



COLD & RAW

- **shellfish on ice** 9,000
limited availability
cold water selection of crab
lobster, shrimp and ceviche
- **tuna tartare** 2,050
prepared tableside with selected
garnishes, wild-caught yellow fin
100% sustainable, sardinian wafer
- shrimp cocktail** 1,940
housemade sriracha-piquillo
pepper sauce
- lobster and avocado** 2,300
chipotle-apricot aioli, wonton
and garden greens

HOT APPETIZERS

- snow crab cakes** 1,940
preserved lemon rémoulade
fennel slaw and orange
- clams casino** 1,840
bacon, lemon and roasted
piquillo pepper butter
- roasted bone marrow** 1,480
herb-crusted with
grilled peasant loaf
- **triple-cut bacon steak** 1,200
white oak wood-smoked
with bourbon barbecue sauce

SOUP & SALADS

- **seafood market chowder** 980
smoked bacon, hand-torn croutons
and chives
- chop house salad** 1,510
seasonal vegetables and
apple-ginger vinaigrette
- baby gem caesar** 1,250
anchovies and 24-month-aged
parmigiano-reggiano
- steak knife blt wedge** 1,650
point reyes farmstead original blue
cheese, tomato, onion and grilled bacon
- local tomato salad** 1,450
pickled onions, micro leaves
ricotta, crisped bacon, pecorino
cheese and balsamic glaze

salad enhancements

- ◆ three grilled shrimp 860
- ◆ lump snow crab 860
- ◆ smoked bacon 500

STEAKS

*every steak is hand-cut by our master butchers,
grilled to perfection, lightly finished with
hokkaido grass-fed butter and served with
warm garlic confit*



dry-aged for 28 days

in our cedarwood aging room in shizuoka

39oz porterhouse for three 20,900
certified angus beef, iowa

26oz porterhouse for two 13,930
certified angus beef, iowa

center barrel cut

➤ **10oz bone-in tenderloin** 10,690
certified angus beef, nebraska

6oz petite tenderloin 5,510
certified angus beef, nebraska

usda prime

10oz new york strip loin 7,200

CHOP EXCLUSIVES

52oz bone-in tomahawk rib eye 24,000
certified angus beef, midwest
limited availability

➤ **12oz rib eye** 10,350
snake river farms, idaho

steak oscar 7,900
cherrywood bacon-wrapped petite
tenderloin seasonal greens, lump
snow crab and béarnaise sauce

enhancements

4oz lobster tail 1,600

new zealand scampi 1,200

foie gras 1,200

doneness

☞ BLACK 'N' BLUE: seared raw in a cast iron skillet

☞ RARE: red, cool center

☞ MEDIUM RARE: red, warm center

☞ MEDIUM: pink, warm center

☞ MEDIUM WELL: slightly pink, hot center

☞ WELL DONE: gray, hot center

upon request

red wine demi-glace ◆ c3 steak sauce

béarnaise sauce ◆ chimichurri sauce

MORE THAN STEAK

provisional fish 3,780
please ask your server

double-cut lamb chops 5,180
new zealand

8oz chop burger

3,670

limited to five a day

100% ground certified angus
beef sirloin, artisanal brioche bun
wisconsin white cheddar, smoked
bacon, caramelized onion, kyoto
tomatoes, ipa-battered onion
rings and hand-cut french fries

POTATOES

classic mashed potatoes 900
indulged with a l'il butter

twice-baked potato 980
smoked bacon, sour cream
and crispy skins

➤ **hand-cut french fries** 900
maldon sea salt

MORE SIDES

grilled asparagus 1,300
meyer lemon

➤ **sautéed crimini mushrooms** 900
porcini and morel butter,
aomori garlic and fresh herbs

sautéed spinach 900
aomori garlic

creamed spinach 1,200
free-range egg and
pancetta-crouton crumble

➤ **steakhouse onion rings** 900
hand-dipped, ipa and house spice

macaroni and cheese 1,080
classic four cheeses
with lobster tail 2,100

creole spiced rice 900
okra and smoked sausage

➤ **broccoli** 900
roasted or steamed, seka hills
extra virgin olive oil, sea salt

CHOP
STEAKHOUSE