

WOOD GRILLED STEAKS & CHOPS

- GF** **NEW YORK STRIP** 49
14 oz., Five peppercorn sauce
- GF** **WOOD-GRILLED FILET MIGNON** 48
8 oz., Brown butter
Go DIANNE 6
BRANDIED DIJON MUSHROOM DEMI GLACE
- SONOMA DRY-RUBBED PORTERHOUSE** 59
22 oz Butcher's cut chop, signature Sonoma rub, confit garlic butter
- JAVA-RUBBED RIB CHOP** 55
22 oz., Java-Ancho chili rub, mole butter
- GF** **16oz RIB EYE & WOOD GRILLED SHRIMP** 52
Sea salt and cracked pepper rubbed rib eye, Chimichurri brushed shrimp,

- SLOW ROASTED BONELESS PRIME RIB** 44
18 oz., Au jus, creamy horseradish, Mustard seed crisp
- PORK CHOP PAILLARD** 40
14oz wood grilled pork chop, hearty greens, Buffalo mozzarella and tomato, crispy pepperoni, sliced cherry peppers
- DOUBLE CUT LAMB CHOPS** 44
Cilantro-mint Chimichurri, crispy potato

STEAK BLING

- GARLIC SEARED SCALLOPS** 15
SAUTÉED JUMBO LUMP CRAB 15
CITRUS & HERB SAUTÉED SHRIMP 15

OFF THE HOOK

- PRETZEL CRUSTED CRAB CAKES** 30
Grilled asparagus, key lime honey
- PAN SEARED DIVER SCALLOPS** 35
Chorizo sausage, roasted butternut squash tossed with orzo pasta, sweet potato mascarpone

- GF** **COLD WATER LOBSTER TAIL** 42
Wood-grilled, grilled asparagus
- JUMBO SHRIMP & CRAB "ON FIRE"** 36
Sautéed shrimp and Lump crab, Tuscan chilies, Fra Diavolo sauce, Fettuccini

CHOPHOUSE BURGERS

All burgers served with LTOP, Donkey Sauce and Guy's Fries

NY Food & Wine Festival Burger Bash Winner!

- BACON MAC 'N CHEESE BURGER** 19
Six-cheese mac 'n cheese, Applewood bacon, "SMC", crispy onions
- PORTABELLA PEPPERCORN BURGER** 19
5 peppercorn blend seasoned patty, grilled portabella mushroom, peppercorn demi-glaze, smoked gouda cheese
- RAGIN CAJUN BURGER** 19
Cajun Season, crispy cherry peppers, sriracha onion rings, pepper jack cheese, chipotle aioli
- TATTED UP TURKEY BURGER** 15
Ground turkey, roasted poblano peppers, pepper jack and smoked Gouda, spicy red onion cranberry jam
- ✓ MORGAN'S VEGGIE BURGER** 15
beans, toasted oats, onions, olives, jalapeños, garlic, bread crumb, egg, crispy onions

FLAVORTOWN ENTREES

- HERB CRUSTED SCOTTISH SALMON** 35
Scottish salmon, Maple Dijon glaze, grilled asparagus
- CHILI SOY GLAZED CHILEAN SEA BASS** 45
Wasabi mash potatoes, jumbo sesame shrimp, crispy vermicelli
- CHICKEN FRIED CHICKEN** 26
Jalapeno honey skillet baked corn bread, sausage peppermill gravy
- CAJUN CHICKEN ALFREDO** 26
Pan blackened chicken, Parmesan and white wine Alfredo sauce, sundried tomatoes, Fettuccine

- CARAMELIZED ONIONS & SMOKED BACON** 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

- ✓ GF** **WOOD GRILLED SQUASH** 7
- SAUTEED SPINACH** 7
- ✓ GF** **ASPARAGUS** 11
- ✓ GF** **BAKED POTATO** 6
- ✓ GF** **YUKON GOLD "BUTTER BOMB" MASHED** 9
- BAKED CHORIZO & BRUSSEL SPROUT PARMESAN** 11

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
Green Onion Relish