

SMALL PLATES

SOUP DU JOUR - SM 5 LG 9

PLEASE ASK SERVER

MUSHROOM SOUP - SM 5 LG 9

TRUFFLE FOAM

BRAISED SHORT RIBS - 14

CELERIAC GREMOULATA/MACHE/RED WINE REDUCTION

BEEF CARPACCIO/OLIVE OIL - 15

ARUGULA/ SHAVED PARMESAN

JUMBO SHRIMP COCKTAIL - 13

SPICE POACHED/CLASSIC COCKTAIL SAUCE

FRIED CALAMARI - 12

ZUCCHINI/TARTAR & MARINARA

FRESH SEASONAL OYSTERS - 2.50 EACH

DAILY SELECTION

AHI TUNA TARTAR - 14

SOY-GINGER DRESSING/TOBIKO/AVOCADO/CILANTRO/WONTON

BURRATA - 12

BEEFSTEAK TOMATO/BALSAMIC

SEARED SCALLOPS - 13

ROSEMARY/PEPPER BRUNOISE/BALSAMIC

GRILLED OCTOPUS - 14

MINI GREEK SALAD/EXTRA VIRGIN OIL

CRAB CAKE - 14

AVOCADO/MICRO-GREENS

MEZZE SAMPLER TRIO - 12

HUMMUS/EGGPLANT/TOMATO/PITA

ARTISANAL CHEESE BOARD - 16

WALNUT RAISIN TOAST/ GUAVA PASTE /GRAPES

CIGAR ROLLS - 12

CRISPY PASTRY/FETA/TZATZIKI SAUCE

BEEF SLIDERS - 14

ENTRÉE SIZE FARMER GREENS

CHOPHOUSE CAESAR/PARMESAN - 13

CROUTONS/BASIL

MEDITERRANEAN SALAD - 13

TOMATO/CUCUMBER/PEPPER/ONION/RED WINE VINEGAR
LEMON/FETA/EXTRA VIRGIN OIL

THE WEDGY - 12

BABY ICEBERG/AVOCADO/TOMATO/BLUE CHEESE
ALMONDS/CRISPY BACON

SPINACH - 13

GOAT CHEESE CROQUETTE/SPICY PECANS/ CRAISINS
RASPBERRY EMULSION

ASIAN SESAME - 15

SESAME TUNA/WONTON/GINGER/EDAMAME/ CUCUMBER
SOY-GINGER VINAIGRETTE

PASTAS

SHRIMP 'N PASTA - 22

WHITE WINE/GARLIC/LEMON/CAPERS
EVO/LINGUINI

PENNE A LA GORGONZOLA - 20

SUSHI & SASHIMI

2PC PER ORDER

HAMACHI - 6

CRAB - 5

SNAPER - 5

WHITE TUNA - 6

SALMON - 5

TUNA - 6

"TACUSHI"

5 PER TRAY

HAMACHI - 20

YELLOW TAIL/SOY GARLIC/AVOCADO/MISO YUZU/SWEET CHILI

FIERY TUNA - 18

HABANERO MAYO/CORN/RED PEPPER/BLACK BEANS/CILANTRO

YUZU SALMON - 14

YUZU DRESSING/SCALLION/JALAPENO/MANGO

"CRABALICIOUS" - 16

SHREDDED CRAB/AVOCADO/CHOPHOUSE MAYO

ROLLS

CHOP SPICY CRUNCHY TUNA - 16

AVOCADO/TOBIKO/SCALLION/CHOPHOUSE FLAKES/SWEET CHILI SC

RAINBOW SALSA - 14

CRAB/AVOCADO/CUCUMBER/TOP SALMON/MANGO SALSA SPICY

VOLCANO ROLL - 17

AVOCADO/CUCUMBER/TOP BAKED MIX SEAFOOD/CHOPHOUSE SWEET SAUCE

HAKOSUSHI MAKI - 16

PRESSED RICE WITH CRAB/CRISPY RICE/TOP TUNA TARTAR

CALIFORNIA ROLL - 12

SPICY TUNA ROLL - 11

SALMON ROLL - 11

CEVICHE - TIRADITO

TUNA CEVICHE - 17

GRAPEFRUIT SOY CELERY/ONION/JALAPENO/CHERRY TOMATOES

HAMACHI CEVICHE - 18

SOY GARLIC/ONION/CELERY/RADISH

CEVICHE TRIO - 22

SHRIMP - TUNA - OCTOPUS

TIRADITO SALMON - 17

GREEN APPLE TRUFFLE YUZU/WATERMELON

TIRADITO TUNA TETAKI - 17

SEARED AHI TUNA OVER AVOCADO MISO/WAKAME ORANGE/RED BEET VINAIGRETTE

TIRADITO YELLOW TAIL - 18

HAMAKI WRAP WITH AVOCADO/ORANGE SEGMENT/SOY GARLIC

COMBOS

CHOP SUSHI - 29

7 PCS SUSHI (CHEF CHOICE)/CHOP CRUNCHY TUNA ROLL

CHOP SASHIMI - 25

12 PCS SASHIMI (CHEF CHOICE)

CHOP SUSHI-SASHIMI-CEVICHE - 37

5 SUSHI/5 SASHIMI (CHEF CHOICE)/CHOP CRUNCHY TUNA/YOUR CHOICE OF CEVICHE

SEAFOOD TOWER

(PLEASE INQUIRE WITH SERVER)

SM - 55 MED - 75 LG - 120

FROM THE OCEAN

GRILLED SALMON - 27

SAFFRON RICE/ SEAFOOD MEDLEY/ TOMATO SALAD
ROASTED PEPPERS

SESAME CRUSTED TUNA - 30

FRIED TOFU/SPINACH/BAMBOO SHOOTS/GARLIC-GINGER SAUCE

CHILEAN SEA BASS - 34

SOY/LIME/CASHEWS/HEARTS OF PALM/BROWN BUTTER

GRILLED SNAPPER - 26

SAUTEES SPINACH / TOMATO / OLIVES

GRILLED JUMBO SHRIMP - 28

WHOLE MAINE LOBSTER - MKT

BOILED ALASKAN KING CRAB LEGS - MKT

TERRA FIRMA

CHURRASCO - CHOPBLOCK STYLE 8oz - 28

FILET MIGNON - CHOPBLOCK STYLE 8oz - 42 12oz - 50

NEW YORK STRIP 14oz - 40

BONE-IN RIB EYE 22oz - 55

PORTERHOUSE 20oz - 45 32oz - 64

KURABOTA PORK CHOP 14oz - 33

GRILLED LAMB CHOPS - 42

DOUBLE CHICKEN BREAST - 24

MILK FED VEAL CHOP - 39

ARTICHOKE RAGOUT/FINGERLING POTATOES
CARAMELIZED SHALLOTS/SPINACH

CHOPHOUSE MIXED GRILL - 85

HOUSE SELECTION

SIDES - 8

SAUTEED MUSHROOMS
CREAMED SPINACH
ROASTED POTATOES
GRILLED ASPARAGUS
TRUFFLED MAC AND CHEESE
GARLIC MASH
CREAMED CORN
BAKED POTATO
STEAK FRIES

SAUCES - 2

PEPPERCORN
BEARNAISE
CHIMICHURRI

CHOPHOUSE RECOMMENDS

DOMINIO DE EGUREN PROTOCOLO SPAIN

WINE BY GLASS - 10 BOTTLE - 40

AVAILABLE RED/WHITE/ROSE