

shellfish

<i>oysters</i>	chef's selection . citrus mignonette . house made cocktail . lime pesto . smoked tobasco	3 for 9 / 6 for 18
<i>chilled shellfish</i>	lobster . king crab legs . oysters . shrimp . jonah crab claws	half 39 / full 67
<i>shrimp cocktail</i>	house made cocktail . sauce crème fraiche . pickled celery	3 for 9 / 6 for 18
<i>crab cakes</i>	lump crab salad . whole grain mustard . remoulade . caper crème . radish	17

appetizer

<i>frito misto</i>	red prawn . cauliflower . sweet onion . lobster claw meat . seabass . romesco . olive tapenade . pine nuts	24
<i>pork belly</i>	red curry . plum glaze . grill tomato . rainbow chard . charred grapefruit	21
<i>charcuterie</i>	grilled bread . artisanal meats . select cheeses . brandied fruits	17
<i>bloody mary</i>	bloody mary sauce . fried pickles . fresh mozzarella . celery . pickled carrots . fried assorted olives . crispy bacon	16

soup

<i>lobster bisque</i>	lobster claw & knuckle meat . charred sweet corn . yukon potatoes . parmesan meringue . crème fraiche	12 add'l lobster 5
<i>summer beef</i>	beef bone broth . carrots . onions . green beans . roasted tomatoes . sweet corn . mushrooms	11 add'l waygu 3

salad

<i>spinach</i>	pickled egg . spiced walnuts . crispy shallot . smoked wild boar bacon . raspberry dressing	11
<i>romaine</i>	parmigiano-reggiano . candied speck . smoked white anchovy . torn croutons . caesar	11
<i>the cut</i>	baby iceberg . cauliflower . broccoli . carrots . tomatoes . pickled onions . smoked bleu cheese dressing . bacon . balsamic reduction	12

allen bros. angus			american wagyu		
ny strip	18 ounce	61	top cap ribeye	5 ounce	53
ribeye	18 ounce	58	top cap ribeye	10 ounce	94
creek stone farms prime			45-day dry aged prime		
filet	8 ounce	56	porterhouse	30 ounce	110
filet	12 ounce	66			
ribeye tomahawk	28 ounce	79			
steak finishers					
complimentary signature	<i>hollywood steak sauce . bearnaise . green peppercorn & blue cheese butter . au poivre sauteed onions . bone marrow crust . cabrient butter . smoked wagyu butter 3</i>				

add on's	
king crab legs 48 / rock lobster 5oz 33 / crab oscar 22 / seared scallops 19 / grilled shrimp 17	
sides	
favorites signature	<i>potato crisps fried in wagyu fat . marsala mushrooms . baked potato . garlic mashed potatoes 9 roasted asparagus . roasted cauliflower . green beans . chop house corn . mac 'n cheese 10</i>

<i>flat iron</i>	cold smoked wagyu spicy coriander rub mustard green salad mango vinaigrette baby potatoes	53	<i>sea bass</i>	5-spice coconut rice sautéed bok choy hoisin sake glaze	49
<i>chicken</i>	lemon grass brine fingerling potatoes green beans charred sweet onions boursin cream crispy pork shards	40	<i>scallops</i>	yuzu chili mustard cream sautéed rainbow chard bacon jam	48
<i>lamb</i>	6 bone rack red curry rubbed asparagus salad golden yukon mash merlot reduction	46	<i>lobster</i>	butter poached tail & claw sweet cornbread asparagus risotto	single 44 double 68



Manager: Drew Carter
Chef de Cuisine: Ken Bredeson

*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness