

starters

SHRIMP COCKTAIL

chilled colossal shrimp served with cocktail sauce 19

CRAB CAKE

two crab cakes over scratch-made whole grain mustard cream sauce 18

FRIED CALAMARI

panko crusted,, deep fried calamari rings & tentacles, served with cocktail sauce 19

AHI STACK

sashimi-grade Ahi, avocado, cucumber, & green onions, sesame citrus soy sauce, wonton chips 19

POPCORN SHRIMP

breaded, deep fried shrimp, served with cocktail sauce 17

ARTICHOKE BRUSCHETTA

artichoke & tomato bruschetta served with grilled baguette 16

CRISPY BRUSSEL SPROUTS

fresh Brussel sprouts fried & drizzled with porcini balsamic glaze 14

FRIED PICKLES

panko crusted, deep fried dill pickles served with ranch 14

GARLIC TOAST

*sourdough toasted with scratch-made garlic butter 10
(add melted cheeses +3)*

SMALL CAESAR

romaine tossed with croutons & Caesar dressing, topped with shaved parmesan 14

MIXED GREENS

mixed greens, julienne carrots, diced tomatoes & cucumbers with your choice of dressing 12

beverages

BOTTLED WATER 7

San Pellegrino sparkling/ Acqua Panna flat

FEVER TREE SPARKLING 7

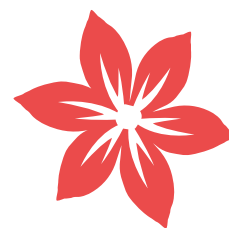
ginger beer/ yuzu lime/ pink grapefruit/ cucumber tonic

IZZE 7

pomegranate, peach, or blackberry

FOUNTAIN BEVERAGES 4.5

Coke/ Diet Coke/ Sprite/ Coffee/ Iced Tea/ Lemonade/ Arnold Palmer



surf

CRAB STUFFED SALMON

fresh Atlantic salmon stuffed with lump crab, topped with whole grain mustard cream sauce, served with asparagus 33

WALNUT CRUSTED MAHI-MAHI

walnut crusted Mahi-Mahi over a sweet chili, butter & lime sauce, served with basmati rice & grilled asparagus 29

SEARED AHI

sashimi-grade Ahi tuna crusted in orange zest & sesame seeds, seared rare, served over basmati rice & sautéed spinach, topped with orange zest, citrus-soy glaze, & fresh pea sprouts 27

GRILLED SALMON

grilled Atlantic salmon topped with herb butter, served with mashed potatoes & seasonal vegetables 29

SHRIMP BROCHETTE

charbroiled colossal shrimp topped with house-made garlic butter, served with grilled asparagus & basmati rice 26

WHITEFISH PICATTA

pan seared whitefish served over fresh spinach & mashed potatoes, topped with house-made lemon caper butter 25

FISH AND CHIPS

deep fried, beer battered whitefish served with hand-cut fries, coleslaw, tartar sauce & malt vinegar 24

GRILLED FISH TACOS

three tacos with grilled whitefish, shredded cabbage, signature whole grain mustard cream sauce, house-made pickled onions, & fresh cilantro, served with mixed greens in cilantro lime vinaigrette 22

earth

(add chicken, crab cake, shrimp or whitefish +9) (add salmon or steak +14)

PENNE PESTO

penne, asparagus, & sun dried tomatoes, tossed in house-made vegan walnut pesto, topped with crumbled feta 23

QUINOA POWER BOWL

red & white quinoa, roasted red beets, grilled marinated portabella mushroom, sautéed baby kale, fresh cucumber & avocado, topped with house-made pickled onions, sprinkled with black sesame seeds 23

LINGUINI PRIMAVERA

linguini, red bell pepper, yellow squash, zucchini, broccoli, tomato, & mushroom tossed with scratch-made marinara 21

**We include an 18% gratuity to all parties of 8 or more*
\$2 split charge*

turf

HAWAIIAN STEAK

pineapple-soy marinated hanger steak, grilled & served with crispy Brussel sprouts drizzled with porcini balsamic glaze 31

BRAISED SHORT RIB

beef short rib braised in onion jus served over horseradish mashed potatoes topped with crispy fried onions 32

HANGER STEAK

grilled hanger steak on a bed of arugula lightly dressed in house-made orange gastrique, topped with shaved parmesan, served with fingerling potatoes 29

PORK CHOP

bone-in pork chop, topped with garlic herb butter, served with mashed potatoes & apple slaw 27

CLASSIC CHEESEBURGER

*hand-pressed, grass-fed, Angus beef patty, melted cheddar, fresh greens, sliced tomato, pickles, sliced red onion & thousand island on a brioche bun, served with hand-cut fries 23
(add bacon, avocado, or sauteèd mushrooms +4)*

salads

(add avocado +4) (add chicken, crab cake, shrimp or whitefish +9) (add salmon or steak +14)

CHOPHOUSE STEAK SALAD

grilled Hanger steak on a bed of romaine tossed with crumbled bleu cheese, sauteèd mushrooms, fresh tomatoes, & balsamic vinaigrette, topped with crispy fried onions 29

BLACKENED CAESAR

choice of blackened Atlantic salmon, jumbo shrimp, or chicken breast over romaine tossed with croutons & Caesar dressing, topped with shaved parmesan 29

ROASTED BEET & GOAT CHEESE SALAD

roasted red & gold beets, crumbled goat cheese, & house-made candied walnuts on a bed of fresh arugula tossed in orange gastrique, drizzled with balsamic reduction 21

QUINOA & ARUGULA SALAD

red & white quinoa, tomato, cucumber, lemon juice & a touch of extra virgin olive oil on a bed of fresh arugula, topped with house-made pickled onions 20

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