



starters

FLAMING SCALLOPS	32
BUTCHER MEATBALLS	19
HAMACHI CRUDO	22
CRISPY CALAMARI	18
PRIME FILET CARPACCIO	23
JUMBO LUMP CRAB CAKES	32
SALT & PEPPER SHRIMP	20
COCONUT SHRIMP	21
BACON ELEVATED	18
<i>jalapeño, peppered, candied espresso, smoked, candied bourbon</i>	

sushi

CALIFORNIA	12
SPICY TUNA	15
INVICTA	14
<i>in: salmon, hamachi, tempura asparagus, masago, lemon</i>	
SURF & TURF	20
<i>in: piquillo peppers, goat cheese, tempura shrimp, out: seared prime filet, crispy shallots, garlic aioli, sriracha</i>	
830 VOLCANO	23
<i>in: crab salad, cream cheese, jalapeño, out: sweet chile eel shrimp</i>	
N.O.L.A.	17
<i>in: tempura shrimp, cream cheese, jalapeño, avocado, out: bayou blend of crawfish</i>	
BUICK	17
<i>in: crab salad, cream cheese, jalapeño, asparagus, out: tempura shrimp tossed in peanut sauce</i>	
RAINBOW	19
<i>in: tempura shrimp, crab salad, asparagus, out: ahi tuna, hamachi, salmon, eel, avocado</i>	

soups

FRENCH ONION AU GRATIN	12
LOBSTER BISQUE	15
<i>toasted cognac marshmallow</i>	

salads

**ADD SHRIMP 12, ADD SALMON 10
ADD CHICKEN 9, ADD STEAK 13**

HOUSE	12
<i>red wine vinaigrette</i>	
CAESAR*	12
<i>classic caesar</i>	
BEETS	13
<i>citrus cider vinaigrette</i>	
WEDGE	12
<i>peppered bleu cheese</i>	
CHOPHOUSE	12
<i>peppered bleu cheese</i>	
PEACH CAPRESE	14
<i>grilled, heirlooms, balsamic glaze</i>	
ASIAN CHICKEN	18
<i>pulled chicken, almonds, crispy wontons, peanut sauce, ginger vinaigrette</i>	
BLACKENED SALMON	26
<i>goat cheese, apples, pecans, cranberries, white balsamic vinaigrette</i>	

cold bar

SHRIMP COCKTAIL	22	SEAFOOD TOWER	MP	CAVIAR	175/250	FRESH OYSTERS	MP
<i>jumbo shrimp, cocktail sauce</i>		<i>oysters, jumbo shrimp, australian lobster tail, alaskan king crab legs</i>		<i>50g sterling royal or supreme, blini, egg whites, egg yolks, shallots, chives, crème fraîche</i>		<i>mignonette, raw horseradish, cocktail sauce</i>	

chophouse primal cuts

USDA CERTIFIED PRIME, SEASONED WITH KOSHER SALT & BLACK PEPPER, FINISHED WITH DRAWN BUTTER & MALDON SALT. CHOOSE GRILLED OVER PECAN, HICKORY & OAK OR SEARED TO YOUR LIKING UNDER A TRADITIONAL BROILER.

classic cuts

FILET	7 oz	53
N.Y. STRIP	14 oz	59
RIBEYE	16 oz	59
SIRLOIN	10 oz	49

grass-fed cuts

RACK OF LAMB	16 oz	45
--------------	-------	----

beeler's farm cuts

PORK CHOP	14 oz	35
-----------	-------	----

bone-in cuts

T-BONE	25 oz	70
PORTERHOUSE	32 oz	80
N.Y. STRIP	20 oz	65

table-side cuts

TOMAHAWK RIBEYE	38 oz	175
<i>limited availability</i>		

dry-aged cuts

IN-HOUSE DRY-AGED PROGRAM
ask your server what cuts we have available

add-ons

BONE MARROW	11
OSCAR STYLE	15
DIVER SCALLOPS	14
BLEU CHEESE BUTTER	6

B|10 STEAK SAUCE **CHIMICHURRI**
VEAL DEMI-GLACÉ **PEPPERCORN**
RED WINE DEMI **HOLLANDAISE**
CREAMY HORSERADISH **BÉARNAISE**

specialties

CHICKEN DIABLO	<i>gouda mash</i>	32
PRIME STEAK TIPS	<i>gouda mash</i>	35
LOBSTER ROLLS	<i>frites</i>	39
<i>Maine or Connecticut style</i>		
WHITE TRUFFLE PASTA		29
<i>blackened chicken</i>		

vegan

RED PEPPER TIMBALE	24
HASSELBACK SWEET POTATO	25
PORTOBELLO STEAK	25

shells

SERVED WITH DRAWN BUTTER

ALASKAN RED KING CRAB		MP
AUSTRALIAN LOBSTER	10 oz	MP
PETITE LOBSTER TAIL	6 oz	MP

fins

GRILLED OVER PECAN, HICKORY & OAK

RUBY RED TROUT	28
CHILEAN SEABASS	44
ATLANTIC SALMON*	36
<i>shrimp, artichoke, garlic pesto</i>	

family-style sides

FRITTES	<i>add truffle 2</i>	11
SMOKED GOUDA MASH		11
1 lb. SALT-BAKED POTATO		11
AU GRATIN POTATOES		13
ROASTED CARROTS & POTATOES		11
BACON MAC & CHEESE	<i>add lobster 8</i>	12
ASPARAGUS & HOLLANDAISE		13
BROCCOLI		10
MAPLE BACON BRUSSELS		13
FIELD MUSHROOMS & DEMI		12
SWEET CREAM CORN		11
BROWN BUTTER CARROTS		10

