



APPETIZERS

SOUP

ROASTED TOMATO, GOAT CHEESE SANDWICH 8

KOBE*

THREE MICRO BURGERS, CARAMELIZED ONION & TOMATO, ROASTED PEAR & GORGONZOLA, JALAPEÑO CHEDDAR, TRUFFLE FRIES 12

CRAB

MARYLAND BLUE CRABCAKE, BACON, TOMATO, DIJON VIN BLANC 14

SCALLOPS

TRUFFLE POTATOES, ROASTED GARLIC JUS 14

TARTARE*

HAWAIIAN BIG ISLAND TUNA, PICKLED CUCUMBER, YUZU VINAIGRETTE, WASABI TOBIKO, WHITE MISO AIOLI 15

THREE CONES

LOBSTER, TUNA, CRAB, SESAME TUILLES 16

SHRIMP

COCKTAIL OF COLOSSAL GULF SHRIMP, SPICY HORSERADISH SAUCE 14

SHRIMP AGAIN

TEMPURA FRIED PRAWNS, SWEET CHILI SAUCE 15

DUCK DUCK

SEARED HUDSON VALLEY FOIE GRAS, CASHEW BUTTER, DUCK RILLETTE, TOAST 19

SALADS

CAESAR

ROMAINE LETTUCE, PARMESAN GARLIC DRESSING, SOURDOUGH CROUTONS 8

GREEN

ORGANIC LITTLE GEM LETTUCE, ROQUEFORT CHEESE, SHERRY SHALLOT VINAIGRETTE, CANDIED PISTACHIOS 8

WEDGE

BABY ICEBERG, BERMUDA ONION, SMOKEY BACON, MARINATED TOMATOES, GORGONZOLA, CABERNET BUTTERMILK DRESSING 9

BEEF

RUBY AND GOLD BEETS, WILD ARUGULA, GOAT CHEESE BUTTONS, RED WINE VINAIGRETTE 9

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ENTREES

CHICKEN

PARK FARMS AMISH CHICKEN, GLAZED ROOT CROP, WILD MUSHROOMS, SMOKED BACON, NATURAL JUICES 23

SALMON*

PAN ROASTED SALMON, MELTED LEEKS, TOMATO FONDUE, FINES HERBES BEURRE BLANC 28

DIVER SEA SCALLOPS

ROASTED TOMATO AND ROCK LOBSTER RISOTTO, NAPA VALLEY OLIVE OIL 27

HALIBUT

HARICOT VERTS, FAVA BEANS, HEIRLOOM TOMATOES, HOUSE MADE DUMPLINGS, MAINE LOBSTER EMULSION 32

VEAL MIGNON

VEAL TENDERLOIN, BRAISED VEAL CHEEK, ASIAGO CREPE, SHIITAKE MUSHROOM SAUCE 30

AHI TUNA*

PAN SEARED, FOIE GRAS, CHILI SPINACH, SCALLION POTATO CAKE, PORT WINE REDUCTION 29

CHILEAN SEA BASS

SHRIMP DUMPLINGS, WATER CHESTNUTS, THAI BROTH 34

"STEAK-N-EGGS"

FILET MIGNON, GOAT CHEESE HASHBROWN, DIPPY EGG, CAVIAR, SAUCE BÉARNAISE 36

PRIME

7 / 10 oz. FILET MIGNON 31 / 37

16 oz. DRY-AGED KANSAS CITY STRIP 38

14 oz. NEW YORK STRIP 38

18 oz. RIBEYE 40

TWIN LOBSTER TAILS 33

SURF - N - TURF MKT

STEAK BURGER*

HALF POUND KOBE BEEF, TILLAMOOK CHEDDAR, SHREDDED LETTUCE, ONION, BREAD & BUTTER PICKLES, TRUFFLE FRIES 16

EXTRAS

SAUCE BÉARNAISE 3

GREEN PEPPERCORN COGNAC 3

RED WINE BORDELAISE 3

BLEU CHEESE CRUST 4

"OSCAR" 8

LUMP CRAB, ASPARAGUS, BÉARNAISE

"ROSSINI" 14

SEARED FOIE GRAS, BLACK TRUFFLE REDUCTION

SUSHI*

SPICY TUNA

AHI TUNA, SESAME, SPICY MAYO 8

WASABI

TUNA, SALMON, AVOCADO, CUCUMBER, WASABI PEAS 10

ROCK-N-ROLL

TUNA, SALMON, EEL, CREAM CHEESE 11

SPICY SCALLOP

REAL CALIFORNIA ROLL, SPICY SCALLOPS 12

DRAGON

CRAB, AVOCADO, CUCUMBER, BARBECUED EEL 14

SPIDER

SOFT SHELL CRAB, CUCUMBER, AVOCADO 14

SURF-N-TURF

TEMPURA SHRIMP, FILET MIGNON 16

SIDES

HOUSEMADE IDAHO FRIES 6

CHOPHOUSE CORN 8

BLEU CHEESY POTATOES 8

TATER TOTS 7

TRUFFLE MAC AND CHEESE 10

CREAMED SPINACH 9

GREEN ASPARAGUS HOLLANDAISE 10

LOBSTER MASHED POTATOES MAINE LOBSTER, YUKON GOLD POTATOES 14

KRISTEN LUFF GENERAL MANAGER

JAY COTRELL EXECUTIVE CHEF

FOR PRIVATE PARTIES & SPECIAL EVENTS CALL KRISTEN 614.629.0000

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.