

BOURBON & BONES

CHOPHOUSE BAR

RAW BAR

Jumbo Shrimp Cocktail 7 (each)

chilled shrimp | cocktail sauce | horseradish

Snow Crab Claws 24

cocktail sauce | mustard sauce

Alaskan King Crab Legs MP

chilled crab legs | cocktail sauce

Lobster Tail Cocktail MP

chilled maine lobster tails | cocktail sauce

APPETIZERS

Fried Pesto Shrimp 18

pesto | sriracha mayo | peppers

Grilled Octopus 24

capers | tomato | basil oil | shishito

Chop House Meatballs 16

prime beef | mozzarella | basil | marinara

Bleu Cheese Stuffed Medjool Dates 14

bacon | salted marcona almonds | port reduction

SALADS/ SOUP

Caesar Salad* 12

baby romaine | parmesan | crouton
caesar dressing

Tomato Mozzarella 12

heirloom tomato | mozzarella di bufala
micro basil | olive oil | white balsamic

Chopped Salad 10

romaine | iceberg | radicchio | bell pepper
champagne vinaigrette | parmesan

House Salad 12

apples | candied pecans
cherry vinaigrette | dried cranberry

Iceberg Wedge 10

iceberg | tomato | bleu cheese crumbles
maple bourbon lardons | shaft's bleu cheese dressing

STEAKS

The Bones

Bone-in Filet Mignon* 14oz. 62

Bone-in New York Strip* 22oz. 54

Bone-in Ribeye* 26oz. 65

Rack of Lamb* 20oz. 58

No Bones About it

Petite Filet Mignon* 6oz. 42

Filet Mignon* 10oz. 52

New York Strip* 14oz. 49

Buffalo Ribeye* 14oz. 52

Featuring
USDA Prime
&
Certified
Angus Beef

Over The Top bleu cheese crust 5 | foie gras 16 | onions & mushrooms 4 | sautéed shrimp 14 | maine lobster tail MP | bone marrow butter 6 | truffle butter 6

Sauces 4 dollars each | trio of sauces 9 | bordelaise sauce | peppercorn | red wine glaze | chimichurri | ghost chili butter | smoked horseradish cream | house steak sauce | hunter sauce

FROM THE OCEAN

Salmon Veracruz* 35

tomato | caper | onion
chardonnay

Scallops Pan Seared* 35

chardonnay | shallots | butter
bell pepper | micro basil

Chilean Sea Bass* 51

chardonnay | maitake mushroom
red chimichurri

King Crab Cluster 140

steamed crab | clarified butter

FROM THE FARM

Oven Roasted

1/2 Red Bird Chicken 27

herb marinated | country mashed potato

SIDES

Truffled Mashed Potato 10

white truffle oil | cream | butter

Country Mashed Potato 8

cream | butter | salt & pepper

Loaded Baked Potato 10

all the fixings

French Fries 8

shoe string | sea salt

Truffle Fries 10

shoe string | truffle oil | parmesan

Roasted Broccoli 10

butter | parmesan | salt & pepper

Sautéed or Creamed Spinach 10

bechamel | butter | cream cheese

Sautéed Corn 10

butter | salt & pepper

Brussels Sprouts 14

bacon | bourbon glaze

Grilled Asparagus Spears 14

herbs | parmesan | lemon

Sautéed Wild Mushrooms 14

mushroom blend | thyme | shallots

Sautéed Green Beans 10

baby heirloom tomato | bacon | parmesan |
chardonnay

Mac n' Cheese 10

house made cheese sauce

Saffron Risotto 14

onion | parmesan | chicken stock

Truffled Lobster Mac n' Cheese 25

maine lobster | house made cheese sauce
fresh herbs | truffles