

CLASSIC STARTERS

- Steak Tartare 18
- Butcher Meatballs - 'Fowl Style' 12
- Crispy Calamari 13
- Salt & Pepper Shrimp 15
- Charcuterie 13

SOUP & SALADS

- Classic House or Caesar Salad 9
- Roasted Beets - Orange Balsamic Glaze 11
- Wedge - Black Pepper Bleu Cheese 10
- Spring Chicken - Ginger Vinaigrette 12
- Horiatiki Peasant Salad - Garlic Vinaigrette 8
- Burrata Mozzarella - EVOO & Balsamic 10
- French Onion au Gratin - 'Shepards Style' 9

CHOPHOUSE SUSHI

- California 9
Avocado, cucumber, crab salad & asparagus
- Invicta 10
Salmon, yellowtail, tempura asparagus, masago & lemon
- Spicy Tuna 11
Ahi Tuna, cucumber, jalapeno & spicy sauce
- Dolce 12
Shrimp, toasted coconut, macadamia, avocado, mango, spicy sauce in soy paper
- Volcano 14
Tempura shrimp, cream cheese, jalapeno & avocado topped with brandy seared scallops
- N.O.L.A 15
Tempura calamari, cream cheese, jalapeno & avocado; topped with a bayou blend of baked crawfish
- The Buick 15
Crab salad, cream cheese, jalapeno & asparagus, topped with sweet garlic shrimp
- Rainbow 19
Tempura shrimp, crab salad, asparagus, topped with Ahi Tuna, yellowtail, salmon, eel & avocado

Grilled Over Hard Woods

PRIMAL CUTS (aged for 28 days)

- 7 oz U.S.D.A. PRIME Filet 52
- 8 oz Filet Mignon 39
- 21oz PRIME Cowboy Rib Eye 58
- 14oz U.S.D.A. PRIME Rib Eye 44
- 16oz PRIME Pork Chops 27
- 16oz New Zealand Lamb Rack 39
- 16oz Domestic Veal Chop 69
- 12oz PRIME 'Scotch Cut' Sirloin 36

PRIMAL CUTS COME WITH

- Yukon Gold Au Gratin
- Chophouse Frites
- 1 lb. Baked Potato
- Smoked Gouda Mash
- Pommes ANNA
- Skillet Potatoes
- Gorgonzola Mac & Cheese

FINS, FEATHERS & SHELLS

- Fresh Ocean Fish M/P
- Alaskan RED King Crab M/P
- Coldwater Lobster M/P
- Wild Isle Organic Salmon 25
- Roasted Garlic & Sage Chicken 21

SHARE WITH 9

- Dry-Roasted Field Mushrooms
- Brussels
- Roasted Cauliflower
- Asparagus
- Snap Green Beans
- Cream Corn Chili Verde

TREATS 9

- Kelley's Chocolate Cake
- Crème Brûlée
- Cheesecake - N.Y.C.
- Pressed S&D Coffee (32oz)

Please notify us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FOR THE PRIMAL CUTS - B|10 Steak Sauce - Creamy Horseradish - Bearnaise - Shallot-Red Wine Sauce - Peppercorn

bar & chophouse
BROADWAY 10

EST. 2014

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Grilled Over Hard Woods

PRIMAL CUTS (aged for 28 days)

- 6 oz Filet Mignon 26
- 10oz Marinated **PRIME** Rib Eye 23
- 8oz U.S.D.A. Butcher Burger 13
- 14oz **PRIME** Pork Chop 14
- 6oz New Zealand Lamb Rack 21
- 6oz **PRIME** 'Scotch Cut' Sirloin 19

FINS, FEATHERS & SHELLS

- Fresh Ocean Fish M/P
- Alaskan **RED** King Crab M/P
- Coldwater Lobster M/P
- Wild Isle Organic Salmon 25
- Roasted Garlic & Sage Chicken 21

LUNCH COMES WITH

- Yukon Gold Au Gratin
- Chophouse Frites
- 1 lb. Baked Potato
- Smoked Gouda Mash
- Pommes ANNA
- Skillet Potatoes
- Gorgonzola Mac & Cheese

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