

MAX CHOPHOUSE

STARTERS

NORTHERN OYSTERS ON HALF SHELL (6) 21 MIGNONETTE, COCKTAIL SAUCE, LEMON	CRISPY MUSHROOM & RICOTTA TOAST 15 SHERRY REDUCTION, CHIVE
SHRIMP COCKTAIL (3) 18 COCKTAIL SAUCE, LEMON	BURRATA 19 BEETS, PROSCIUTTO, PISTACHIO, ZA'ATAR, BRUELEE FIGS, ROSEMARY TOAST
CRAB CAKES 23 APPLE FENNEL SLAW, SQUASH REMOULADE	LAMB LOLLIPOPS 21 BLACK PEPPER-RUM GLAZE, MINT GREMOLATA
STEAMED CLAMS 19 MALAYSIAN SAUCE	STEAK TARTARE 19 CRISPY SHALLOTS, PICKLED MUSTARD SEED, QUAIL EGG, CORNICHON, HERB AIOLI, CROSTINI
OCTOPUS CARPACCIO 25 CHIMICHURRI, ARUGULA, ESPELETTE, POMEGRANATE	SOUP DU JOUR MKT

SALADS

ICEBERG WEDGE 15 TOMATO, APPLEWOOD SMOKED BACON, PICKLED RED ONION, BLEU CHEESE
CLASSIC CAESAR 13 HEARTS OF ROMAINE, CREAMY CAESAR DRESSING, PARMESAN, CROUTONS
GARDEN SALAD 10 ONION, GRAPE TOMATO, CROUTONS, SHERRY VINAIGRETTE
FALL SALAD 14 TUSCAN KALE, ENDIVE, APPLES, BOURBON-SOAKED GOLDEN RAISINS, FETA, PEPITAS, MAPLE BOURBON VINAIGRETTE

BUTCHER'S SELECTION

ANGUS FILET MIGNON 49 / 85 6 OZ / 12 OZ	PRIME NEW YORK STRIP 55 14 OZ
ANGUS HANGER STEAK 45 10 OZ	PRIME PORTERHOUSE 170 44 OZ
ANGUS RIBEYE 69 18 OZ	PRIME COWBOY RIBEYE 140 36 OZ

SAUCES

AU POIVRE, TRUFFLE BUTTER, CLASSIC, CREAMY HORSERADISH, CHEF

ENTRÉES

ROASTED CHICKEN 31 HONEYNUT SQUASH PUREE, SQUASH FREGULA, SHAVED BRUSSEL SPROUTS, SAGE PAN JUS
PAPPARDELLE PASTA 27 BRAISED SHORT RIB RAGU
PORK CHOP 41 BUBBLE AND SQUEAK, APPLE MOSTARDA
CHOPHOUSE BURGER 19 12 OZ CUSTOM ANGUS BLEND, LETTUCE, TOMATO, ONION JAM, SPECIAL SAUCE, FRITES \$1 CHEESE \$2 BACON \$2 FRIED EGG
STEAK FRITES 47 10 OZ ANGUS HANGER STEAK, WATERCRESS, RED WINE JUS, POMMES FRITES
SEAFOOD DU JOUR MKT
SURF & TURF 81 6 OZ ANGUS FILET, 8 OZ LOBSTER TAIL, DRAWN BUTTER
CANADIAN LOBSTER TAIL(S) 8-10 OZ 43 / 82 WATERCRESS SALAD, LEMON, DRAWN BUTTER ONE / TWO

SIDES

BRAISED RED CABBAGE 8	CREAMED SWISS 8	POMMES FRITES 8
ALOO GOBI 8	CHARD	MASHED POTATOES 8
CAULIFLOWER	MUSHROOMS & ONIONS 8	
SZECHWAN MISO 8	MAC & CHEESE 10	
ROASTED BRUSSEL SPROUTS		