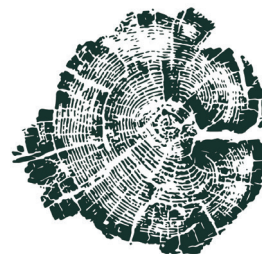


APPETIZERS

ROASTED RED PEPPER GAZPACHO	22
<i>marinated jumbo shrimp / gf-df</i>	
BEET, GOAT CHEESE & PISTACHIO TARTARE	22
<i>gf-v</i>	
OYSTERS	30
<i>mignonette, lemon & horseradish / gf-df</i>	
CRAB & AVOCADO MILLE-FEUILLE	28
<i>tobiko mayo, pink grapefruit, chive vinaigrette & wonton chips / df</i>	
TABLE SIDE CLASSIC BEEF TARTAR	55
<i>croutons, cognac, greens & gherkins / df</i>	
<i>Serves 2 people Gluten free available</i>	
TABLESIDE CAESAR SALAD ^{P.P.P}	24
<i>romaine lettuce, croutons & prosciutto chip</i>	
<i>Gluten free & vegetarian available</i>	
BAKED CAMEMBERT CHEESE	25
<i>cherries, pecans, honey & warm bread / v</i>	
VEAL CARPACCIO	25
<i>porcini, black garlic aioli, shaved parmesan, brioche croutons & micro greens / df</i>	
MEDITERRANEAN LAMB LOLLIPOPS	29
<i>olive, dried tomato, confit garlic, & parsley coulis / gf-df</i>	
SPLIT MARROW BONE	22
<i>parsley, cippolini onions, crispy prosciutto, oil, country loaf & micro greens / gf-df</i>	



MAINS

CLASSIC COBB SALAD	28
<i>bacon, grilled chicken, avocado, blue cheese, tomatoes, egg & red onion / gf</i>	
CREAMY POLENTA	45
<i>asparagus, morels & spinach coulis / gf-vg</i>	
CEDAR ROOM PRIME RIB	8oz - 55
<i>slow cooked herb and salt crusted</i>	12oz - 73
<i>AAA prime rib au jus, served with</i>	16oz - 89
<i>yorkshire pudding, horseradish cream, market vegetables & choice of potatoes</i>	

SEAFOOD PLATTERS

SMALL 2 - 3 PPL / gf-df	115
<i>2 shrimps & cocktail sauce</i>	
<i>1/4lb crab legs & spicy mayo</i>	
<i>tomato & garlic mussels</i>	
<i>3 oysters & mignonette</i>	
<i>marinated tuna - seaweed salad</i>	
<i>pickled ginger & hot sauce</i>	
LARGE 3 - 5 PPL / gf-df	225
<i>4 shrimps & cocktail sauce</i>	
<i>1/2lb crab legs & spicy mayo</i>	
<i>lobster tail - tomato & garlic mussels</i>	
<i>6 oysters & mignonette</i>	
<i>marinated tuna & seaweed salad</i>	
<i>pickled ginger & hot sauce</i>	

gf = gluten free / df = dairy free / v = vegetarian / vg = vegan

Consumer Advisory: this menu includes raw seafood options.

Consumers are advised to eat at their own discretion and ask their server for any questions.

THE CHOP HOUSE

FAMILY STYLE

40OZ PORTERHOUSE	<i>Serves 2 to 3 person - Choice of 2 sides + Choice of 1 sauce</i>	270
40OZ TOMAHAWK	<i>Serves 2 to 3 person - Choice of 2 sides + Choice of 1 sauce</i>	270

SEA & LAND

includes one choice of sauce

FILET 6OZ	49	RIBEYE 16OZ	95
FILET 12OZ	86	HALIBUT	48
T-BONE 24OZ	120	BLACKENED AHI TUNA STEAK GF-DF	66
CENTER CUT NEW YORK STRIP 12OZ	60	4 GRILLED JUMBO SHRIMP GF-DF LEMON OIL & PARSLEY	47
SMOKED PORK CHOP	42	1½LB KING CRAB LEGS GF GARLIC BUTTER	M.P
SUPREME CHICKEN BREAST	29	GARLIC BUTTER LOBSTER TAIL GF	52

SIDES

TWICE BAKED BACON & CHEDDAR POTATO	16	HOUSE MIXED GREENS	14
GF		GF-VG	
BAKED POTATO WITH SOUR CREAM & CHIVES	13	HONEY & PEPPER CARROTS	14
GF-V		GF-V	
SAUTÉED BROCCOLI RABE WITH GARLIC CHIPS	15	MASHED POTATOES	15
GF-VG		GF-V	
SMASHED FINGERLING, BACON & CHORIZO WARM POTATO SALAD	16	CREAMY GNOCCHI STILTON	18
GF-DF		V	
		FRIES WITH HOMEMADE MAYONNAISE	12
		DF-V	
		BUTTER ASPARAGUS & BRAISED HEIRLOOM TOMATOES	18
		GF-V	

SAUCES

\$6 each

PEPPERCORN SAUCE
GF
BEARNAISE
GF

CHIMICHURRI
GF-DF-VG

RED WINE
GF-DF
MUSTARD CREAM
GF