



## SIGNATURE SEAFOOD STARTERS

- BAJA SHRIMP** 14  
Crispy shrimp, avocado, cilantro, chili aioli
- BLOODY MARY JUMBO SHRIMP** 17.5  
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 TACOS** 16.5  
Big eye tuna, seaweed salad, mango, jicama, chilies, wasabi crema, sweet soy

## GF SIGNATURE SUSHI ROLLS

- LOBSTER LOADED CALIFORNIA ROLL** 17.5  
Fresh jumbo crab, avocado, cucumber, wasabi lobster knuckle salad, tobiko, tempura crunch
- RODEO SHRIMP DRAGON SUSHI ROLL** 16  
Crispy shrimp tempura, crab salad, spicy tuna, avocado, garlic mayo

## GUY'S ULTIMATE RAW BAR <sup>GF</sup>

### KICK IT UP

#### BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

- |                             |      |   |       |
|-----------------------------|------|---|-------|
| Split King Crab Legs 1/4 lb | \$20 | Choose from East and West Coast Oysters | \$3.5 |
| Jumbo Shrimp                | \$5  | Local Little Neck Clams                 | \$1.5 |

## THE ONLY WAY TO START

- GUY'S SIGNATURE BUFFALO WINGS** 13.5  
Lollipop buffalo wings, Guy's signature hot sauce, blue-sabi dip
- CRISPY KOREAN BBQ CHICKEN SLIDERS** 13  
Toasted brioche bun, Asian cabbage slaw
- LOADED SMOKED BEEF BRISKET TATER SKINZ** 13  
House smoked Q'd Brisket, SMC, horseradish aioli  
**Vegetarian option:**  
Stuffed with garlic parmesan broccoli 10

## 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

## SIDES

- MAC DADDY BACON MAC 'N CHEESE** 11
- ASPARAGUS** 11
- BAKED POTATO** 6
- ROASTED SWEET POTATO WITH HONEY BUTER** 9

## ENTREES

- GRILLED SCOTTISH SALMON** 35  
Scottish salmon, Maple Dijon glaze, grilled asparagus
- CAJUN CHICKEN ALFREDO** 26  
Pan blackened chicken, Parmesan and white wine Alfredo sauce, sundried tomatoes, Fettuccine
- BACON MAC 'N CHEESEBURGER** 19  
8oz. house blend burger of sirloin, chuck, & brisket, six-cheese mac 'n cheese, applewood bacon, LTOP, Served with kettle chips  
**Vegetarian Option: Impossible Burger**
- CHILI SOY GLAZED CHILEAN SEA BASS** 45  
Roasted fingerling potatoes, jumbo sesame shrimp, crispy vermicelli
- COLD WATER LOBSTER TAIL** 42  
Wood-grilled, grilled asparagus
- WOOD GRILLED FILET MIGNON** 48  
8oz., Brown butter
- NEW YORK STRIP** 49  
14oz., Five peppercorn sauce

<sup>GF</sup> = Gluten free option availa-

<sup>V</sup> = Vegetarian option

# COCKTAILS

## LIGHTS OUT MANHATTAN 15

Woodford Reserve, red wine, orange, plum root beer bitters

## OSAKA MOJITO 15

Bacardi White Rum, Cucumber Sake, hibiscus syrup, peach, fresh mint

## THE BITTER ROSE 15

Gentleman Jack, Solerno Blood Orange, Campari, rosemary-orange honey

## SEASONAL SANGRIA 12

White cinnamon apple, Red rosemary orange

## A PEAR-FECT MULE 14

Spiced Pear Liqueur, Gentleman Jack, lemon juice, Ginger beer, cardamom bitters

## THE CADILLAC MARGARITA 16

Patron Silver Tequila, Homemade margarita recipe, Grand Marnier

## FLIP FLOP DROP 14

Tanqueray, Blood orange puree, sage syrup, egg white, Fever Tree Tonic

## GARDEN VARIETY 14

El Jimador Tequila, homemade Green & Red bloody Mary mix

## LEMON DROP OR NOT 14

Grey Goose Le Citron, St-Germain, Rosemary & lemon bitters

## FLAVORTOWN FISHBOWLS

### NOT YOUR EIGHTH GRADE PUNCH 24

Captain Morgan Spiced Rum, Cruzan Aged Rum, peach, orange, iced tea, POM

### THE BULL'S BOWL 24

New Amsterdam Peach Vodka, Bacardi Mango Rum, Jack Daniels Honey, Blue Curacao, kiwi syrup, pineapple, orange, Coconut Berry Red bull

## WINE



### GUY FIERI'S SIGNATURE WINES

White Blend, Hunt & Ryde, 2015, North Coast	16	60
Red Blend, Hunt & Ryde, 2015, North Coast	16	60
Zinfandel, Hunt & Ryde, 2013, Sonoma	18	75
Pinot Noir, Hunt & Ryde, 2014, Russian River	19	78

### BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy	12	50
Champagne, Domaine Chandon, Brut, Napa	15	58
Champagne, Domaine Chandon, Rose, Napa	15	58

### WHITE WINE BY THE GLASS & BOTTLE

Moscato, Capsaldo, Italy	11	42
Riesling, Eroica, 2017, Columbia Valley	16	60
Pinot Grigio, Santa Margherita, 2018, Italy		70
White Blend, Orvieto, 2018, Italy	12	46
Sauvignon Blanc Emmolo, 2017, Napa	17	65
Sauvignon Blanc, Kim Crawford, 2018, New Zealand	15	56
Chardonnay, St. Francis, 2017, Sonoma	15	50
Chardonnay, Hartford Court, 2017, Sonoma	18	72
Rose, Caymus Conundrum, 2017, California	14	55

### RED WINE BY THE GLASS & BOTTLE

Chianti Classico, Borgo Scopeto, 2017, Italy	13	46
Malbec, Alta Vista Estate, 2017, Medoza	14	55
Red Blend, Caymus Conundrum, 2017, California	13	50
Pinot Noir, Erath, 2018, Oregon	13	50
Pinot Noir, Willakenzie Estate, 2016, Willamette	18	70
Merlot, St. Francis, 2016, Napa		60
Merlot, Silverpalm, 2014, Napa	13	46
Cabernet Sauvignon, Louis Martini, 2016, Sonoma	13	46
Cabernet Sauvignon, Newton Skyside, 2017, Napa	18	75
Cabernet Sauvignon, Joel Gott, 2017 Napa		95
Cabernet Sauvignon, Orin Swift Palermo, 2015, Napa		100

## BEER

### BOTTLED

		ABV
Miller Lite	8	4.20%
Coors Light	8	4.20%
Blue Moon	9	5.40%
Yuengling	9	4.50%
Corona Extra	9	4.60%
Heineken	9	7.00%
Angry Orchard	9	5.00%
Sharp's Miller	8	0.40%

### DRAUGHT/CRAFT

	16oz	23oz	ABV
Miller Lite	8	10	4.20%
Coors Light	8	10	4.20%
Corona Light	9	12	4.20%
Dos Equis Lager	9	10	4.10%
Blue Moon Belgian White	9	10	5.40%
New Belgium	9	12	5.20%
Leinenkugel's	9	12	5.60%
Strongbow Cider	9	12	5.00%
Sam Adam's	9	12	5.00%
Stella Artois	9	12	5.00%
Dogfist 90 Min IPA	10	12	8.50%
Stone IPA	9	12	6.90%
Sierra Nevada	9	12	6.70%
Lagunitas	9	12	6.80%