

## STARTERS

### COLD

JUMBO LUMP CRAB BRUSCHETTA	25
Blue Crab, Heirloom Tomato, Fresh Garlic, Parmesan Crisp, Aged Balsamic	
AHI TUNA TARTAR	22
Hass Avocado, Crispy Won Ton, Sweet Soy Ginger Reduction	
CAB PRIME BEEF CARPACCIO	24
Arugula, Heirloom Tomato, Shaved Parmesan, Caperberries, Aged Balsamic, Dijon	

### HOT

PORK BELLY CONFIT	19
Mango Chutney, Passion Fruit Pearls	
CALAMARI	20
Garlic Aioli, Cocktail Sauce, Caramelized Lemon	
QUAIL BOMBS	18
Roasted Poblano Pepper, Bacon, Cream Cheese, Honey Bourbon Glaze	

## SOUPS

LOBSTER CHOWDER	16	BEEF BRAISED FRENCH ONION	12
Mini Grilled Cheese, Tomato Jam		Brandy Spiked Onion, Braised Beef, Aged Gruyere	

## SALADS

HEARTS OF ROMAINE	16	SUMMIT CHOP SALAD	13
Romaine Hearts, Shaved Parmesan, House Made Crouton, Caesar Dressing		Cucumber, Tomato, Grilled Corn, Egg, Red Onion, Artichoke, Balsamic Vinaigrette	
SMOKED CHICKEN COBB	13	SUMMIT WEDGE	13
Smoked Chicken Breast, Egg, Bacon Lardon, Blue Cheese, Tomato, Avocado Red Wine Vinaigrette		Baby Iceberg, Blue Cheese, Heirloom Tomato, Avocado, Bacon Bits, Caramelized Onion and Ranch Dressing	

CERTIFIED ANGUS BEEF

## CHOP HOUSE STEAKS

*Steaks accompanied with choice of two sides.*

10 OZ FILET	76	30 OUNCE PORTER HOUSE	120
5 OZ PETIT FILET	39	COLORADO LAMB	55
18 OZ COWBOY CUT RIBEYE	69	T BONES (26 ounce)	
16 OZ NEW YORK STRIP	58	KUROBUTA PORK CHOP (20 oz)	40

### CHAPEAUX

SLICED TRUFFLE	MKT	VANILLA BUTTER	25
ROASTED GARLIC	15	POACHED LOBSTER	
OSCAR		AU POIVRE	15

### BUTTERS

	<i>6 each</i>
SMOKED BACON ONION TRUFFLE	
MIX HERB & SEA SALT	

## CHEFS COMPOSITIONS

SEARED SEA SCALLOPS	48	SALMON PRIMAVERA	40
Coconut Rice, Pineapple Pico de Gallo		Broiled Salmon, Summer Vegetables, Tomato Red Wine Sauce	
FIVE NAPKIN BURGER	25	ROASTED CHICKEN	38
5-ounce CAB Prime, Gruyere, Caramelized Onion, Rosemary Aioli, House Fries, Brioche Bun		Airline Chicken Breast, Three Cheese Gnocchi	
BROILED CAULIFLOWER STEAK	26	CHICKEN PASTA	28
Curry Garlic Braised, Crispy Asparagus, Seared Tomatoes		Smoked Chicken, Bacon, Mushrooms, Tomatoes, Roasted Garlic Cream, Pappardelle, Crispy Kale	

## SIDES *10 each*

YUKON GOLD GARLIC MASHED	CRISPY ASPARAGUS
CREAMED KALE	BRUSSEL SPROUTS
HOUSE FRIES	ROASTED CAULIFLOWER
MIXED WILD MUSHROOMS	BAKED POTATO

\*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies.  
20% Gratuity for gatherings of 6 or more