

STARTERS

<p>Ahi Tuna Poke* 18 spicy sriracha marinated ahi tuna scallions sesame seeds teriyaki aioli</p> <p>Green Beans Tempura 15 lightly battered & fried house-made spicy aioli</p> <p>Classic Shrimp Cocktail 17 blonde ale steamed shrimp horseradish cocktail sauce</p> <p>Polenta Crusted Fried Calamari 14 fried jalapeño peppers & lemon wheels scallions honey-citrus glaze chipotle aioli dipping sauce</p> <p>Spinach & Artichoke Dip 15 oven baked mozzarella & parmesan cheese toasted pita bread</p> <p>Steak Tartare* 16 rare beef tenderloin traditional seasonings served with crostinis</p>		<p>Lobster Nachos 23 house-made pepper jack cheese sauce lump lobster meat jalapeño & cilantro cotija cheese house-made corn tortilla chips</p> <p>Beef Short Ribs 15 guinness braised sweet onion compote mashed potatoes natural au jus</p> <p>Roasted Butternut Squash Ravioli 14 hand-stuffed ravioli truffle oil lemon beurre blanc cream sauce</p> <p>Mazza Plate 20 lemon-garlic hummus herb goat cheese kalamata olives roasted red peppers garlic 'n herb roasted cherry tomatoes toasted flatbread with balsamic drizzle</p> <p>Bleu Cheese Stuffed Dates 13 wrapped in brown sugar cured bacon</p>
--	--	--

SOUP & SALAD

<p>Soup of the Day 9</p> <p>Chop Chop Salad 20 sliced grilled chicken mixed greens avocado bleu cheese grape tomatoes hard-boiled eggs bacon herb buttermilk dressing</p> <p>B.L.T. Salad 14 chopped honey cured bacon and tomatoes baby iceberg lettuce wedges bleu cheese crumble dressing</p>		<p>Beet Salad 14 mixed greens roasted red and yellow beets red onion herb goat cheese pine nuts tarragon vinaigrette</p> <p>Pecan & Grape Salad 13 mixed greens bleu cheese crumble house balsamic vinaigrette</p> <p>Caesar 13 romaine hearts tossed with caesar dressing shaved parmesan cheese house-made garlic focaccia croûtons <i>add: anchovies (3)</i></p>
---	--	--

THE BUTCHER'S BLOCK

all cuts include choice of two sides - steaks topped with garlic herbed butter | *add: béarnaise (3)*

<p>Prime Rib Roast 12 oz 46 <i>(limited availability)</i></p> <p>New Zealand Lamb Chops* 40 <i>(traditional mint jelly available on request)</i></p> <p>Niman Ranch Pork Chop 12 oz Thick Cut* 40 topped with maple bourbon glaze</p>		<p>Filet Mignon 8 oz* 46</p> <p> New York 14 oz Trimmed* 55</p> <p> Niman Ranch Flat Iron 10 oz* 42</p> <p> Bone-in Cowboy Ribeye 20 oz* 69</p>
--	--	---

add: 6 shrimp (12) | 6 oz lobster tail (25) | 1/2 lb king crab legs (mp)

<u>Rare</u>	<u>Med/Rare</u>	<u>Med</u>	<u>Med/Well</u>	<u>Well</u>
Cool Red Center	Warm Red Center	Pink Center	Slightly Pink Center	No Pink

SIDES

wild mushrooms sautéed asparagus steamed broccoli	seasonal mixed vegetables coconut jasmine rice	garlic mashed potatoes bacon brussels sprouts jalapeño bacon mac
---	---	--

ENTRÉES

<p>Fresh Catch of the Day mp choice of two sides</p> <p>Alaskan King Crab Legs mp 1 lb served with drawn butter choice of two sides</p> <p>Chicken Fried Chicken 32 chicken breast hand pounded thin buttermilk battered and lightly fried garlic mashed potatoes with country gravy steamed broccoli</p> <p>Chop House Burger* 23 1/2 lb beef patty honey cured bacon aged white cheddar tomato pickle 'n onions grey poupon honey mustard brioche bun choice of fries: steak, french or sweet potato</p>		<p>Surf 'n Turf 60 6 oz filet with garlic herb butter 6 oz lobster tail with drawn butter garlic mashed potatoes steamed broccoli</p> <p>Filet Oscar* 50 6 oz filet topped with blue lump crab & béarnaise sautéed asparagus garlic mashed potatoes</p> <p>Creamy Mushroom Risotto 29 shiitake oyster cremini shaved parmesan <i>add: chicken (8) 6 shrimp (12) 6 oz lobster tail (25)</i></p> <p>Chicken 'n Bacon Farfalle 34 bow tie pasta sliced grilled chicken breast chopped bacon and tomatoes english peas nut-free creamy pesto</p>
--	--	--

split salad charge \$4 | split entrée charge \$8, includes additional side portions

*consumer advisory: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions | butcher's chop house uses zero trans fats for frying