

COLD & RAW

- **shellfish on ice** 9,000
limited availability
 cold water selection of crab
 lobster, shrimp and ceviche
- **tuna tartare** 2,050
 prepared tableside with selected
 garnishes, wild-caught yellow fin
 100% sustainable, sardinian wafer
- shrimp cocktail** 1,940
 housemade sriracha-piquillo
 pepper sauce
- lobster and avocado** 2,300
 chipotle-apricot aioli, won ton
 and garden greens
- smoked beef tongue** 1,680
 pickled green peppercorns
 comté cheese, petite tomatoes
 arugula and mustard vinaigrette

HOT APPETIZERS

- **snow crab cakes** 1,940
 preserved lemon rémoulade
 and apple-celeriac slaw
- oysters rockefeller** 2,050
 spinach and herb-garlic butter
- **roasted bone marrow** 1,480
 apple-bacon chutney, herb salad
 and grilled honey peasant loaf
- triple-cut bacon steak** 1,200
 white oak wood-smoked with
 cabernet-barbecue sauce

SOUP & SALADS

- **seafood market chowder** 980
 smoked bacon, hand-torn croutons
 and chives
- beef consommé** 900
 wild rice and root vegetable macédoine
- chop house salad** 1,510
 seasonal vegetables and apple-ginger
 vinaigrette
- baby gem caesar** 1,250
 anchovies and 24-month-aged
 parmigiano-reggiano
- steak knife blt wedge** 1,650
 stilton blue cheese dressing, tomato
 onion and grilled bacon
- local tomato salad** 1,450
 shaved onions, micro leaves
 pangrattato and balsamic vinaigrette

salad enhancements

- ◆ three grilled shrimp 860
- ◆ lump snow crab 860
- ◆ smoked bacon 500



STEAKS

*each steak is hand cut by our master butchers
 grilled to perfection, lightly finished with
 hokkaido grass fed butter and served
 with warm garlic confit*

dry-aged for 28 days

in our cedarwood aging room in shizuoka

- 39oz porterhouse for three** 20,900
 certified angus beef, iowa
- 26oz porterhouse for two** 13,930
 certified angus beef, iowa

center barrel cut

- **10oz bone-in tenderloin** 10,690
 certified angus beef, nebraska
- 6oz petite tenderloin** 5,510
 certified angus beef, nebraska

usda prime

- 10oz new york strip loin** 7,200

CHOP EXCLUSIVES

- **12oz rib eye** 10,350
 snake river farms, idaho

a5 graded wagyu market price
 please ask your server for today's selection

steak oscar 7,900
 cherrywood bacon-wrapped petite tenderloin
 seasonal greens, lump snow crab and
 béarnaise sauce

enhancements

- 4oz lobster tail** 1,600
- new zealand scampi** 1,200
- hokkaido scallops** 1,500
- foie gras** 1,200

upon request

- ◆ red wine demi-glace ◆ c3 steak sauce
- ◆ béarnaise sauce ◆ chimichurri sauce

doneness

- ☞ BLACK 'N' BLUE: seared raw in a cast iron skillet
- ☞ RARE: red, cool center
- ☞ MEDIUM RARE: red, warm center
- ☞ MEDIUM: pink, warm center
- ☞ MEDIUM WELL: slightly pink, hot center
- ☞ WELL DONE: gray, hot center

SEAFOOD

- provisional fish** 3,780
- pan-roasted wild salmon** 4,100
 mushroom-quinoa risotto
 swiss chard and pickled onions
- hokkaido scallops** 4,100
 creamy polenta, seasonal greens
 endive and bacon vinaigrette

MORE THAN STEAK

8oz chop burger

3,670

limited to five a day

100% ground certified angus
 beef sirloin, artisanal brioche bun
 wisconsin white cheddar, smoked
 bacon, caramelized onion, kyoto
 tomatoes, ipa-battered onion
 rings hand-cut french fries

- double cut lamb chops** 5,180
 new zealand

blackened cauliflower steak 2,700
 gigante bean succotash,
 swiss chard, semi-dried tomatoes
 and red pepper coulis

SIDES

- seasonal vegetables** 900
 local farm-sourced bounty
- sautéed crimini mushrooms** 900
 porcini and morel butter, aomori garlic
 and fresh herbs
- sautéed spinach** 900
 aomori garlic
- creamed spinach** 1,200
 free range egg and pancetta-crouton
 crumble
- broccoli** 900
 sautéed or steamed
 seka hills extra virgin olive oil, sea salt
- macaroni and cheese** 1,080
 classic four cheeses
 with lobster tail 2,100
- classic mashed potatoes** 900
 indulged with a 'lil butter
- **twice-baked potato** 980
 smoked bacon, sour cream
 and crispy skins
- hand-cut french fries** 900
 maldon sea salt
- **steakhouse onion rings** 900
 hand-dipped, ipa and house spice

CHOP
STEAKHOUSE