
SIGNATURE SEAFOOD STARTERS

BAJA SHRIMP 14

Crispy shrimp, avocado, cilantro, chili aioli

🍷 BLOODY MARY JUMBO SHRIMP 16.5

Colossal shrimp, Bloody Mary cocktail sauce
Add Jumbo Lump Crab 15

JERSEY SHORE STUFFED CLAMS 15

Applewood smoked bacon, peppers,
onions, Provolone cheese, garlic butter

SASHIMI TUNA TACO 16.5

Big eye tuna, mango, jicama, chilies,
wasabi crème, sweet soy

GF SIGNATURE ROLLS

WASABI LOBSTER SUSHI ROLL 16.5

Crab, avocado, cucumber, topped with
lobster salad and tobiko

RODEO SHRIMP DRAGON SUSHI ROLL 16

Crispy shrimp tempura, crab salad,
spicy tuna, avocado, garlic mayo

🍷 SESAME SEARED TUNA SPRING ROLLS 15

Vermicelli noodles, crisp lettuce, cilantro,
julienne carrots, avocado, spicy peanut
dipping sauce

GUY'S ULTIMATE RAW BAR 🍷

KICK IT UP

BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

Choose from East and West Coast Oysters	\$3.5	Split King Crab Legs 1/4 lb	\$20
Local Clams	\$2.5	Jumbo Shrimp	\$5
Half Lobster, poached and chilled	\$22	Tuna Tartar	\$9

Bloody Mary Cocktail Sauce, Jalapeño Mignonette, Key Lime Honey Mustard

THE ONLY WAY TO START

GARLIC BUFFALO WINGS 13.5

Buffalo Wings with Guy's signature hot
sauce, blue-sabi dip

POTBELLY SLIDERS 12.5

48-hr. slow-cooked Heritage pork belly,
orange-chipotle glaze, baby arugula,
pickled cucumbers, donkey sauce

✓ VEGAS FRIES 11

Sidewinder cut fries, Buffalo "Dust",
blue-sabi dip

CRAB STUFFED MUSHROOMS 15.5

Lump crab, spinach and Havarti cream,
crispy potatoes

✓ Vegetarian option:

Stuffed with artichoke 13.5

TUSCAN CALAMARI 13

Lemon, garlic Parmesan, Kalamata olives,
Tuscan marinara sauce

CHOPHOUSE SOUP & SALADS

CALIFORNIA CAESAR 11.5

Hearts of romaine, avocado mousse,
"AMPP" stuffed croutons, Parmesan

THE WEDGE 11

Iceberg lettuce, tomatoes, Humboldt Fog
blue cheese, Applewood bacon

✓ WARM ROASTED BEET SALAD 12

Hearty greens, red wine vinaigrette,
goat cheese, pistachio croutons

GRILLED CORN & CRAB CHOWDER 12

Chipotle cream, spicy crackers

"CHOPHOUSE" ONION SOUP 10

Gruyère and Emmentaler cheese,
sourdough crisp

🍷 = Gluten free option

✓ = Vegetarian option

WOOD GRILLED STEAKS & CHOPS

NEW YORK STRIP 46
14 oz., Five peppercom sauce

WOOD-GRILLED FILET MIGNON 46
8 oz., Brown butter

SONOMA DRY-RUBBED PORTERHOUSE 58
22 oz Butcher's cut chop, signature Sonoma rub, confit garlic butter

JAVA-RUBBED RIB CHOP 50
22 oz., Java-Ancho chili rub, mole butter

SLOW ROASTED BONELESS PRIME RIB 42
18 oz., Au jus, creamy horseradish, mustard seed crisp

DOUBLE CUT LAMB CHOPS 44
Cilantro-mint Chimichuri, crispy potato

16oz RIB EYE & WOOD GRILLED SHRIMP 50
Sea salt and cracked pepper rubbed rib eye, Chimichuri brushed shrimp, garlic butter

PORK CHOP PAILLARD 40
1.4oz Hammered wood grilled pork chop, hearty greens, Buffalo mozzarella and tomato, crispy pepperoni, sliced cherry peppers

STEAK BLING
GARLIC SEARED SCALLOPS 15
SAUTÉED JUMBO LUMP CRAB 15
CITRUS & HERB GRILLED SHRIMP 15
9oz COLD WATER GRILLED LOBSTER TAIL 38

OFF THE HOOK

PRETZEL CRUSTED CRAB CAKES 30
Grilled asparagus, key lime honey

BOURBON BROWN SUGAR 34
GLAZED BEEF SHORT RIBS
Blackened day boat scallops, roasted corn, spring peas, cannellini bean ragù

COLD WATER LOBSTER TAIL 42
Wood-grilled, grilled asparagus

LOBSTER "ON FIRE" 46
Sautéed Maine lobster, Tuscan chilies, garlic, Fra Diavolo sauce, fettuccini

CHOPHOUSE BURGERS

BACON MAC 'N CHEESE BURGER 19
Six-cheese mac 'n cheese, Applewood bacon, "SMC", crispy onions, "LTOP", donkey sauce

NY Food & Wine Festival Burger Bash Winner!
BLACK AND BLUE BURGER 17

Blackened seasoning, Applewood bacon, blue cheese, crispy onions, "LTOP", donkey sauce

TATTED UP TURKEY BURGER 15
Ground turkey, roasted poblano peppers, pepper jack and smoked Gouda, spicy red onion cranberry jam, "LTOP", donkey sauce

MORGAN'S VEGGIE BURGER 15
Assorted beans, oatmeal, onions, olives, jalapeños, garlic, bread crumb, egg, "LTOP", donkey sauce, crispy onions

FLAVORTOWN ENTREES

APRICOT MUSTARD GLAZED SALMON 32
Roasted asparagus, grain mustard beurre blanc, crunchy pretzels

PARMESAN CRUSTED BUTTERFISH 32
Sautéed spinach, giant white bean ragù

CHICKEN FRIED CHICKEN 26
Buttermilk battered chicken breast, jalapeno creamed corn, local honey

CAJUN CHICKEN ALFREDO 26
Pan blackened chicken, Parmesan and white wine Alfredo sauce, sundried tomatoes, fettuccine

CARAMELIZED ONION & PORK BELLY 8
CREAMED SPINACH WITH BACON 7
MAC DADDY BACON MAC 'N CHEESE 11
LOBSTER MAC N CHEESE 18
Panko bread crumbs, parsley
Q'D MUSHROOMS 7

MAPLE GLAZED CARROTS 8
SAUTEED SPINACH 7
GREEN BEANS 7
BAKED POTATO 6
YUKON GOLD "BUTTER BOMB" MASHED 9
BUFFALO-STYLE HOT POTATO 9

GUY'S POTATO RIG 9

SALT-CRUSTED BAKER—24 hr. Sea-salt brined potato, roasted crispy
ROASTED SWEET POTATO—Local honey-butter

Ranch Sour Cream
Cheddar Cheese

Smoked Applewood Bacon
Roasted Green Chilies
Smoked Gouda Fondue

Butter
Green Onion Relish

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(V) = Vegetarian option