

APPETIZERS

ROASTED RED PEPPER GAZPACHO 23
marinated jumbo shrimp / gf-df

BEET, GOAT CHEESE & PISTACHIO TARTARE 22
gf-v

OYSTERS 30
mignonette,lemon & horseradish / gf-df

TABLE SIDE CLASSIC BEEF TARTAR 55
croutons, cognac, greens & gherkins / df
Serves 2 People | Gluten Free Available

TABLESIDE CAESAR SALAD *P.P.P* 24
romainelettuce,croutons&prosciutto chip
Gluten Free & Vegetarian Available

BAKEDCAMEMBERT CHEESE 26
cherries,pecans,honey&warmbread / v

VEAL CARPACCIO 26
porcini, blackgarlic aioli, shaved parmesan, brioche croutons & micro greens / df

MEDITERRANEAN LAMB LOLLIPOPS 29
olive, driedtomato,confitgarlic, & parsley coulis / gf-df



MAINS

CLASSIC COBB SALAD 28
bacon, grilled chicken, avocado, blue cheese, tomatoes, egg & red onion / gf

CREAMY POLENTA 45
asparagus, morels & spinach coulis / gf-vg

CEDAR ROOM PRIME RIB 8oz 57
slow cooked herb and salt crusted 12oz 74
AAA prime rib au jus, served with 16oz 89
yorkshire pudding, horseradish cream, market vegetables & choice of potatoes

SEAFOOD PLATTERS

SMALL 2 - 3 PPL/ gf- df 125
2 shrimps & cocktail sauce
bay scallop salad
tomato & garlic mussels 3
oysters & mignonette marinated
tuna - seaweed salad
pickled ginger & hot sauce

LARGE 3 - 5 PPL/ gf- df 230
4 shrimps & cocktail sauce
bay scallop salad
lobster tail - tomato & garlic mussels
6 oysters & mignonette marinated
tuna & seaweed salad pickled ginger & hot sauce

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 | Serves 2 to 3 Person - Choice of 2 Sides + Choice of 1 Sauce 275

40oz TOMAHAWK | Serves 2 to 3 Person - Choice of 2 Sides + Choice of 1 Sauce 275

SEA & LAND

includes one choice of sauce

FILET 6oz	51	RIBEYE 16oz	95
FILET 12oz	88	HALIBUT	48
T-BONE 24oz	120	BLACKENED AHI TUNA STEAK GF-DF	66
CENTER CUT NEW YORK STRIP 12oz	64	4 GRILLED JUMBO SHRIMP GF-DF LEMON OIL & PARSLEY	48
SMOKED PORK CHOP	42	GARLIC BUTTER LOBSTER TAIL GF	54
SUPREME CHICKEN BREAST	31		

SIDES

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

SAUCES

\$6 each

PEPPERCORN SAUCE

GF

BERNAISE

GF

CHIMICHURRI

GF-DF-VG

RED WINE

GF-DF

MUSTARD CREAM

GF