

lunch served daily from 11-4pm



starters

FLAMING SCALLOPS	28
BUTCHER MEATBALLS	17
HAMACHI CRUDO	20
CRISPY CALAMARI	16
PRIME FILET CARPACCIO	20
JUMBO LUMP CRAB CAKES	26
SALT & PEPPER SHRIMP	18
COCONUT SHRIMP	19
BACON ELEVATED	16

jalapeño, peppered, candied espresso, smoked, candied bourbon

sushi

CALIFORNIA	12
SPICY TUNA	15
INVICTA	14

in: salmon, hamachi, tempura asparagus, masago, lemon

SURF & TURF	20
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in: piquillo peppers, goat cheese, tempura shrimp, out: seared prime filet, crispy shallots, garlic aioli, sriracha

830 VOLCANO	23
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in: crab salad, cream cheese, jalapeño, out: sweet chile eel shrimp

N.O.L.A.	17
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in: tempura shrimp, cream cheese, jalapeño, avocado, out: bayou blend of crawfish

BUICK	17
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in: crab salad, cream cheese, jalapeño, asparagus, out: tempura shrimp tossed in peanut sauce

RAINBOW	19
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in: tempura shrimp, crab salad, asparagus, out: ahi tuna, hamachi, salmon, eel, avocado

soups

FRENCH ONION AU GRATIN	12
LOBSTER BISQUE	15

toasted cognac marshmallow

salads

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

HOUSE	9
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red wine vinaigrette

CAESAR*	9
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classic caesar

BEETS	11
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citrus cider vinaigrette

WEDGE	10
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peppered bleu cheese

CHOPHOUSE	10
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peppered bleu cheese

PEACH CAPRESE	12
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grilled, heirlooms, balsamic glaze

ASIAN CHICKEN	16
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pulled chicken, almonds, crispy wontons, peanut sauce, ginger vinaigrette

CRISPY CHICKEN	18
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fried tenders, boiled egg, smoked gouda, bacon, tomato, avocado

BLACKENED SALMON	24
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goat cheese, apples, pecans, cranberries, white balsamic vinaigrette

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

ALL LUNCH PRIMAL CUTS SERVED WITH ONE SIDE & ONE SAUCE.
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.

grass-fed cuts

RACK OF LAMB	12 oz	28
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beeler's farm cuts

PORK CHOP	14 oz	24
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lunch cuts

FILET	7 oz	36
SIRLOIN	10 oz	31

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

add-ons

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

specialties

CHICKEN DIABLO	<i>gouda mash</i>	21
PRIME STEAK TIPS	<i>gouda mash</i>	26
LOBSTER ROLL	<i>frites</i>	21

Maine or Connecticut style

WHITE TRUFFLE PASTA		21
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blackened chicken

vegan

RED PEPPER TIMBALE	17
HASSELBACK SWEET POTATO	19
PORTOBELLO STEAK	19

burgers & sandwiches

SERVED WITH YOUR CHOICE OF ONE SIDE

U.S.D.A. BUTCHER BURGER	17
BOURSIN SHROOM BURGER	18
ATLANTIC SALMON BURGER	18
BOB'S STEAK SANDWICH	20

fins

GRILLED WITH CHOICE OF ONE SIDE

RUBY RED TROUT	23
CHILEAN SEABASS	36
ATLANTIC SALMON*	26

shrimp, artichoke, garlic pesto

lunch sides 10

FRITTES *add truffle 2*

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

