

Appetizers

Lobster Corn Chowder Cup 7 Bowl 9

Lobster / Corn / Bacon / Yukon Potato

Portabella Fries 13

With a Roasted Garlic Remoulade

Roasted Bone Marrow 15

Gremolata / Toast Points

Tenderloin Tips 25

Prime Tenderloin / Crispy Leek / Blue Cheese Sauce
Heirloom Tomato / Toast Points

Seafood Appetizers

Crab Stuffed Mushroom 22

Lump Crab / Peppers / Monterey Jack / Charred Lemon

Shrimp Cocktail 22

Jumbo Shrimp / House Pickling / Horseradish

Oysters Half Shell, 4 each (minimum of 3)

Mignonette / Lemon / Tabasco

Oysters Rockefeller 22

Baked / Spinach / Panko / Pecorino / Prosciutto

Jumbo Lump Crab Cakes 18

Lump Crab / Panko / Fresh Herbs / Corn Salsa

Fried Calamari 16

Squid / Zucchini and Squash / Garlic Remoulade

Salads

Burrata

Heirloom Tomato / Arugula Pesto / Balsamic / Burrata

Plantation side 7, full 13

Iceberg / Garlic Dressing / Melba Toast / Aged Parmesan / Sweet Red Onion

Caesar side 7, full 13

Roma Crunch / Anchovies / Parmesan / House Crouton

Classic Wedge 13

Cherrywood Smoked Bacon / Maytag Blue Cheese / Red Onion / Tomato

Chophouse Salad 15

Crisp Romaine / Cucumber / Onion / Tomato / Croutons / Egg
Aged Cheddar / Blue Cheese / Bacon

Chicken 6 / Shrimp 8 / Steak 12 / Salmon 12



Steaks

Filet

7 oz. 44

10 oz. 55

Waygu Hanger Steak

8 oz. 36



USDA Prime Cuts

We proudly serve Prime U.S.D.A. Prime Beef
Prime beef is the top 3% of American Beef

NY Strip, 14 oz. 44

Delmonico, 16 oz. 52

Porterhouse, 20 oz. 65

Bone-in Strip, 18 oz. 55

Bone-in Delmonico, 22 oz. 70

Bone-in Tenderloin, 16oz. 55

Tomahawk Ribeye, 36 oz. 85

Dry Aged Cuts

Always 28-40 days of in-house dry-aging

Dry Aged NY Strip, 14 oz. 55

Dry Aged Ribeye, 12 oz. 55

Specialty Cuts

Hokkadio A-5 Striploin, 29 per oz.

Kyoto A-5 Tenderloin, 36 per oz

Prime Rib

Available Friday & Saturday

King Cut, 18 oz. 45

Chophouse Cut, 14 oz. 35

[Toppings]

Bacon Bourbon Butter 4

Garlic and Herb 3

Bone Marrow Butter 5

Au Poivre 5

Au Fromage 3

Shrimp Skewer 10

Steven Guldenzopf - Executive Chef

Entrees

Prime Beef Tips 30

Prime Beef / Crispy Shallots / Red Wine Demi-glace

Surf and Turf 35

Tenderloin Medallions / Shrimp / Demi-glace

Pumpkin Gnocchi 28

Sage Butter / Pumpkin / Bacon Lardons / Pecorino

Coq Au Vin 28

Airline Chicken / Pan Jus / Burgundy

Berkshire Chop 32

Berkshire Center Cut Bone-in

Jet Fresh Seafood

Faroe Salmon 35

Brown Butter / Honey / Garlic

Shrimp Capellini with Piccata 28

Jumbo Shrimp / Capellini / Wine / Piccata Butter

Lobster Mac 25

5 oz Lobster / 3 Cheese Blend / Tarragon Panko

North Atlantic Lobster Tail, 4oz 20

Maine Lobster Tail, MKRT / Availability
Alaskan King Crab Legs; MRKT / Availability

Sides

Yukon Garlic Mashed 9

Roasted Garlic / Yukon / Boursin

Jumbo Idaho Baked Potato 7, Jumbo Loaded 10

Sour Cream / Bacon / Chive

Blue Cheese Potatoes 10

Roasted Reds / Maytag Blu Cheese / Herbs

Charred Broccolini 12

Almond / Brown Butter / Lemon

Mushroom Gratin 10

Caramelized Mushroom / Boursin Cheese / Cream

Green Beans 12

Cherry Smoked Bacon / Bourbon / Caramelized Onion

Asparagus 12

Charred / Orange / Balsamic

Iowa Sweet Corn 10

Local Corn / Bacon Lardon / Chive

