

BOURBON & BONES

CHOPHOUSE BAR

RAW BAR

Jumbo Shrimp Cocktail 8 (each)
chilled shrimp | cocktail sauce | horseradish

1/2 Dozen Oysters* 18
house mignonette | cocktail sauce

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

Caviar MP
avocado crème fraiche | cucumber | crostini

Ahi Poke 20
ponzu | cucumber | sesame

APPETIZERS

Fried Pesto Shrimp 18
pesto | sriracha mayo | peppers

Tuna Tartare* 18
sticky rice | cilantro | scallion | sambal
sweet ginger soy | avocado | cucumber

Grilled Octopus 24
capers | tomato | basil oil | shishito

Lump Crab Cakes 16
lime aioli | tarragon | paprika

Pork Belly 16
pear | thai chili glaze | micro greens

The Devil's Cut, Hot Rock* 24
hot rock | sliced wagyu NY | sweet chili
ponzu butter

Chop House Meatballs 16
prime beef | mozzarella | basil | marinara

Bleu Cheese Stuffed Medjool Dates 14
bacon | salted marcona almonds | port reduction

Wagyu Beef Carpaccio* 18
arugula | parmesan cheese | crostini

Crispy Calamari Fries 14
hand cut calamari | shishito & cherry peppers | remoulade

Bone Marrow 28
roasted bone marrow | zucchini | squash medley | crostini

Ceviche 20
shrimp | seabass | green onion | cucumber | cilantro tomato
lime juice | avocado | plantain chips

SALADS/ SOUP

French Onion Soup 12
caramelized onion broth
gruyere cheese | crouton

Caesar Salad* 12
baby romaine | parmesan | crouton
caesar dressing

Tomato Mozzarella 12
heirloom tomato | mozzarella di bufala
micro basil | olive oil | white balsamic

House Salad 12
apples | candied pecans
cherry vinaigrette | dried cranberry

Burrata 14
prosciutto | pear | almonds
dates | figs

Iceberg Wedge 10
iceberg | tomato | bleu cheese crumbles
maple bourbon lardons | shaft's bleu cheese dressing

STEAKS

Featuring
USDA Prime
&
Certified
Angus Beef

The Bones

Bone-in Filet Mignon* 14oz. 62

Prime Bone-in New York Strip* 22oz. 76

Prime Bone-in Ribeye* 28oz. 69

Prime Tomahawk Ribeye* 32oz. 110

Dry Aged Pork Chop* 16oz. 42

Rack of Lamb* 20oz. 58

Prime T-Bone* 22oz. 60

Prime Porterhouse* 40oz. 125

No Bones About it

Petite Filet Mignon* 6oz. 42

Filet Mignon* 10oz. 52

New York Strip* 14oz. 49

Buffalo Ribeye* 14oz. 59

Wagyu New York Strip* 14oz. 80

Wagyu Rib Cap* 10oz. 115

Over The Top oscar style 25 | bleu cheese crust 5 | foie gras 16 | onions & mushrooms 8 | 2 sautéed shrimp 16 | 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 | béarnaise | chimichurri | ghost chili butter | smoked horseradish cream | house steak sauce

Prime Rib Dinner
Available Sundays & Mondays
slow roasted prime rib | twice
baked potato | seasonal vegetable
au jus *limited availability

Old town cut (8oz) 39

3rd ave cut (12oz) 42

Buddha cut (16oz) 45

ZD Abacus Dinner
for up to 12 Guests \$20,000
Featuring a limited edition 3L bottle of
ZD Abacus. A handcrafted six course
meal for you and your guests will be
carefully selected, after consultation
with our Executive Chef, featuring a
dozen 32oz Dry-Aged Tomahawk Ribeye
Steaks. Limo Transportation will be
made available to you and your guests
to and from the restaurant. A portion
of the proceeds will go to benefit the
UMOM New Day Centers, Arizona's
largest shelter for homeless families.
Ask your server for further details.

Steak Sur Fonte 10 garlic | pepper corn | thyme | vin blanc | butter
Tablesides Flambé in B&B 1792 7

FROM THE OCEAN

Seared Salmon* 35
dill butter | asparagus
beurre blanc

Seared Ahi Tuna* 38
wasabi | asian slaw | soy vinaigrette
ponzu

Scallops Pan Seared* 35
chardonnay | shallots | butter
bell pepper | micro basil

Chilean Sea Bass* 51
chardonnay | maitake mushroom
red chimichurri

FROM THE FARM

**Oven Roasted
1/2 Red Bird Chicken 27**
herb marinated | spinach mashed potato

Lamb Shank* 36
Israeli couscous | fresh chive

Duck à l'Orange* 39
asparagus | garlic | thyme

Braised Short Rib* 46
12oz. | mashed potatoes | fire roasted tomato

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

Au Gratin Potatoes 12
cream | shallots | butter | cheddar

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

Truffled Lobster Mac n' Cheese 25
maine lobster | house made cheese sauce
fresh herbs | truffles

Tri Colored Cauliflower 12
butter | salt & pepper

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk for foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. 08.12.20