

SOUPS + SALAD

ONION ALE

grana padano • swiss gratin 9

SEAFOOD CHOWDER

potato • cream • thyme • smoked trout rillettes 9

SOUP OF THE DAY 7

CHOPHOUSE

iceberg • tomato • bacon • bleu cheese dressing 12

CAESAR

romaine hearts • crouton • garlic chutney 12

GRAINS + SEEDS

arugula • spinach • quinoa • lentils • farro • couscous • sunflower seeds • hazelnuts • balsamic 14

BEET SALAD

roasted beets • arugula • toasted almonds • herb goat cheese mousse 14

STARTERS

6 OYSTERS half shell 17 rockefeller 19

CALAMARI

lemon cream • tomato • capers 12

SHRIMP COCKTAIL

lemon • horseradish 4

WILD GAME SAUSAGE

house mustard • beer cheese • pretzel 15

STEAK BITES

chop sauce • horseradish cream • sriracha aioli 15

CHARCUTERIE

local + imported cheeses • meats • chutney • mustard 22

SMALL PLATES

MEDITERRANEAN SHRIMP

artichokes • spicy tomato • spinach • lemon 15

MAC + CHEESE

lobster • shrimp • spinach • asiago • lemon crumb 23

TUNA TARTARE

red pepper • lemon • lime • jalapeño • wasabi • wonton 17

FISHERMAN PLATE

house smoked salmon • trout rillettes • cocktail shrimp • capers • red onion • egg 16

CRAB CAKE

sriracha aioli • asian slaw • edamame • lime • black vinegar • cilantro 20

RAVIOLI

house seasonal vegetable ravioli • vodka tomato cream sauce
local mushrooms • shaved parm • truffle 15

BOLOGNESE

fettuccine • tomato • house ground beef • parmesan • burrata 22

PETITE FILET

pommes puree • red wine sauce • onion straws 26

BURGER

onion cheddar • LTO • truffle aioli • house pickles • truffle fries 20

BUFFALO BURGER

onion bun • mustard slaw • muenster • house pickles • fries 20

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. An Automatic Service Charge of 20% will be added to parties of 6 or more.

MAIN ENTRÉE

SEARED SESAME SEED CRUSTED TUNA

carrot cauliflower ginger puree • baby bok choy • pickled daikon radish • asian vegetables **35**

DOVER SOLE

charred lemon • asparagus **50**

SCALLOPS

celery root gratin • carrot • spinach • pork belly **38**

SALMON

quinoa • tomato • asparagus • spinach • romesco **36**

DUCK

sweet potato hash • sunny egg • duck confit • seared duck breast • amaretto demi **32**

NATURAL CHICKEN

roasted • garlic cheddar mash • green beans • chicken jus **26**

SHORT RIBS

red wine braised • house mash • local vegetables **36**

STEAKS + CHOPS

FILET 8 / 12 OZ **40 / 49**

NY STRIP 16 OZ **42**

RIBEYE 22 OZ **47**

IMPERIAL WAGYU 20 OZ **65**

BUFFALO STRIP 10 OZ **39**

COLORADO LAMB CHOPS **45**

ADDITIONS

AU POIVRE **3**

BLACKENED **3**

BLUE CHEESE GRATIN **4**

TRUFFLE BUTTER **4**

BEARNAISE **4**

MUSHROOM SAUCE **4**

CRAB CLAW OSCAR **18**

SIDES

SEASONAL

VEGETABLE OF THE DAY

best of the season **12**

SHAVED BRUSSELS SPROUTS

bacon • walnuts • lemon butter **12**

CAULIFLOWER

soy lime • grapefruit • cilantro **12**

GRILLED ASPARAGUS

parmesan cheese **13**

CLASSIC

ROYAL TRUMPET MUSHROOMS

seasonal mushrooms
pickled red onion **12**

MAINE LOBSTER TAIL

8 oz **34**

KING CRAB LEGS

8 oz **34** 16 oz **68**

POTATOES

BAKED POTATO

white cheddar • bacon
sour cream • whipped butter **10**

SWEET POTATO FRITES

honey dijon **12**

TRUFFLE FRITES

herbs • parmesan
truffle sea salt • truffle aioli **13**

MASHED POTATOES

cheddar • garlic **10**

Our chefs use seasonal + local ingredients whenever possible. We value sustainability + look for producers with the same goal. Our favorite purveyors include: Del Bene, Fairway, Cover Crop Ranch, Fortune Fish, Great Lakes Growers + Our Garden.

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