

SMALL SHARED PLATES

Mini Jumbo Lump Crab Cakes <i>finished with a charred lemon aioli</i>	16
Beef Tenderloin Tamales <i>with a roasted poblano chimichurri and sun-dried tomato cream</i>	10
Jumbo Shrimp Cocktail <i>with smoked jalapeno cocktail sauce and creamy horseradish</i>	10
Chicken Fried Quail <i>four hand battered quail breasts with a rosemary-buttermilk biscuit and a preserved lemon-honey</i>	12
RP's Tomatoes <i>fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper and grey sea salt</i>	11
Romaine Salad <i>chopped romaine tossed with creamy anchovy dressing, topped with sourdough croutons with an asiago tuille</i>	8
Iceberg Bowl <i>cherry tomato confit, maytag bleu cheese, shoestring fried onions, and our house made bleu cheese dressing</i>	7
Chop House Salad <i>spinach, roasted corn, marinated tomato, cous cous, bacon, pepitas, asiago and cranberry, served with a buttermilk-pesto dressing</i>	8
French Onion Soup <i>with sherry and gruyere</i>	5
Buffalo Sausage and Lentils <i>with stone ground mustard, pickled onions, red wine redux and grilled sourdough toast</i>	12

TEMP

RARE: Cold Red Center
MEDIUM RARE: Cool Red Center
MEDIUM: Warm Red Center
MEDIUM WELL: Hot Pink Center
WELL: No Red or Pink



RED MEAT

"40 Day" Dry Aged Ribeye 14oz	43
"40 Day" Dry Aged Bone-in Strip 18oz	45
Prime Filet 7oz	31
Prime Filet 10oz	39
Prime Bone-in "Cowboy" Ribeye 18oz	42
Prime New York Strip 16oz	44
Prime Sirloin 10oz	29
American "Wagyu" Center Cut Ribeye 10oz	62
American "Wagyu" Kobe Skirt Steak 10oz	39

Crusts & Sauces

All of our steaks come with your choice of one crust and one sauce
 Add \$3 for each additional choice

Fresh Cracked Pepper Crust	Homemade Worcestershire
Garlic Herb Crust	Brandy Mushroom Sauce
Guajillo Chile Crust	Roasted Poblano Chimichurri
Maytag Bleu Cheese Crust	Jalapeno Béarnaise
Coffee Crust	RED Steak Sauce
Wild Mushroom Crust	Creamy Horseradish
Brown Sugar & Sea Salt	Black Truffle Butter-\$3

OVER THE TOP

Great additions to your steak or entrée:

COLD WATER LOBSTER TAIL	MKT
BLUE LUMP CRAB MEAT	16
JUMBO SHRIMP	10
FOIE GRAS	15

An 18% gratuity may be added to parties of 8 or more.
 Please allow your server extra time for separate checks.
 We do not accept personal checks.

WET

Salmon Mignon <i>topped with basil pesto and roasted red pepper</i>	21
Herb Crusted Halibut <i>with beluga lentils, sautéed spinach, beurre rouge and crispy parsnips</i>	36
Pan Seared Tilapia <i>with a Creole lump crab sauce</i>	24
Cold Water Lobster Tail <i>served with drawn butter</i>	MKT
Flown in Today <i>chef's choice guaranteed to wow</i>	MKT

CONTEMPORARY AMERICAN CLASSICS

Southern Style Fried Chicken <i>four pieces of our hand breaded all natural chicken served with spicy house made pickles</i>	16
Prime Double Cut Pork Chops <i>oklahoma raised pork porterhouse served with maple pecan butter</i>	28
Bacon Wrapped Bacon <i>juniper braised pork belly wrapped in hickory smoked bacon with sweet potato tater tots and crème fraiche</i>	18

Accessories 9

Horseradish Potato Gratin	Flash Fried Baby Spinach
Parsnip Mash	Slivered Asparagus
Crispy Idaho Fries	Beluga Lentils
Sautéed Wild Mushrooms	Fresh Seared Green Beans
Smoked Bacon Creamed Corn	"Loaded" Mashed Potatoes
Pork Belly Sweet Potato Hash	Green-Chile Mac

Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:
 Eggs, Beef, Fish, Lamb and Milk