

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 14

with lobster morsels add 14

THAI CHILI RHODE ISLAND CALAMARI

thin beans, sweet peppers, toasted sesame seeds 19

CHILE GLAZED TIGER SHRIMP

citrus yuzu, pickled cucumber, scallions 20

PRIME STEAK TARTARE "PARISIENNE"* PREPARED TABLESIDE

watercress, toast points 25

ALL JUMBO LUMP CRAB CAKE - MARYLAND STYLE

lemon grain mustard emulsion ¼ lb 24

SUSHI GRADE AHI TUNA TARTARE*

hass avocado, radish petals 22

JUMBO PANAMA SHRIMP COCKTAIL

pink brandy mayo, traditional red horseradish (4) 22

COLOSSAL LUMP CRAB COCKTAIL

two sauces ¼ lb 26

NOVA SCOTIA LOBSTER MORSELS PERFECT TO SHARE

lightly fried, lemon, honey-mustard aioli 7 oz (4) 34

WHOLE SOUTH AFRICAN BABY LOBSTER TAIL

lightly fried, lemon, drawn butter, honey-mustard aioli 7 oz 34

ON ICE

SHELLFISH TOWER

whole nova scotia lobster jumbo shrimp cold water oysters*
colossal lump crab two person min / mkt

DAILY OYSTERS* "EAST MEETS WEST"

six / three each coast 24

SALADS

CHOPS® CAESAR*

sicilian anchovy, parmigiano reggiano 15

SPECIALTY WARM SPINACH SALAD PREPARED TABLESIDE

candied baby shiitakes, bacon, toasted pinenuts 16

CHOPS® CHOPPED SALAD

triple creme blue cheese wedge, creamy basil ranch 15

VERY CHILLED ICEBERG WEDGE BLT

tomato, family farms bacon, blue cheese dressing 14

SIDES

• **SPECIALTY SIDE BUTTERY "LOBSTER POTATO MASH" WHOLE 1 LB LOBSTER 34**

SIDES 11 serves two or more

THIN GREEN BEANS

shallot butter

YUKON GOLD POTATO MASH

LIGHTLY CREAMED BABY SPINACH

CREAMY CURLY MAC & SMOKED GOUDA CHEESE

BROCCOLINI

sea salt, e.v. olive oil, garlic, red pepper flakes

BRUSSELS SPROUTS LEAVES & MUSHROOMS

THICK CUT ONION RINGS

CLB cracked pepper steak sauce

BLACK TRUFFLE PARMESAN FRIES add 2

OUR FRESH HAND-CUT FRIES

1 LB BAKED IDAHO

butter, sour cream, chives

GRILLED ASPARAGUS

PURE CREAMLESS CORN MASH

fresh lime squeeze

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET - GENUINE 1855 BLACK ANGUS 8 oz/54 12 oz / 68

BONE-IN FILET 12 oz/68

BLACK DIAMOND NEW YORK STRIP 12 oz/58 16 oz / 69

BONE-IN RIBEYE 20 oz/64 **FOR TWO** 32 oz/99

DRY AGED PORTERHOUSE **FOR TWO** 42 oz/138

TOMAHAWK "LONG BONE" RIBEYE **FOR TWO** 32 oz/98

GENUINE A-5 MIYAZAKI WAGYU KOBE JAPAN

FILET 4 oz 6 oz 8 oz /34 per oz

STEAK TEMPERATURES

RARE MEDIUM RARE MEDIUM MEDIUM WELL WELL DONE

LOBSTERS

"STEAMED & CRACKED" SOUTH AFRICAN LOBSTERS 2 to 5 lbs mkt
broiled with savory lobster stuffing add 12

"SIGNATURE" TWIN SOUTH AFRICAN LOBSTER TAILS
lightly fried, drawn butter, local honey-mustard aioli 16 oz/68

STEAK ACCOMPANIMENTS

SOUTH AFRICAN LOBSTER TAIL

lightly fried, drawn butter,
local honey-mustard aioli
7 oz add 34

STEAK TOPPINGS

NY STATE FOIE GRAS sautéed 16

BLACK TRUFFLE BUTTER 5

CRACKED PEPPER CRUSTED - BRANDY PEPPER SAUCE 7

TRIPLE CREME BLUE CHEESE 5

BERNAISE - HOLLANDAISE 5

PRIME CHOPS & CHICKEN

STRAUSS "FREE RANGE" VEAL RIB CHOP 14 oz/54

TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS (2) 24 oz/58

DINO'S PAN ROASTED ASHLEY FARMS ALL NATURAL CHICKEN VESUVIO 29

SEAFOOD SPECIALTIES

GENUINE HOLLAND DOVER SOLE FILLETED TABLESIDE

sautéed, e.v. olive oil, lemon, capers size availability/mkt

HONG KONG COMBO - CHILEAN SEA BASS & FAROE ISLANDS SALMON

wok spinach, sesame soy broth, ginger, bowl jasmine rice 34 (Sea Bass only 39)

FLORIDA BLACK GROUPER - HORSERADISH CRUSTED

sautéed baby leaf spinach, pink grapefruit emulsion 35

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion ½ lb (2) 49

FAROE ISLANDS SALMON

coconut lobster sauce, sesame sushi rice cake 36

HAWAIIAN AHI TUNA - SESAME SEARED*

port wine glaze, scallion yukon potato mash 36

SEAFOOD TRIO

broiled south african lobster tail, faroe islands salmon, maryland jumbo lump crab cake 64

* 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. 06122012