

20 | TWENTY

DINNER

SHAREABLES

CHEESE & MEAT BOARD 35

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

HUMMUS CRUDITE 13 | VG

Roasted Garlic, Grilled Naan

BAJA STRIPED BASS AGUACHILE 18 | GF

Avocado, Cucumber, Citrus, Tomato, Plantain Chips

LOBSTER RISOTTO 26

Poached Egg, Parmesan, Gremolata

FARM & FIELD

SEASONAL SOUP 12

CAESAR SALAD 14 | VG

Reggiano, House Caesar Dressing, White Anchovy, Herb Crouton

HEIRLOOM TOMATO, PROSCUITTO, SEASONAL MELON BURRATA SALAD 15 | VG

Seasonal Melon, Petit Greens, Saba & XVOO

QUINOA CHAUFA 26

Stir Fry, Seasonal Vegetables, Romesco

FREE RANGE CHICKEN BREAST 36 | GF

Garlic Potato, Blistered Sungold Tomatoes, Roasted Broccolini, Chimichurri

10oz BEEF SHORT RIB 48 | GF

Wild Mushroom, Harissa Charred Carrot, Bordelaise

FISH HOUSE

DIVER SCALLOPS 46 | GF

Parsnip Puree, Cider Glazed Brussels Sprouts & Pork Belly

CRISPY SKIN HARMONIOUSLY RAISED VERLASSO SALMON 42

Pasilla Romesco & Seasonal Squash

PAN SEARED BAJA STRIPED BASS 38 | GF

Fingerling Potato, Braised Fennel, Olive Tomato Tapenade

CHOPHOUSE FINE CUTS

14oz RIBEYE 65

8oz FILET MIGNON 60

12oz SNAKE RIVER FARMS KARABUTA PORK RIB CHOP 48

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

20STEAK SAUCE 4

CHIMICHURRI 4

GARLIC HERB BUTTER 4

SWEETNESS

SLOW ROASTED PINEAPPLE UPSIDE DOWN CAKE 12

Coconut Gelato

CRÈME BRULEE 12

CHOCOLATE CRÈMEUX 12

Hazelnut Praline, Salted Caramel Gelato & Raspberry

SEASONAL SORBET & BERRIES 11