

SMALL PLATES & SHARES

MUSSELS

THAI

COCONUT MILK,
GREEN CURRY,
LEMONGRASS,
THAI BASIL 16
[DF *GF]

ITALIAN

ROASTED GARLIC
TOMATO COULIS, PANCETTA,
RED PEPPER FLAKES,
CREAM 16
[*DF *GF]

FRENCH

GRAPE TOMATO,
GARLIC, SCALLIONS,
CAPERS, WHITE WINE,
LEMON, BUTTER 16
[*GF]

ADD A SIDE OF POMME FRITES 4

CRISPY PORK BAO BUNS

PRESSED PORK BELLY, CILANTRO, PICKLED ASIAN
SLAW, CASHEWS, TAMARIND SUKI SAUCE 15

DUCK QUESADILLA

GREEN CHILE, FONTINA CHEESE,
TOMATILLO SALSA, QUESO FRESCO,
CHERRY CHIPOTLE SAUCE, CREME FRAICHE 16

BLUE CORN CALAMARI

CHIPOTLE ROASTED RED PEPPER COULIS, ALMOND
CILANTRO PESTO, PICKLED CHERRY PEPPERS 18
[*DF *GF]

GARLIC BUTTER SHRIMP &

AVOCADO TOAST

SMOKED TOMATO CONFIT, GRILLED
CORN RELISH, LIME 19
[*GF]

SOULFUL MAC & CHEESE

BBQ BEEF RIB, JALAPENO CORNBREAD, PORK
CRACKLINS, FRIZZLED ONIONS 16
[*V]

CHAR GRILLED OCTOPUS

ITALIAN FINGERLING POTATO SALAD, PANCETTA,
OLIVES, CAPERS, BASIL OIL, LEMON 19
[GF DF]

VEGAN CRAB CAKES

EDAMAME BLACK BEAN SUCCOTASH,
CHARRED TOMATO CHILE SAUCE 15
[VG]

FIG & GOAT CHEESE FLATBREAD

PROSCIUTTO DE PARMA, FONTINA, TOASTED WALNUTS,
BASIL, BALSAMIC GASTRIQUE 17
[*V]

MEXICAN STREET CORN

OFF THE COB, GARLIC CILANTRO CREMA,
CHIPOTLE POWDER, QUESO FRESCO, LIME 13
[V GF]

WOK FRIED CAULIFLOWER

MASAMAN VEGETABLE CURRY, GREEN PAPAYA,
ZANTE CURRANTS, CASHEWS 19
[VG *GF]

CABERNET BRAISED SHORT RIB

CHEVRE CORN BREAD PUDDING, POMEGRANATE
WINE SAUCE, STEAK HOUSE ONION RINGS 26

PECAN ROSEMARY

DUCK CONFIT

BROWN BUTTER SPAETZLE,
ROASTED BUTTERNUT SQUASH,
CLEMENTINE HONEY GLAZE 25

SRIRACHA BUTTERMILK

FRIED CHICKEN & WAFFLE

COCONUT CILANTRO SWEET CHILI SYRUP,
MACADAMIA NUT BUTTER 21

SESAME COCONUT SWORDFISH

MISO GINGER MARINADE, GLASS NOODLES,
BOK CHOY STIR FRY, LEMONGRASS,
RED CURRY BROTH 26
[DF]

HASHBROWN CASSEROLE

AGED CHEDDAR, SOUR CREAM,
CRISPY ONIONS 10

TRUFFLE POMME FRITES

WHITE TRUFFLE OIL, PARMESAN,
GARLIC, PARSLEY 12
[GF V *VG]

POMME FRITES

SMOKED GARLIC AIOLI 7
[DF GF V *VG]

SALADS

APPLE FARRO

MIXED GREENS, SMOKED GOUDA,
DRIED CRANBERRIES, CANDIED WALNUTS,
MAPLE BALSAMIC VINAIGRETTE 15
[V *GF *VG]

MANDARIN SESAME

NAPA CABBAGE, COCONUT CHICKEN,
CRISPY RICE NOODLES, CUCUMBER,
THAI PEANUT VINAIGRETTE 15
[*V *GF]

MIX CAESAR

ROMAINE, CRISPY WONTONS,
SPICED CASHEWS, PARMESAN REGGIANO,
GINGER AIOLI DRESSING 15

CHOPHOUSE WEDGE

APPLEWOOD BACON, GORGONZOLA,
SHARP CHEDDAR, TOMATO, EGG,
PUMPKIN SEEDS, CROUTONS,
SMOKEY BUTTERMILK RANCH DRESSING 15
[*GF *V]

ADD HERB MARINATED CHICKEN +8 CRISPY TOFU +6 GARLIC TIGER SHRIMP +11

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE
* INDICATES ITEMS CAN BE MADE V/VG/GF/DF UPON REQUEST

BUTCHER BLOCK

ALL BUTCHER BLOCK DINNERS ARE SERVED WITH
CHEDDAR HASH BROWN CASSEROLE,
GRILLED ASPARGUS, ROASTED PROVENCAL TOMATO & CHOICE OF SAUCE
GLUTEN FREE POTATOES AVAILABLE ON REQUEST

DELMONICO RIBEYE 18oz

NEW YORK'S MOST FAMOUS STEAK 55

FILET MIGNON 8oz

KING OF STEAKS 48

NEW YORK STRIP 14oz

THE AMBASSADOR STEAK 45

PORTERHOUSE 22oz

THE MIGHTY STEAK 60

LAMB LOIN CHOPS 14oz

PORCINI PISTACHIO ROSEMARY
CRUSTED, PORT DEMI-GLACE 45

DUAL LOBSTER TAILS

TWO 5OZ BROILED LOBSTER TAILS,
WITH DRAWN BUTTER & LEMON 59

STEAK ADDITIONS:

LOBSTER TAIL 5oz
WITH DRAWN BUTTER & LEMON 24

GARLIC TIGER SHRIMP
WITH LEMON 11

CHOICE OF SAUCE OR BUTTER

BERNAISE, PORT DEMI-GLACE, HOUSE MADE STEAK SAUCE,
HORSERADISH BACON BUTTER, GORGONZOLA SHALLOT BUTTER

GOURMET FINISHING SALTS WILL BE PRESENTED TABLESIDE
TO ADD UNIQUE FLAVORS TO YOUR DISH

THAI NOODLE BOWL

CHINESE BROCCOLI, BOK CHOY, THAI EGGPLANT, SHITAKE MUSHROOMS, GINGER, HOT THAI BASIL 19

CHOOSE A BROTH

COCONUT GREEN CURRY | GAENG KIEW WAN [GF DF]
LEMONGRASS RED CURRY | GAENG PHANAENG [GF DF]
FIVE SPICE DAIKON BROTH | GAENG PHALO [VG]

CHOOSE A NOODLE

RAMEN EGG NOODLES [V]
RICE NOODLES [VG GF]

ADD PROTEIN

ROASTED CHICKEN 8 [GF DF] CRISPY TOFU 6 [VG]
GARLIC TIGER SHRIMP 11 [GF] THAI STYLE FRIED EGG 2 [V GF]
CRISPY PORK BELLY 9 [DF]

BURGERS

ALL BURGERS ARE SERVED WITH A CHOICE OF:
POMME FRITES OR HOUSE SALAD
UPGRADE TO PARMESAN TRUFFLE POMME FRITES +3

SLOPPY BACON BURGER

TWO 4OZ ANGUS BEEF PATTIES,
CHEDDAR CHEESE,
SLOPPY SAUCE,
CRISPY CHIFFONADE LETTUCE,
RED ONION,
BEEFSTEAK TOMATO,
TRIPLE SESAME BRIOCHE BUN 18 [*GF]

BISTRO ONION BURGER

TWO 4OZ ANGUS BEEF PATTIES,
SWEET ONION MARMALADE,
SAUTEED MUSHROOMS,
GRUYERE SWISS CHEESE,
CARMALIZED SHALLOT
DIJON AIOLI,
TRIPLE SESAME BRIOCHE BUN 18 [*GF]

BLACK BEAN VEGGIE BURGER

TWO 4OZ VEGGIE PATTIES,
GUACAMOLE,
TOMATILLO SALSA,
MONTEREY JACK CHEESE,
CRISP CHIFFONADE LETTUCE,
CHIPOTLE CILANTRO AIOLI,
TRIPLE SESAME BRIOCHE BUN 18 [V *DF]

PLEASE NOTE: A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE
THERE IS A MAXIMUM OF 5 SEPARATE CHECKS PER PARTY.