA SCALLOPS

Caramelized sherry onions, roasted red peppers, Champagne beurre blanc. 26

BERING SEA RED KING CRAB CAKES

Artichoke tartar, fennel, celery and Old Bay seasoning, duck-roasted fingerling potatoes. 27

SEAFOOD LINGUINE

Black tiger prawns, jumbo sea scallops, garlic cream, Parmesan and smoked Gouda. 23

GRILLED COLD WATER AUSTRALIAN LOBSTER TAIL

The Great Barrier Reef's finest cold water lobster tail, grilled asparagus, melted butter, lemon. 49

—POULTRY—

ROASTED CHICKEN DIJON

Garlic, Parmesan and breadcrumb crust. 20

PAN SEARED CHICKEN BREAST WITH ROASTED MUSHROOM STUFFING

Brie, goat cheese, almonds, caramelized sweet onions. 21

—SIDES— TO SHARE

Serves 2-3 people

MOLASSES BAKED BEANS 7

MAC N' CHEESE WITH BACON 7

CEDAR WRAPPED ASPARAGUS WITH BÉARNAISE 9

BEEF BURGUNDY SAUTÉED MUSHROOMS 7

SWEET POTATO FRIES 5

CREAMED SPINACH AND BACON 7

**Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

We customarily add 18% voluntary gratuity to parties of 8 or more.

We proudly print our menus on Carbon Neutral paper made from 100% post consumer recycled fibers and is processed Chlorine Free.



COCKTAILS

MARTINIS & COSMOPOLITANS

Martinis and cosmopolitans are made with vodka, spirits and flavors of the utmost quality.

Berry Martini

Stoli Blueberi, Chambord, fresh lime sour, splash of Champagne. 8.5

Watermelon Martini

Finlandia, DeKuyper Pucker Watermelon, Midori, cranberry juice. 9

Lavender Cosmo

Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim. 8.5

Lychee Martini

Lychee infused Skyy vodka, lychee. 8

Hot and Dirty

Ketel One, stuffed jalapeño olive and pepperoni garnish. 9.5

Vanilla Apple Cosmo

Stoli Vanil, Pucker Apple, fresh lime sour, cranberry juice. 8.5

Lemon Drop

Absolut Citron, fresh lemon sour, Cointreau. 8.5

Ginger Peartini

Grey Goose La Poire, triple sec, ginger, fresh lime sour. 10.5

The Pomegranate Martini

Ketel One Citroen, pomegranate, fresh lime sour. 9.5

White Cosmo

Absolut Citron, Cointreau, white cranberry and fresh lime juice. 8.5

Vanilla Sky Martini

Belvedere, pineapple juice, fresh lemon sour, blue curaçao, vanilla. 9.5

Mocha 'tini

Stoli Vanil vodka, Baileys Irish Cream, Kahlúa, Godiva Original Chocolate liqueur. 8.5

Collection Martini

Ketel One or Bombay Sapphire, Laphroaig single-malt Scotch, Noilly Prat dry vermouth. 9.5

The Classic Cosmopolitan

Absolut Citron, Cointreau, cranberry juice, lime juice. 8.5

OUR MOJITOS

All of our mojitos feature premium Caribbean rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda.

The Classic

Cruzan Estate Light from St. Croix. 7.5

Huckleberry

Mount Gay from Barbados, huckleberry. 8.5

Pomegranate

Ten Cane from Trinidad, pomegranate. 9.5

Raspberry

Cruzan Raspberry from St. Croix, raspberry. 8

Mango

Bacardi O from Puerto Rico, mango. 8

Passion Fruit

Malibu Passion Fruit from Barbados, passion fruit. 8

Spiced Ginger

Captain Morgan's Spiced rum from Puerto Rico, ginger, pineapple juice. 8.5

Açaí Berry

Appleton Estate V/X from Jamaica, açai berry. 8

A note about Açai Berries

Pronounced a-sigh-ee, these small berries grow high atop palm trees in the Amazon rainforest, where natives have been enjoying them for centuries.

CHOPHOUSE COLLECTION

Fine spirits. Fresh flavors. Original recipes.

Veev Açai Martini

VeeV Açai Berry liqueur, fresh lime juice, açai berry. 9

Bartender's Pomegranate Lemonade

Stoli Blueberi, pomegranate, fresh lemon sour. 8

Rosemary Limeade

Tanqueray Rangpur, rosemary, fresh lime sour, cranberry juice, soda. 8

The Grand Scratch Margarita

100% Milagro agave tequila, Grand Marnier, salt rim. In the tradition of our scratch margarita, we make our own margarita mix. 9.5

Caipirinha

Leblon cachaça, fresh limes, pineapple juice, superfine sugar. Brazil's national cocktail. 7.5

Ten Sage

Tanqueray No. TEN gin, fresh sage leaves, fresh lime sour, Alizé Gold Passion. 9

La Prima Margarita

Patrón Añejo, Grand Marnier, Tuaca, salt rim. Same great housemade margarita mix complemented by top shelf spirits. 12

Chai'tini

Baileys Caramel, Zen Green Tea liqueur, chai syrup, cream, cardamom sugar rim. 8

Back Bar Punch

Myers's Original Dark, Crème de Bananes, Leblon cachaça, pineapple juice, orange juice, fresh lime sour, grenadine. 7.5

CHOPHOUSE MARTINI

Served with a generous pour of top shelf spirits and three hand-stuffed Maytag blue cheese olives. 15

Choose from:

Chopin - Poland - Potato

Citroc - France - Frosted Grape

Level - Sweden - Winter Wheat

Belvedere - Poland - Gold Rye

Grey Goose - France - French Wheat

Hendrick's Gin - Scotland - Juniper/Wheat

THE STANDARDS

Tried and true, these classics have endured the test of time.

Ours are made with only the best ingredients.

Tom Collins

Bombay Sapphire, fresh lemon sour, splash of soda. 8

Midtown Manhattan

Maker's Mark, choice of Noilly Prat sweet or dry vermouth. 9.5

Ultimate Long Island Iced Tea

Captain Morgan Spiced rum, Smirnoff, Beefeater, Cuervo, Cointreau, fresh lemon sour, cola. 8

Old Fashioned

Jack Daniel's, sugar cube, bitters, muddled orange. 8

Scratch Margarita

Cuervo Gold, triple sec, housemade margarita mix, lime juice. We were among the first restaurants to make our own margarita mix. 9

Kentucky Sidecar

Woodford Reserve, Frangelico, lemon sour, orange, drunken cherries. 8.5

Chophouse Bloody Mary

Smirnoff 80, Bloody Mary mix, pepperoni and green olive garnish. 7.5

Mint Julep

Maker's Mark, fresh mint, superfine sugar. 8

Mai Tai

Bacardi Superior, Myers's Original Dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup. 8

OUR HOUSE POURS

Cutty Sark, Smirnoff 80, Cuervo Gold,

Jack Daniel's, Bacardi Superior, and Beefeater.

WINE FLIGHTS

Three two-ounce pours.

Chardonnay

Columbia Crest Two Vines CA

Clos du Bois North Coast CA

Sonoma Cutrer Russian River Ranches CA

10

Cabernet Sauvignon

Chateau St Jean CA

Stag's Leap Wine Cellars Hawk Crest CA

Geyser Peak Winery Alexander Valley CA

10

Pinot Noir

Beringer Third Century Central Coast CA

Pencarrow Martinborough NZ

Erath OR

12

WHITE WINES

CHAMPAGNE & SPARKLING WINES

Mumm Napa Brut Prestige CA NV

36

Schramsberg Blanc de Noirs Brut CA

58

Champagne Moët & Chandon FR NV

90

Champagne Veuve Clicquot Yellow Label FR NV

103

Champagne Moët & Chandon Dom Pérignon FR 99

190

RIESLING & AROMATIC WHITES

Chateau Ste Michelle Riesling Cold Creek

Vineyard WA 06

35

Jekel Riesling Monterey County CA 07

27

Stags' Leap Winery Viognier Napa Valley CA 05

48

Conundrum Proprietary Blend CA 07

59

PINOT GRIS/PINOT GRIGIO

Chateau Ste Michelle Columbia Valley WA 06

34

King Estate OR 07

39

Cloudline OR 07

38

Kim Crawford Marlborough NZ 06

35

Bollini Trentino IT 07

34

Santa Margherita IT 08

48

SAUVIGNON BLANC

Craggy Range Te Muna Road Vineyard

Martinborough NZ 07

55

Kumeu River Marlborough NZ 06

40

Kenwood Sonoma County CA 06

34

Matanzas Creek Sonoma County CA 07

45

Honig Napa Valley CA 07

36

Groth Napa Valley CA 07

40

CHARDONNAY

Kim Crawford Unoaked Marlborough NZ 07

41

Yalumba Wild Ferment Eden Valley S AUS 08

35

Maison Joseph Drouhin Pouilly-Fuissé FR 06

52

Chateau Ste Michelle Canoe Ridge

Columbia Valley WA 07

45

Cambria Katherine's Vineyard

Santa Maria Valley CA 06

45

Wild Horse Central Coast CA 06

34

Benziger Family Winery Carneros CA 06

36

Chateau St Jean Sonoma County CA 07

29

Ferrari-Carano Sonoma County CA 06

58

Simi Sonoma County CA 07

40

Sonoma-Cutrer Les Pierres Sonoma Valley CA 04

80

La Crema Sonoma Coast CA 07

39

Hess Su'skol Vineyard Napa Valley CA 06

52

Franciscan Cuvée Sauvage Napa Valley CA 05

81

Cakebread Cellars Napa Valley CA 07

90

Frog's Leap Napa Valley CA 07

57

Vintages may change based on availability.

GLASS WHITES

Domaine Ste Michelle Brut WA NV

8

Schramsberg Mirabelle Brut CA NV

12

Chateau Ste Michelle Riesling Columbia Valley WA

6.5

Pacific Rim Dry Riesling Columbia Valley WA

7.5

Beringer White Zinfandel CA

6.5

Caposaldo Pinot Grigio Veneto IT

8

Estancia Pinot Grigio CA

8.5

Pepi Sauvignon Blanc CA

8

Château La Freynelle Sauvignon Sémillon

Bordeaux FR

9

Columbia Crest Two Vines Chardonnay WA

6.5

Clos du Bois Chardonnay North Coast CA

8

Kendall-Jackson Vintner's Reserve Chardonnay CA

11

Sonoma-Cutrer Chardonnay

Russian River Ranches CA

14

RED WINES

GAMAY & PINOT NOIR

Maison Louis Jadot Beaujolais-Villages FR 07

26

Pencarrow Martinborough NZ 07

38

WillaKenzie Willamette Valley OR 07

51

King Estate OR 06

59

Domaine Drouhin Willamette Valley OR 06

84

Byron Santa Maria Valley CA 06

52

La Crema Sonoma Coast CA 07

45

Domaine Carneros Carneros CA 05

65

SANGIOVESE & TEMPRANILLO

Ruffino Riserva Ducale Chianti Classico IT 05

55

Péppoli Chianti Classico IT 06

49

Villa Antinori Rosso Toscana IGT IT 04

52

Abadia Retuerta Rívola Sardon del Duero SP 05

38

SYRAH/SHIRAZ – GRENACHE – RHÔNE BLENDS

Château Mont-Redon Côtes du Rhône FR 06

36

Penfolds Thomas Hyland Shiraz S AUS 05

35

Yangarra Estate Shiraz McLaren Vale S AUS 06

59

Kinton Syrah Santa Barbara County CA 05

40

Rosenblum Cellars Syrah Vintner's Cuvée CA 06

24

ZINFANDEL – PETITE SYRAH – MALBEC

St Francis Old Vines Zinfandel

Sonoma County CA 06

46

Hartford Zinfandel Russian River Valley CA 06

58

Ridge Geyserville CA 06

73

Concannon Petite Sirah Limited Release

Central Coast CA 05

33

Stags' Leap Winery Petite Syrah Napa Valley CA 06

83

Trivento Malbec Select Mendoza ARG 05

26

MERLOT & MERLOT BLENDS

Château Fleur Haut Gaussens

Bordeaux Supérieur FR 04

40

Columbia Crest Grand Estates