

Chilled Seafood Tower*

East coast oysters, Alaskan king crab legs, Australian coldwater
lobster tail, smoked trout dip, jumbo shrimp, crab cocktail MP

East Coast Oysters*

fresh horseradish, mignonette, cocktail sauce, tabasco, saladitas
half dozen 24 | full dozen 45

TO START

- Lobster Cargot 35
butter, garlic, havarti
- Seared Pork Belly 18
honey molasses, peach-cranberry chutney
- Tenderloin on Toast Points* 22
roasted red pepper sauce, béarnaise
- Crispy Calamari 19
mango-chile mojo sauce
- Dynamite Shrimp 19
sweet chile & sriracha
- Seared Ahi Tuna* 22
red pepper louie, sesame ginger vinaigrette
- Shrimp Cocktail 24
atomic horseradish & red cocktail sauce
- Crab & Lobster Cakes 27
green apple, mango, corn, black bean relish
- Smoked Trout Dip 16
green pepper sauce, toast points

Seafood Centerpiece 59

shrimp cocktail, crab cakes,
crispy calamari

GREEN

- Caesar Salad 14
artisan romaine, parmesan, house-made
croutons
- Steakhouse Wedge 15
tomato, avocado, bacon, bleu cheese
- House Salad 14
mixed greens, campari tomato, candied
walnuts, goat cheese, adobe dressing
- Chophouse Salad 13
iceberg, tomato, red onion, hearts of palm,
house-made croutons, bleu cheese
- Caprese Salad 13
campari tomato, bocconcini, balsamic,
toasted ciabatta, microgreens
- Roasted Beets 13
seasoned goat cheese, microgreens,
orange vinaigrette
- 'M' Steak Salad* 22
sliced tenderloin, iceberg, tomato, red onion,
hearts of palm, house-made croutons,
parmesan crisp, bleu cheese

SOUP

- French Onion Au Gratin 12
- Crab & Lobster Bisque 15
add VSOP cognac +2

STEAK

- Filet Mignon*
8oz.....58
12oz.....68
- Bone-In Filet*
14oz.....69
- Bison Filet*
8oz.....59
- Prime Ribeye*
14oz.....65
- Prime Cowboy Ribeye*
21oz.....76
- Prime New York Strip*
10oz.....57
- A5 Japanese Wagyu*
5oz.....MP
- Butcher's Cut* MP

Porterhouse Trio*

served with Alaskan king crab
& Australian rock lobster MP

OCEAN

- Alaskan King Crab Legs MP
per pound, drawn butter
- Coldwater Lobster Tail 79
Australian rock lobster, drawn butter
- North Coast Salmon* 42
shrimp, capers, tomato, beurre blanc
- Pan-Seared Sea Bass* 52
pistachio-dusted, mango-vanilla beurre
blanc, seasonal fruit relish
- Jumbo Fried Shrimp 29
hand-breaded gulf shrimp
- Fresh Seafood Selection* MP
chef's seasonal preparation

SHARED SIDES

- Steak Fries 12
- Salted Baked Potato 12
- Chive Whipped Potatoes 13
- Creamed Spinach 12
- Sautéed Button Mushrooms 13
- Fresh Jumbo Asparagus 15
- Lobster Whipped Potatoes 29

ENHANCEMENTS & PREPARATIONS

- Béarnaise 4
- Hollandaise 4
- Argentinian-Style Chimichurri 5
- Gorgonzola Fromage 5

CHEF CLASSICS

- Filet Mignon* 48
6oz
- Seared Filet Tips* 38
crimini mushrooms, cabernet reduction
- Chicken Marsala 35
crimini & shiitake mushrooms, sweet marsala
- Double Cut Pork Chop* 37
chimichurri, custom mustard
- Rack of Lamb* 58
rosemary cabernet reduction

All Chef Classics are served with chive whipped
potatoes. No substitutions please.

- Wild Mushroom Risotto 13
- Sautéed Hand Cut Corn 12
- Au Gratin Potatoes 15
- Brussels Sprouts 15
- House-Made Onion Rings 14
- Lobster Mac & Cheese 29

- Green Peppercorn Sauce 5
- Black Truffle Butter 12
- Crispy Fried Shrimp 14
- King Crab Oscar 30

Prime Steak — Fine Wine — Premium Service

If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.