

## SHARABLES

### CHEESE & MEAT BOARD

Chef's Selection of Artisan Cured Meats & Cheese with Fruits, Nuts, Pickled Vegetables 35

### HUMMUS CRUDITE

Roasted Garlic, Grilled Naan 13 | VG

### BAJA CEVICHE

Local Striped Bass, Avocado, Cucumber, Citrus, Tomato, Plantain Chips 18 | GF

### YUKHOE

Prepared to order Chopped Korean Style Steak Tartare with Quail Egg, Soy Sesame Marinade & Apple\* 22

### LOBSTER RISOTTO

Poached Egg, Parmesan, Gremolata 26

## FARM & FIELD

### SEASONAL SOUP 12

### CAESAR SALAD

Reggiano, House Caesar Dressing, White Anchovy, Herb Crouton 14 | VG

### BEEF BURRATA SALAD

Seasonal Citrus, Hazelnut Gremolata, Petit Greens, Saba & XVOO 15 | VG

### QUINOA CHAUFU

Stir Fry, Seasonal Vegetables, Romesco 24

### FREE RANGE CHICKEN BREAST

Garlic Potato, Blistered Sungold Tomatoes, Roasted Broccoli, Chimichurri 34 | GF

## FISH HOUSE

### DIVER SCALLOPS

Parsnip Puree, Cider Glazed Brussels Sprouts & Pork Belly 42 | GF

### PAN SEARED BAJA STRIPED BASS

Butternut Squash Risotto, French Cut Green Beans,  
Summer Squash with Brown Butter Blanc 38 | GF

## CHOPHOUSE PRIME CUTS

8oz GRASS FED SHORT RIB 48 | GF

14oz RIBEYE 55

8oz FILET MIGNON 48

12oz PORK RIB CHOP 45

## SIDES

CRISP BRUSSELS SPROUT 12

Lardons, Maple Cider Glaze

SAUTEED WILD MUSHROOM 12

Herbs de Provence

CREAMED SPINACH 12

Bechamel, Parmesan

ROASTED BROCCOLINI & ROMESCO 12

HARISSA CHARRED CARROTS 12

TRUFFLE MAC 12

YUKON GOLD GARLIC MASH 12

## SAUCE & GARNISH

BERNAISE 4

BORDELAISE 4

20 STEAK SAUCE 4

CHIMICHURRI 4

GARLIC HERB BUTTER 4

## SWEETNESS

SLOW ROASTED PINEAPPLE UPSIDE DOWN CAKE

Coconut Gelato 12

BRANDIED PEAR CRÈME BRULEE 12

CHOCOLATE CRÈMEUX

Hazelnut Praline, Salted Caramel Gelato & Raspberry 12

SEASONAL SORBET & BERRIES 11

*A suggested 18% gratuity will be added to parties of 8 or more.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*