MAX CHOPHOUSE

APPETIZERS

NORTHERN OYSTERS ON ICE

half dozen 16

SHRIMP COCKTAIL

cocktail sauce, lemon 18

JUMBO LUMP CRAB CAKES

summer corn succotash salad, roasted red pepper aioli, pea shoots 17

STEAK TARTARE

prime sirloin, quail egg, pickled beet puree, arugula, chipotle aioli 15

SUMMER TRUFFLE ARANCINI

roasted tomato sauce, basil, parmesan 13

STEAMED LITTLENECK CLAMS

tomato, chorizo, garlic, parsley, white wine, butter, crostini 17

FRENCH ONION SOUP

gruyere crouton 9

SALADS

MIXED FIELD GREENS

grape tomato, cucumber, croutons, lemon-poppy seed vinaigrette 9

CRISP ROMAINE CAESAR

sourdough croutons, creamy caesar dressing, parmesan cheese 11

ARUGULA SALAD

pickled beets, candied walnuts, grilled peaches, goat cheese and white balsamic vinaigrette 14

CHOPHOUSE WEDGE

grape tomato, pickled red onion, creamy bleu cheese dressing, applewood smoked bacon 13

CLASSIC CUTS

We are proud to serve USDA prime and certified angus beef

ANGUS FILET MIGNON

6 oz 39 12 oz 75

PRIME NEW YORK STRIP

PRIME RIBEYE 20 oz 55

PRIME HANGER STEAK

10 oz 39

CHOPHOUSE FAVORITES

FREE-RANGE BREAST OF CHICKEN

ratatouille, mint-parsley salad, pan jus 29

HEIRLOOM PORK CHOP MILANESE

breaded, on the bone, tomato-arugula salad, shaved parmesan, lemon-caper vinaigrette 33

FRESH CATCH

Ask server for today's selection mkt

CHOPHOUSE BURGER

12oz custom angus blend, cheddar cheese, onion jam, lettuce, tomato, toasted roll & pommes frites 19 add bacon - \$1 | add fried egg -\$1

SURF & TURF

6 oz angus filet, 8 oz Canadian lobster tail, watercress salad, drawn butter 75

CANADIAN LOBSTER TAILS - 8 oz

herbed wild rice, seasonal vegetable drawn butter One – 43 | Two - 79

STEAK FRITES

10oz hanger steak, red wine jus, watercress salad, frites 41

PASTA DU JOUR

mkt

<u>SIDES</u>

creamed corn | pommes frites | roasted carrots whipped potatoes | broccolini | German potato salad mushroom & onions | mac & cheese