



ALA CARTE CHOPHOUSE MENU

USDA PRIME STEAKS & CHOPS

- *8OZ CENTER CUT BARREL CUT FILET MIGNON | MP
- *14OZ CENTER CUT BONE IN FILET | MP
- *18OZ DRY AGED KANSAS CITY BONE IN NEW YORK STRIP | MP
- *8OZ FILET OF RIBEYE | 45
- *16OZ DELMONICO CUT RIBEYE | MP
- *DOUBLE CUT AUSTRALIAN LAMB CHOPS | 65
- *DOUBLE CUT BERKSHIRE PORK CHOP | 45
- *CHEF'S BUTCHER CUTS | MARKET

ACCOMPANIMENTS & SIDES

SURF & TURF ADDITIONS ~ *Shrimp ~ Scallops ~ Crab Cake* | Market

CHEF'S COMPILATION OF VEGETABLES ~ *Chef's Daily Ingredients & Garnishes* | 35

SIGNATURE RISOTTOS ~ *Asparagus ~ Mushroom & Black Truffle ~ Lobster & Parmesan* | 16-22-25

TRUFFLE TAGLIATELLE PASTA ~ *Black Truffle Butter, Black Label Pecorino* | 22

GOAT CHEESE CREAMED SPINACH ~ *Chevre, Parmesan* | 15

ADDITIONAL SIDES ~ *Potato Gratin ~ Charred Asparagus ~ Confit Potatoes ~ Sauteed Spinach* | 10ea

ACCOMPANIMENTS ~ *Garlic & Herb Butter, Black Truffle Butter, 12yr Aged Tondo Balsamic, Fig Vin Cotto, Red Wine Bordelaise* | 5ea

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please notify your server of all food allergies prior to ordering.*

KENNETH NORCUTT ~ *Chef / Wine Director*

TRACY SMITH ~ *Managing Proprietor*