



Appetizers

Oysters Rockefeller	Spinach, Pernod, Bacon, Onion, Hollandaise**	\$16
Shrimp Scampi	Garlic, Lemon, Butter, White Wine, Oregano, Grilled Ciabatta	\$15
Calamari	Lemon Aioli**, Marinara	\$12
Pan Seared Scallops*	Poached Pears, Braised Fennel and Leeks**, Quinoa Cake	\$16
Colossal Lump Crab Cakes**	Caper Remoulade, Lemon	\$19
Escargot	Lemon Parsley Garlic Butter, Puff Pastry**	\$14
Tuna Tower*	Avocado, Unagi, Toasted Sesame Oil, Wonton Chips	\$16
Lamb Lollipops*	Mint Demi**	\$19
Hamachi Crudo*	Ponzu, Jalapeno, Tobiko, Fresh Horseradish, Lime Zest	\$15

Chilled Seafood

Shrimp Cocktail	Bourbon Cocktail Sauce, Fresh Horseradish, Lemon	\$17
Colossal Lump Crab Cocktail	Lemon Dijonnaise**, Celery Leaves	\$19
Oysters on the Half Shell*	Mignonette, Cocktail Sauce, Lemon	\$16 half dz \$23 dz
King Crab Legs	Half Pound, Cocktail Sauce, Lemon	\$mp
Shellfish Bounty for Two*	1 Lobster Tail, 4 Oysters, 4 Shrimp, 2 Crab Legs	\$60

Salad and Soup

Caesar	House Made Dressing**, Garlic Crostini	\$11
Wedge	Maple Glazed Bacon, Rogue Blue Cheese, Red Onion, Buttermilk Dressing	\$12
Burrata Caprese	Heirloom Tomato, Grilled Ciabatta, Balsamic	\$13
Chophouse Chop	Avocado, Tomato, Onion, Cucumber, Gorgonzola, EVOO, Vinegar	\$12
Lobster Bisque**	Poached Lobster, Lemon Mascarpone	\$12
Cream of Five Onion Soup**	Colossal Onion, Gruyere Cheese Crust	\$10
New England Clam Chowder**		\$8

An 18% gratuity will be added for parties of 8 or more

*The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness. Please note that all foods are prepared in a kitchen utilizing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and other foods that have been identified to cause food allergies in sensitive individuals.

**Contains/may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and/or soy.

Chophouse Specialties

Dover Sole Meuniere**	Lemon Brown Butter	\$46
Seafood Risotto**	Prawn, Scallops*, Lobster, Asparagus, Tomato	\$38
Salmon*	Fennel, Tomatoes, Peppers, Spinach, Arrabbiata Aioli**	\$34
Sea Bass	Edamame Succotash, Bacon, Lemon Lime Beurre Blanc**	\$38
Maine Lobster Tail	10 oz., Grilled or Steamed, Single or Double	\$mp
Alaskan King Crab Legs	One Pound, Drawn Butter, Lemon	\$mp
Shrimp or Lobster Fra Diavolo	Tomatoes, Onion, Garlic, Angel Hair**	\$37 \$49
Marnell Ranch Lamb Chops*	Half Full Rack, Minted Demi Glace**	\$56 \$85
Veal Chop Your Way**	Milanese, Parmesan or Grilled	\$48
Roasted Cauliflower Steak	Haricot Vert, Heirloom Tomatoes, Walnut Pesto**	\$28
Chicken Marsala or Parmesan**	Parmesan Risotto	\$30
Chophouse Burger*	10 oz., Tillamook Cheddar, Hand Cut Fries	\$17

Chophouse Cuts*

Boneless Cuts

1855 Certified Black Angus

Filet Mignon 8 or 12 oz.	\$42 \$52
New York Strip 16 oz.	\$43
Bison New York 14 oz.	\$40
Tajima Australian Wagyu New York 14 oz.	\$65

Bone In Cuts

1855 Certified Black Angus

Filet Mignon Bone In 16 oz.	\$69
New York Bone In 18 oz.	\$45
Rib Eye Bone In 20 oz.	\$50

Prime Cuts

Filet Mignon 8 or 12 oz.	\$53 \$63
New York Bone In 16 oz.	\$60
Rib Eye Bone In 18 oz.	\$64

Surf Additions

Shrimp Scampi	\$15
Crab Oscar	\$22
Half Pound King Crab or Tristian Rock Lobster Tail	\$mp

Sides

Potatoes Au Gratin**	\$8	Mac & Cheese	\$7
Asparagus Grilled or Steamed	\$8	Roasted Brussels Sprouts	\$7
Baked Potato	\$8	Bacon, Macadamia Nuts	
Woodland Mushrooms	\$8	Sauteed or Creamed Spinach	\$7
Hand Cut Fries	\$7	Creamed Corn	\$7
Green Beans** Toasted Almonds	\$7	Mashed Potatoes**	\$7