

Small Bites

Oysters Rockefeller Bacon Spinach Hollandaise	23	Pan Seared Scallops** Pistachio Butter Bourbon Glaze Parmesan Crisp Candied Lemon GF	21
Chargrilled Oysters Tabasco Butter Garlic Lemon Shallot Bread Crumbs	23	Crispy Butternut Squash Ravioli** Boursin Cheese Vodka Sauce VG	15
Wild Mushroom Bruschetta** Caramelized Onion Boursin Cheese Olive Oil Balsamic VG	15	Colossal Lump Crab Cakes** Caper Remoulade Lemon	26
Shrimp Scampi Garlic Lemon Butter White Wine Oregano Grilled Ciabatta GFA	17	Escargot** Lemon-Parsley-Garlic Butter Puff Pastry	17
Calamari** Lemon Aioli Marinara	16	Lamb Lollipops** Mint Demi GF	27

Chilled Seafood

Shrimp Cocktail Bourbon Cocktail Sauce Horseradish Lemon GF	21
Colossal Lump Crab Cocktail** Lemon Dijonaise Celery Leaves GF	26
Oysters on the Half Shell 22 half dz 28 dz Mignonette Cocktail Sauce Lemon GF	
King Crab Legs Half Pound Cocktail Sauce Lemon GF	MP
Hamachi Crudo* Ponzu Jalapeno Tobiko Horseradish Lime	19

Seafood Tower*

1 Lobster Tail
4 Oysters
4 Jumbo Shrimp
2 King Crab Legs
Mignonette | Cocktail | Horseradish |
Lemon GF

MP

Salad + Soup

Caesar** House Made Dressing Garlic Croutons Parmesan GFA	13
Chophouse Wedge Maple Glazed Bacon Smoked Rogue Blue Cheese Red Onion Buttermilk Dressing GF	14
Roasted Baby Beets Citrus Goat Cheese Pistachio Dust GF, VG	14
Burrata** Greens Maple-Mustard Vinaigrette Candied Walnuts Fig Reduction Baguette GFA, VG	16
Lobster Bisque* Poached Lobster Lemon Mascarpone	15
Cream of Five Onion Soup Colossal Onion Gruyere Cheese Crust	13
New England Clam Chowder** Oyster Crackers	14

GF – Gluten Free | VG – Vegetarian | V – Vegan | GFA – Gluten Free Available

An 18% gratuity will be added for parties of 6 or more - *The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness. Please note that all foods are prepared in a kitchen utilizing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and other foods that have been identified to cause food allergies in sensitive individuals. **Contains/may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and/or soy.

Chophouse Cuts*

Boneless Cuts		Bone In Cuts	
1855 Certified Black Angus			
Filet Mignon 8oz 12oz	50 60	Tomahawk Steak for Two 34oz	140
New York Strip 16oz	50	Potatoes Carrots Onions Asparagus	
Bison New York 14oz	42	New York Strip 18oz	51
Wagyu New York 14oz	99	Rib Eye 20oz	59
Prime Cuts		Chops	
Filet Mignon 8oz	68	Korubuta Pork Chop 14oz	42
Bone In Rib Eye 18oz	78	Pear-Apple-Jalapeno Chutney	
		Veal Chop 14oz	50
		Grilled or Parmesan	

Steak Additions		House Made Sauces	
Shrimp Scampi GF	15	Pan Seared Scallops GF	12
Crab Oscar GF	22	Smoked Rogue Blue Cheese GF	8
Half Pound King Crab GF	MP	Caramelized Onion GF	8
14oz Maine Lobster Tail GF	MP	Foie Gras GF	23
Sauce Diane GF	8	Cowboy Topping GF	8
		Bearnaise	
		Chimichurri	
		Green Peppercorn	
		Anthony's Steak Sauce	

Sides

Potatoes Au Gratin** VG	10	Green Beans	10
Asparagus	10	Toasted Almonds GF, VG	
Grilled or Steamed GF, V		Mac & Cheese VG	10
Baked Potato GF	10	Add Lobster \$9	
Woodland Mushrooms GF, VG	10	Roasted Brussel Sprouts	10
Hand Cut Steak Fries	10	Bacon Macadamia Nuts GF	
Seasoned Garlic-Parmesan VG		Sauteed or Creamed Spinach VG	10
Mashed Potatoes** GF, VG	10	Creamed Corn GF, VG	10

Land + Sea

Lamb Chops**	68
Half Rack Fingerling Potato Roasted Carrot Mint Demi GF	
Dover Sole Meuniere**	50
Leek-Fennel Fingerling Potato Confit Tomato Lemon Brown Butter	
Duck Duo**	36
Confit & Breast Pumpkin Gnocchi Fig Reduction Candied Walnuts	
Roasted Red Bird Chicken	33
Fondant Potatoes Asparagus Whole Grain Cream GF	
Seafood Risotto**	40
Prawn Scallops Lobster Asparagus Tomato GF	
Chicken Parmesan or Marsala	32
Saffron - Parmesan Risotto	
Sea Bass**	46
Edamame Succotash Bacon Lemon Lime Beurre Blanc GF	
Chophouse Burger	27
House Blended Burger Tillamook Cheddar Hand Cut Steak Fries	
Salmon*	41
Brussel Sprouts Tamarind Sauce Ginger Herb Oil GF	
Maine Lobster Tail 14oz	MP
Grilled or Steamed Single or Double GF	
Alaskan King Crab Legs	MP
One Pound Drawn Butter Lemon GF	
Roasted Cauliflower Steak	28
Beet Hummus Baby Carrots Crispy Peas Cherry Tomato GF, V	