



APPETIZERS

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| Shishito Peppers | 9 |
| Stuffed Mushrooms | 10 |
| Ranch Meatballs | 10 |
| Escargot | 12 |
| Calamari | 14 |
| Beef Tournedos | 15 |
| Crab Cakes | 18 |
| Fruit, Nut & Cheese Platter | 20 |
| Jumbo Shrimp Cocktail ^{GF} | 20 |
| Pan Seared Foie Gras | 25 |

SALADS

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| Iceberg Wedge | 8 |
| Chop House | 9 |
| Caesar | 9 |
| Spinach & Bacon ^{GF} | 10 |
| Autumn Squash | 10 |
| Heirloom Tomato & Burrata ^{GF} | 14 |

SOUP

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| Soup of the Day | 8 |
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PRIME STEAKS & CHOPS ^{GF}

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| Tenderloin Filets | 7 oz. | 41 |
| | 10 oz. | 52 |
| | 16 oz. | 83 |
| Sirloin | 12 oz. | 38 |
| Strip | 14 oz. | 52 |
| Ribeye | 14 oz. | 49 |
| Bone-In Ribeye | 22 oz. | 65 |
| Dry Aged Porterhouse | 24 oz. | 80 |
| Beelers Pork Chop | 20 oz. | 45 |

TOPPING & SAUCES

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| GARLIC WHISKEY AU POIVRE | 3 |
| CABERNET MUSHROOM SAUCE | 3 |
| SAUTEÉD JALAPENOS & ONIONS ^{GF} | 3 |
| ROASTED GARLIC COMPOUND BUTTER ^{GF} | 3 |
| MELTED FROMAGE WITH DEMI-GLACE | 5 |
| TRUFFLE COMPOUND BUTTER ^{GF} | 5 |
| GRILLED SHRIMP ^{GF} | 10 |
| LE BELLE FARMS FOIE GRAS ^{GF} | 15 |
| OSCAR CRAB TOPPING ^{GF} | 17 |
| BARON'S LOBSTER TOPPING ^{GF} | 20 |

SEAFOOD

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| Wild King Salmon ^{GF} | 32 |
| 8OZ WILD CAUGHT PAN ROASTED SALMON | |
| Linguini with Ahi Tuna & Shrimp | 40 |
| SAUTEÉD VEGETABLES & SOY BUTTER SAUCE | |
| Lobster Campanelle | 38 |
| CAMPANELLE PASTA WITH LOBSTER CLAW MEAT, SHAVED TRUFFLES, ENGLISH PEAS, AND ROASTED TOMATOES. TOSSED IN A LIGHT CREAM SAUCE | |
| Pan Seared Scallops | 40 |
| LUMP CRAB MEAT TOSSED WITH ORZO, GARLIC, CORN, ASPARAGUS, CHERRY TOMATOES AND CHILI BUTTER. FINISHED WITH A HABANERO VINAIGRETTE | |
| Dover Sole Meunière | 50 |
| CAPER BEURRE BLANC, RUSTIC VEGETABLES | |
| Cold Water Rock Lobster Tail ^{GF} | MARKET PRICE |
| Surf & Turf ^{GF} | MARKET PRICE |
| CHOICE OF SIZES | |

HOUSE ORIGINALS

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| Jidori Free-Range Chicken ^{GF} | 32 |
| ROASTED POTATOES, GREEN BEANS, GARLIC, CARROTS AND CORN. TOPPED WITH A TOMATO JAM | |
| Pasta Bolognese | 26 |
| Beef Medallions | 30 |
| SERVED WITH GARLIC MASHED POTATOES, GREEN BEANS ALMONDINE, AND FINISHED WITH A RED WINE DEMI GLACE | |

FAMILY STYLE SIDES

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| AU GRATIN POTATOES | CREAMED SPINACH & ARTICHOKE |
| GARLIC MASHED POTATOES ^{GF} | SAUTEED SPINACH ^{GF} |
| JUMBO BAKED POTATO ^{GF} | GREEN BEANS ALMONDINE ^{GF} |
| STEAK FRIES | ASPARAGUS ^{GF} |
| BAKED SWEET POTATO ^{GF} | SAUTEÉD MUSHROOMS ^{GF} |
| MAC & CHEESE | FRESH CREAMED CORN |
| GINGER GLAZED CARROTS | ONION RINGS |
| BLUE CHEESE & BACON BRUSSEL SPROUTS | SIDE SAMPLER 20 |



Please let your server know of any food allergies. ^{GF} Gluten Free: items made without gluten-containing ingredients. Consuming undercooked beef, poultry, seafood, and pork may increase the risk of food-borne illness.