

Small Bites

Oysters Rockefeller Bacon Spinach Hollandaise	23	Pan Seared Scallops** Pistachio Butter Bourbon Glaze Parmesan Crisp Candied Lemon GF	24
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 1855 Certified Black Angus		Bone In Cuts	
Filet Mignon 8oz 12oz	55 75	Tomahawk Steak for Two 34oz	140
New York Strip 16oz	50	Potatoes Carrots Onions Asparagus	
Bison New York 14oz	48	New York Strip 18oz	51
Wagyu New York 14oz	115	Rib Eye 20oz	60
 		Chops	
Prime Cuts		Korubuta Pork Chop 14oz	42
Filet Mignon 8oz	70	Pear-Apple-Jalapeno Chutney	
Bone In Rib Eye 18oz	78	Veal Chop 14oz	65
		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	9
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	12
		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**			55
Leek-Fennel Fingerling Potato Confit Tomato Lemon Brown Butter			
Duck Duo**			38
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			