

## ⚠️ • chop house menu • (served à la carte)

only about 2% of beef in the u.s. is graded prime • dry aged in-house • steaks are iron seared at 650°

**rare: 115°**  
cool, dark-red center

**med-rare: 125°**  
warm red center

**medium: 135°**  
hot red center

**med-well: 140°-150°**  
hot, pink center

**well done: 155°+**  
no color, no soul

### • 8 oz. prime filet mignon • 63

*usda prime, barrel-cut, certified angus beef*  
*(r, mr, m and mw are an option. w will be butterflied)*

### • 16 oz. prime ny strip • 72

*usda prime, certified angus beef*  
*(steaks will be seared to medium rare)*

### • 16 oz. prime ribeye • 63

*usda prime, certified angus beef*  
*(steaks will be seared to medium rare)*

### • 16 oz. prime dry-aged ribeye • 82

*usda prime, certified angus beef - check with server for age and price*  
*(steaks will be seared to medium rare)*

### • 16 oz. bone-in veal chop • 68

*sous vide to medium rare (134 degrees), seared,*  
*finished with a marsala, porcini mushroom, and veal demi-glace*

### • 12 oz. australian wagyu new york strip (9+) bms • 156

*full-blooded japanese black, 100% trim*  
*(steaks will be seared medium rare)*

### • 4 oz. A-5 japanese wagyu filet mignon (12) bms • 125

*certified japanese black wagyu, nakatsu city, oita prefecture, japan*  
*(steaks will be seared medium rare)*

### • 4 oz. A-5 japanese wagyu ribeye (12) bms • 130

*certified japanese black wagyu, nakatsu city, oita prefecture, japan*  
*(steaks will be seared rare to medium rare)*

### • embellishments •

**2 oz. seared foie gras • 22**

**port, raspberry, and veal demi-glace • 5.25**

**truffle butter • 6.25** **imported sheep's milk roquefort bleu cheese • 6.25**

### • enhancements •

• **grilled vegetable • (gf) fleur de sel, evo, lemon zest • 13.5**

• **hand cut, twice fried french fries • (gf) house-made, white truffle aioli • 10.5**

• **roasted butternut squash • (gf) whipped maple butter, fresh grated nutmeg • 11.5**

• **corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5**

• **creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5**

• **two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5**

• **mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5**

• **bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5**

⚠️ **raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions please alert management to any life threatening allergies!**