

# APPETIZERS

**MAINE LOBSTER BISQUE AU COGNAC** 12

lobster morsels 12 supp.

**FRENCH ONION SOUP AU GRATIN** 12

**THAI CHILI RHODE ISLAND CALAMARI**

thin beans, sweet peppers, toasted pepitas 16

**NY STATE FOIE GRAS "TORCHON"**

raw sugar brulee, sautern gelee, brioche 19

**WILD BURGUNDY ESCARGOTS**

garlic butter, pernod, individual pastry crocks (6) 17

**CHILE GLAZED TIGER SHRIMP**

citrus yuzu, pickled cucumber, scallions 17

**\*NY STRIP CARPACCIO, ARUGULA**

smoked vidalia aioli, crisped capers, shaved parmesan 18

**\*TENDERLOIN STEAK TARTARE, TABLESIDE**

toast points 18

**\*SUSHI GRADE AHI TUNA TARTARE**

hass avocado, ponzu, lemon foam 18

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

lemon, grain mustard emulsion ¼ lb 21

**SIGNATURE LOBSTER TAIL**

lightly fried, drawn butter, Greek honey-mustard aioli ¼ lb 24

**MORSELS OF SIGNATURE LOBSTER TAIL**

lightly fried, Greek honey-mustard aioli serves 2-3/6 oz 34

## ICED

**KEY WEST STONE CRABS**

**JUMBO CLAWS** availability/mkt

**SHELLFISH TOWER**

maine lobster, jumbo shrimp,

\*cold water oysters, colossal lump crab

two person min /mkt

**COLOSSAL LUMP CRAB**

two sauces ¼ lb 22

**JUMBO PANAMA SHRIMP**

two sauces (4) 19

**\*DAILY OYSTERS**

**"EAST MEETS WEST"**

six oysters / three from each coast 19

# SALADS

**\*CHOPS® CAESAR**

white anchovies, red cow emiliano parmigiano 12

**SPECIALTY WARM SPINACH & MUSHROOM SALAD**

prepared tableside 15

**CHOPS® CHOPPED SALAD**

creamy basil vinaigrette 12

**CHILLED ICEBERG WEDGE BLT**

triple creme blue cheese wedge, family farms bacon 12

**BURRATA MOZZARELLA, DAN'S TOMATO, ARUGULA**

fresh basil, white balsamic, ev olive oil 15

\* 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.40318.

# USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

**FILET** 8 oz/44 12 oz/59

**BONE-IN FILET** 12 oz/59

**N.Y. STRIP** 12 oz/45 16 oz/59

**BONE-IN RIBEYE** 20 oz/54 **FOR TWO** 32 oz/84

## SPECIALTY STEAK CUTS

### FILET PEPPER STEAK

cracked pepper crusted, brandy green peppercorn sauce  
mushrooms, port braised shallot, potato confit 8 oz/49

### DRY-AGED PORTERHOUSE EXPERIENCE

**FOR TWO** 26 oz/78 40 oz/120

**N.Y. STRIP - SNAKE RIVER FARMS WAGYU KOBE** 12 oz/95

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

**FILET** 4 oz, 6 oz, 8 oz /29 per oz

### TOMAHAWK "LONG BONE" RIBEYE

32 oz/82

## LOBSTERS

### "STEAMED & CRACKED"

**MAINE LOBSTERS** 2 to 5 lbs mkt

with maine lobster stuffing 12 supp

### "SIGNATURE"

**ICY WATER NOVA SCOTIA LOBSTER TAIL**

thinly crisped, lightly fried, drawn butter,  
Greek honey-mustard aioli 16 oz/64

### SURF & TURF

steaks with 8 oz "signature" lobster tail 34 supp

## STEAK TOPPINGS

### N.Y. STATE FOIE GRAS

sauteed 16

**WHITE TRUFFLE BUTTER** 3

### BLUE CHEESE BUTTER

triple creme 3

**HOLLANDAISE** 3

**BEARNAISE** 3

### CRACKED PEPPERCORN CRUSTED

brandy peppercorn sauce 4

**SELECT ORGANIC MUSHROOMS** 4

## PRIME CHOPS & CHICKEN

**STRAUSS "FREE RAISED" VEAL RIB CHOP** 14 oz/44

**TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS** (2) 24 oz/45

**DINO'S PAN ROASTED ASHLEY FARM'S ALL NATURAL CHICKEN VESUVIO** 24

# SEAFOOD SPECIALTIES

## SEAFOOD TRIO

nova scotia lobster tail, norwegian salmon, maryland crab cake 48

## HONG KONG COMBO

panama sea bass & norwegian salmon, sesame soy broth, ginger, spinach, bowl steamed jasmine rice 32 / sea bass only 37

## BLACK GROUPE, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 32

## GRILLED SCOTTISH SALMON

jumbo lump crab, sesame scallion jasmine rice cake, thai coconut lobster broth 34

## 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 1/2 lb 42

## SHARE

### BUTTERY MAINE LOBSTER POTATO MASH 28

Small 6.5 / Large 10

### SPECIALTY HASHED POTATO "TOTS" blue cheese truffle sauce

### CREAMY CURLY MAC & SMOKED GOUDA

### PLAIN OR ROASTED GARLIC WHIPPED POTATO

### OUR HAND CUT FRIES

### TRUFFLE PARMESAN FRIES add 2

### LYONNAISE POTATO

sliced, sauteed potato & onions

### 1 LB BAKED IDAHO

butter, sour cream, chives large size only

### ORGANIC BABY CARROTS

apple-honey butter glaze

### THICK CUT ONION RINGS

cracked pepper steak sauce large size only

### CREAMED SPINACH

### GRILLED ASPARAGUS

### PURE CREAMLESS CORN MASH

fresh lime juice

### BRUSSELS SPROUTS LEAVES & MUSHROOMS

### BROCCOLINI

sea salt, Greek lemon e.v. olive oil

### THIN GREEN BEANS

shallot butter

### SELECTED ORGANIC MUSHROOMS