

Appetizers

Oysters Rockefeller or Grilled, Butter, Garlic, Lemon, Parsley, Parmesan	\$18
Bruschetta** Mushrooms, Caramelized Onion, Boursin Cheese, Olive Oil, Balsamic	\$14
Shrimp Scampi Garlic, Lemon, Butter, White Wine, Oregano, Grilled Ciabatta	\$17
Calamari Lemon Aioli**, Marinara	\$13
Pan Seared Scallops* Poached Pears, Braised Fennel and Leeks**, Quinoa Cake	\$20
Lamb and Eggplant** Braised Lamb, Eggplant Shell, Tomato Poblano Jam, Chevre ...	\$17
Colossal Lump Crab Cakes** Caper Remoulade, Lemon	\$25
Escargot Lemon Parsley Garlic Butter, Puff Pastry**	\$16
Steamed Clams* Pancetta, Parmesan, Grilled Ciabatta	\$18
Lamb Lollipops* Mint Demi**	\$24
Blackened Tuna* Arugula, Confit Tomato, Shaved Carrots, Sweet Chile Vinaigrette	\$18
Hamachi Crudo* Ponzu, Jalapeno, Tobiko, Fresh Horseradish, Lime Zest.....	\$18

Chilled Seafood

Shrimp Cocktail Bourbon Cocktail Sauce, Fresh Horseradish, Lemon	\$18
Colossal Lump Crab Cocktail Lemon Dijonnaise**, Celery Leaves	\$25
Oysters on the Half Shell* Mignonette, Cocktail Sauce, Lemon	\$20 half dz \$26 dz
King Crab Legs Half Pound, Cocktail Sauce, Lemon	\$mp
Shellfish Bounty for Two* 1 Lobster Tail, 4 Oysters, 4 Shrimp, 2 Crab Legs	\$mp

Salad and Soup

Caesar House Made Dressing**, Garlic Croutons	\$11
Wedge Maple Glazed Bacon, Rogue Blue Cheese, Red Onion, Buttermilk Dressing	\$12
Roasted Baby Beets Citrus, Goat Cheese, Pistachio Dust	\$12
Burrata Caprese Heirloom Tomato, Grilled Ciabatta, Balsamic	\$13
Chophouse Chop Avocado, Tomato, Onion, Cucumber, Gorgonzola, EVOO, Vinegar ...	\$12
Lobster Bisque** Poached Lobster, Lemon Mascarpone	\$12
Cream of Five Onion Soup** Colossal Onion, Gruyere Cheese Crust	\$10
New England Clam Chowder**	\$9

Sides

Potatoes Au Gratin**	\$9	Mac & Cheese	\$9
Asparagus Grilled or Steamed	\$9	Roasted Brussels Sprouts	\$9
Baked Potato	\$9	Sauteed or Creamed Spinach ..	\$9
Woodland Mushrooms	\$9	Creamed Corn	\$9
Hand Cut Fries	\$9	Mashed Potatoes**	\$9
Green Beans** Toasted Almonds .	\$9	Lobster Mac & Cheese	\$18

An 18% gratuity will be added for parties of 8 or more

*The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness. Please note that all foods are prepared in a kitchen utilizing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and other foods that have been identified to cause food allergies in sensitive individuals.

**Contains/may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and/or soy.

Chophouse Specialties

Dover Sole Meuniere**	Lemon Brown Butter	\$48
Seafood Risotto**	Prawn, Scallops*, Lobster, Asparagus, Tomato	\$38
Salmon*	Fennel, Tomatoes, Peppers, Spinach, Arrabbiata Aioli**	\$38
Sea Bass	Edamame Succotash, Bacon, Lemon Lime Beurre Blanc**	\$40
Maine Lobster Tail	10 oz., Grilled or Steamed, Single or Double	\$mp
Alaskan King Crab Legs	One Pound, Drawn Butter, Lemon	\$mp
Shrimp or Lobster Fra Diavolo	Tomatoes, Onion, Garlic, Angel Hair**	\$37 \$55
Marnell Ranch Lamb Chops*	Half Full Rack, Minted Demi Glace**	\$65 \$99
Veal Milanese**	Or Parmesan	\$48
Roasted Cauliflower Steak	Haricot Vert, Heirloom Tomatoes, Walnut Pesto**	\$28
Bacon Wrapped Duck Breast**	Dried Stone Fruit, Roasted Beets, Celeriac Puree	\$32
Chicken Marsala or Parmesan**	Parmesan Risotto	\$30
Chophouse Burger*	10 oz., Tillamook Cheddar, Hand Cut Fries	\$21

Chophouse Cuts*

Boneless Cuts

1855 Certified Black Angus

Filet Mignon 8 or 12 oz.	\$49 \$59
New York Strip 16 oz.	\$49
Bison New York 14 oz.	\$40
Jack's Creek Australian Wagyu New York 14 oz.	\$95

Bone In Cuts

1855 Certified Black Angus

Filet Mignon Bone In 16 oz.	\$75
New York Bone In 18 oz.	\$48
Rib Eye Bone In 20 oz.	\$52

Prime Cuts

Filet Mignon 8 oz.	\$66
New York Bone In 16 oz.	\$69
Rib Eye Bone In 18 oz.	\$76

Chops

Kurobuta Pork Chop 14 oz.	\$39
Veal Chop 14 oz.	\$48
Elk Chop Double Cut.....	\$52

Surf Additions

Shrimp Scampi	\$15
Crab Oscar	\$22
Half Pound King Crab or 10 oz. Maine Lobster Tail	\$mp

House Made Sauces – Bearnaise, Chimi Churri, Green Peppercorn, Anthony's Steak Sauce