

# APPETIZERS

## **MAINE LOBSTER BISQUE AU COGNAC 12**

lobster morsels add 10

## **FRENCH ONION SOUP AU GRATIN 11**

## **ALL JUMBO LUMP CRAB CAKE, MARYLAND STYLE**

lemon, grain mustard emulsion 18

## **THAI CHILI RHODE ISLAND CALAMARI**

thin beans, sweet peppers, edamame 15

## **\*NY STRIP CARPACCIO, ARUGULA**

smoked vidalia aioli, crisp capers, parmesan 18

## **WILD BURGUNDY ESCARGOTS**

garlic butter, pernod, petite pastry crocks (6) 16

## **\*TENDERLOIN STEAK TARTARE TABLESIDE**

toast points 17

## **\*SUSHI GRADE AHI TUNA TARTARE**

hass avocado, ponzu, lemon foam 17

## **SIGNATURE ICY WATER NOVA SCOTIA LOBSTER TAIL**

flash fried, drawn butter, greek honey-mustard aioli ¼ lb 21

## **MORSELS OF SIGNATURE LOBSTER TAIL**

flash fried, drawn butter, greek honey-mustard aioli (serves 2-3) 6 oz 29

## ICED

### **JUMBO KEY WEST STONE CRABS**

**CLAWS 26/ea**

### **SHELLFISH TOWER**

maine lobster, jumbo shrimp, \*cold water oysters, \*little neck clams (serves 2-3) 58

### **COLOSSAL LUMP CRAB**

two sauces (¼ lb) 18

### **JUMBO PANAMA SHRIMP (4)**

two sauces 16

### **\*BOSTON LITTLE NECK CLAMS (6) 14**

### **\*DAILY OYSTERS**

#### **"EAST MEETS WEST"**

six oysters (three each coast) 18

### **CAVIAR**

\*today's caviar, traditional garnishes,  
mini blini pancakes mkt.

# SALADS

## **\*CHOPS® CAESAR**

white anchovies, red cow emiliano parmigiano 12

## **SPECIALTY WARM SPINACH & MUSHROOM SALAD**

prepared tableside 14

## **CHOPS® CHOPPED SALAD**

creamy basil vinaigrette 12

## **CHILLED ICEBERG WEDGE BLT**

triple creme blue cheese, bacon, chopped egg, chives 12

## **BURRATA MOZZARELLA, STEAK CUT TOMATO, BABY ARUGULA**

fresh basil, white balsamic, e.v. olive oil 14

# USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

**FILET** 8 oz/42, 12 oz/58

**BONE-IN FILET** 12 oz/58

**N.Y. STRIP** 12 oz/44, 16 oz/58

**BONE-IN RIB EYE** 20 oz/49, **FOR TWO** 32 oz/78

## SPECIALTY STEAK CUTS

### FILET PEPPER STEAK

cracked pepper crusted, brandy pepper sauce, mushrooms,  
port braised shallot, potato confit 8 oz/46

### DRY-AGED PORTERHOUSE EXPERIENCE

(For 2) 26 oz/78, 40 oz/120

### SNAKE RIVER FARMS WAGYU KOBE N.Y. STRIP

12 oz/95

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### "TOMAHAWK" LONG BONE RIB EYE

For 1 or 2 32 oz/79

### "GENUINE" A-5 MIYAZAKI WAGYU, KOBE JAPAN

Filet 4 oz, 6 oz, 8 oz /25 per oz

## LOBSTERS

### "STEAMED & CRACKED"

**MAINE LOBSTERS 2 to 5 lbs** mkt

with maine lobster stuffing add 12

### "SIGNATURE"

**ICY WATER NOVA SCOTIA LOBSTER TAIL**

thinly crisped, flash fried, drawn butter,  
greek honey-mustard aioli 14 oz/59

### SURF & TURF

steaks with 8 oz "signature" lobster tail add 29

## STEAK TOPPINGS

### N.Y. FOIE GRAS

sauteed 15

### BLUE CHEESE BUTTER

triple creme 3

### WHITE TRUFFLE BUTTER 3

### CRACKED PEPPERCORN CRUSTED

brandy pepper sauce 3

### SELECT ORGANIC MUSHROOMS 4

**HOLLANDAISE** 2

**BEARNAISE** 2

**CHIMICHURRI** 2

## PRIME CHOPS & CHICKEN

**STRAUSS, "FREE RAISED" BONE-IN VEAL RIBEYE** 14 oz/44

**TRIPLE CUT PORTERHOUSE LAMB CHOPS (2)** 24 oz/44

**ROASTED, MUSHROOM STUFFED DOUBLE BREAST OF CHICKEN** 24

\*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 101217

# SEAFOOD SPECIALTIES

## HONG KONG COMBO

chilean sea bass & scottish salmon, sesame soy broth, ginger, spinach, bowl jasmine rice 29 (sea bass only 36)

## BLACK GROUPE, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 29

## FRESH GENUINE HOLLAND DOVER SOLE, FILETED TABLESIDE

sauteed, e.v. olive oil, lemon, capers (size availability) mkt

## \*AHI TUNA, SESAME SEARED

port wine glaze, scallion yukon potato mash 32

## MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon, grain mustard emulsion 38

## STEAMED ALASKAN RED KING CRAB "MERUS" CUTS

drawn butter, lemon 1lb 60 (availability)

## SHARE

### SPECIALTY MAINE LOBSTER MAC & CHEESE 20 (serves 1-3)

Small 6.5 / Large 10

### PLAIN OR ROASTED GARLIC WHIPPED POTATO

### OUR HANDCUT FRIES

TRUFFLE PARMESAN FRIES (add 2.)

### HASHED POTATO "TOTS"

blue cheese truffle dipping sauce

### CREAMY CURLY MAC & WHITE CHEDDAR

### LYONNAISE POTATO

thin sliced potato sauteed with onions

### LOADED 1 LB BAKED IDAHO (large size only)

butter, sour cream, chives

### GIANT ROASTED CARROT

apple-honey butter glaze

### CREAMED SPINACH

### JUMBO ASPARAGUS

parmesan crust

### THICK CUT ONION RINGS

cracked pepper steak sauce (large size only)

### PURE CREAMLESS CORN MASH

fresh lime juice

### BRUSSELS SPROUT LEAVES & MUSHROOMS

### STEAMED BROCCOLI

lemon olive oil emulsion

### THIN GREEN BEANS

shallot butter

### SAUTEED ORGANIC MUSHROOMS

*Atlanta*

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*Boca Raton*

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*Ft. Lauderdale*

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*Miami*