

# Main Menu

## Appetizers

**Lobster Corn Chowder Cup 7 Bowl 9**  
Lobster / Cream / Bacon / Yukon Potato

**Portabella Fries 13**

With a roasted Garlic Remoulade

**Chicago Style Stuffed Mushrooms 12**

Fontanini Sausage / Marinara / Parmesan

**Tenderloin Lollipops 18**

Prime Beef / Caramelized Shallot / Maytag Blue Cheese / Cream / Tomato



## Seafood Appetizers

**Shrimp Cocktail 15**

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

Mignonette

Red Wine / Shallot / Parsley

**Oysters Rockefeller 15**

Spinach / White Wine / Aged Parmesan / Bread Crumb

**Bacon Wrapped BBQ Scallops 24**

Jumbo Scallops / Apple Wood Bacon / Peach Poblano BBQ

**Maryland Jumbo Lump Crab Cakes 18**

Lump Crab Meat / Panko / Fresh Herbs / Corn Salsa

**Tataki Tuna 18**

Sushi Grade Tuna / Blacken Season / Ponzu / Ginger / Orange / Wasabi

**Fried Calamari 16**

Calamari / Zucchini / Squash / Garlic Remoulade

## Salads

**Chophouse Salad 12**

Crisp Romaine / Cucumber/Onion / Tomato / Croutons

Aged Cheddar / Blue Cheese / Bacon

**Garlic Salad 8**

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

**Caesar Salad 7**

Crisp Romaine / Anchovies / Parmesan

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



## Steaks...featuring USDA Prime Iowa Beef

### Filet

6 oz. 30

10 oz. 43

Grass Fed, 6 oz. 36



### Bass Street Prime Cuts

We proudly serve Prime U.S.D.A Prime Beef

Prime beef is the top 3% of American Beef

Strip, 12 oz. 37

Delmonico, 14 oz. 46

Filet, 8 oz. 52

Two 7 oz. Bone-in American Lamb Chops 42

### Dry Aged Cuts

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

Dry Aged NY STRIP, 12oz. 49

Dry Aged Delmonico 49

### Specialty Cuts

Bone-in Delmonico Ribeye, 22oz. 63

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

### [ Toppings & Sauces ]

Lemon Parsley Butter 3

Prepared Spice Rub 3

Blue Cheese Butter 3

Au Poivre 5

Au Fromage 5

Garlic Parmesan 5

Bone Marrow Butter 6

Oscar 20

Lobster/Crab MRKT



**Cameron Harrop** · Managing Partner

**David Yordy** · Managing Partner

**Robin Harrop** · Director of Sales & Catering

**Steven Guldenzopf** · Executive Chef



## Entrees

### Roasted Prime Rib

Available Fri · Sat · Sun

King Cut, 18 oz. 44

Chophouse Cut, 14 oz. 36

**Prime Beef Tips 30**

Prime Beef / Shallots / Burgundy Demi-glace

**Medallions 37**

**Chop House Steak Pasta 26**

Strip Steak / Spinach / Feta / Penne / Toasted Pine Nuts

**Cold Smoked Half Roasted Chicken 24**

Half Chicken / herbs / Lemon

**Double-Bone Berkshire Pork Chop 33**

Double Bone Berkshire / Cinnamon / Clove

### Jet Fresh Seafood

**Salmon Chutney 31**

**Seafood Pasta 26**

Prawns / Mussel / Calamari / Garlic / White Wine / Herb Butter

**Sea Bass 35**

Potato Crusted / Chilean Sea Bass / Saffron/Asparagus

**Lobster Tails MRKT**

**Alaskan King Crab Legs MRKT**

## Sides

**Yukon Garlic Mashed 9**

Yukon Golds / Garlic / Maytag Blue / Parmesan

**Blue Cheese Potatoes 12**

Baby Red Potato / Clarified Butter / Maytag / Parmesan

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

Idaho Potato / Sour Cream / Bacon / Chive

**Hash Browns with Cheese 10**

Shredded Potatoes / Aged Cheddar / Onion

**Brussel Sprouts 11**

Sautéed with Bacon and Caramelized Onions

**Prime Mac & Cheese 10**

Fontina Cheese / White Cheddar / White Wine / Parmesan

**Green Beans 10**

Fresh Green Beans / Smoked Bacon / White Wine

**Asparagus 12**

Steamed or Grilled

**Mushroom Gratin 11**

Blend of Mushrooms / Boursin Cheese / Panko

**Creamed Corn 10**

Iowa Sweet Corn / Cream / Parmesan