

## Appetizers

### Lobster Corn Chowder Cup 7 Bowl 9

Lobster / Corn / Cream / Bacon / Yukon Potato

### Portabella Fries 13

With a Roasted Garlic Remoulade

### Chicago Style Stuffed Mushrooms 12

Fontanini Sausage / Mushrooms / Mozzarella / Marinara / Parmesan

### Tenderloin Tips 18

Prime Beef / Crispy Leek / Blue Cheese Sauce

Heirloom Tomato / Toast Points



## Seafood Appetizers

### Shrimp Cocktail 22

Jumbo Shrimp / House Pickling Spice / Cocktail

### Oysters on the half shell, each/4, minimum of 3

Mignonette

Red Wine / Shallot / Parsley

### Oysters Rockefeller 22

Baked Oyster / Spinach / Panko / Pecorino / Prosciutto

### Bacon Wrapped Prawns 22

Jumbo Prawns / House Bacon / Garlic Aioli / Truffle

### Maryland Jumbo Lump Crab Cakes 18

Lump Crab Meat / Panko / Fresh Herbs / Corn Salsa

### Fried Calamari 16

Calamari / Zucchini / Squash / Garlic Remoulade

## Salads

### Chophouse Salad 12

Crisp Romaine / Cucumber/Onion / Tomato / Croutons/Egg

Aged Cheddar / Blue Cheese / Bacon

### Garlic Salad 8

Iceberg / Plantation Dressing / Melba / Aged Parmesan / Sweet Red Onion

### Caesar Salad 7

Crisp Romaine / Anchovies / Parmesan

### Chophouse Wedge 13

Applewood Smoked Bacon / Blue Cheese / Red Onion / Tomato

Add to Salads: Chicken 6 / Shrimp 8 / Steak 12



## Steaks...featuring USDA Prime Iowa Beef

### Filet

6 oz. 44

10 oz. 49



### Bass Street Prime Cuts

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

Strip, 14 oz. 38

Delmonico, 16 oz. 49

Two 7 oz. Bone-in American Lamb Chops 45

### Dry Aged Cuts

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

Dry Aged NY Strip, 14oz. 55

Dry Aged Delmonico 16 oz. 59

### Specialty Cuts

Bone-in Delmonico Ribeye, 22oz. 72

Japanese A-5 Wagyu (2oz minimum) 28 / oz.

### Roasted Prime Rib

Available Friday & Saturday

King Cut, 18 oz. 45

Chophouse Cut, 16 oz. 36

### [ Toppings & Sauces ]

Bacon Bourbon Butter 4

Porcini Red Wine Butter 4

Garlic and Herb 3

Lemon Provencale Butter 3

Au Poivre 5

Au Fromage 3



Steven Guldenzopf • Executive Chef



## Entrees

### Prime Beef Tips 30

Prime Beef / Shallots / Burgundy Demi-glace

### Filet Medallions with Shrimp 37

With a Wild Mushroom Cabernet Demi-glace

### Wild Boar Ragu with Pappardelle 28

Marinated Pork / Fresh Herbs / Fennel Pollen / Pecorino/ Pappardelle

### Half Chicken with Mushroom Risotto 26

Brined / Fresh Herbs / Crispy Chicken / Shitake Mushroom / Porcini

### Bacon Wrapped Berkshire Chop 33

Two Bone In Chops / House Cured Bacon / Bourbon Reduction  
Haricots Verts



Chef Selected Fresh Fish Entrée

Ask your server for today's preparation

### Faroe Salmon and Risotto 32

Island Salmon / Asparagus / Creamy Arborio / Fresh Herbs

### Shrimp Capellini with Piccata 28

Jumbo Shrimp / Capellini / Wine / Piccata Butter

### Lobster Tails Mrkt/Availability

### Alaskan King Crab Legs Mrkt/Availability

## Sides

### Yukon Garlic Mashed 9

Roasted Garlic / Yukon / Boursin

### Jumbo Idaho Baked Potato 7, Jumbo Loaded 10

Idaho Potato / Sour Cream / Bacon / Chive

### Blue Cheese Potatoes 10

Roasted Reds / Maytag Blue Cheese / Herbs

### Brussels with Prosciutto 11

Crispy Brussels / Shallot / Prosciutto / Pecorino

### Mushroom Risotto 10

Creamy Arborio / Shitake / Porcini Powder

### Lobster Cavatappi with Cheese 25

5oz Lobster / 4 Cheese / Goopy / Tarragon / Cavatappi

### Green Beans 10

Fresh Green Beans / Smoked Bacon / White Wine

### Asparagus 12

Grilled / Lemon Drizzle / Pecorino

### Iowa Sweet Corn 10

Local Corn / Cream / Bacon / Scallion

