



THE CHOP HOUSE

Executive Chef Daniel Black
Chef de Cuisine José Manuel Valines

APPETIZERS

COLOSSAL SHRIMP COCKTAIL 22
Horseradish Chili Sauce

MARROW BONES 16
Lemon Living Green Salad, Buttermilk Shallots, Grilled Crostini
Add Foie Gras 50g 15

OYSTERS ON THE HALF SHELL
Mignonette, Cocktail Sauce half dozen 21 | dozen 36

HAM & VERMONT CHEDDAR CURDS 15
Crispy Speck Prosciutto, Breaded Curds, Truffled Buttermilk Aioli

TUNA TARTARE 19
Avocado Mousse, Frisée Lettuce, Potato Crisps,
Wasabi, Black Garlic Shoyu

HOUSE MADE VERMONT BACON 16
Frisée, Bleu Cheese, Cherry Tellicherry Peppercorn Mustard

LOBSTER BISQUE 15
Maine Lobster Cake, Sherry Crème Fraîche

SALADS

THE "BLT" WEDGE 14
House Smoked Bacon, Baby Iceberg, Bleu Cheese,
Cherry Tomatoes, Red Wine Vinaigrette

CLASSIC CAESAR 13
Brioche Croutons, White Anchovies, Parmesan Reggiano

BOSTON BIBB 14
Pumpkin Seeds, Beets, Dried Cherries, Fig Vinaigrette

TOMATO ONION SALAD 14
Bayley Hazen Bleu Cheese, Torn Herbs, EVOO,
Aged Balsamic, Fleur de Sel

STEAKS AND CHOPS

PRIME NEW YORK STRIP 53

PRIME RIB-EYE 59

PETITE CUT FILET MIGNON 46

CHOP CUT FILET MIGNON 54

DOUBLE CUT DOMESTIC LAMB CHOPS 67

Sauces: Choice of One
Béarnaise | Bordelaise | Cool Horseradish Cream | Four Peppercorn
Smoked Maple Bleu Cheese | Chop Steak Sauce
Additional Sauce 3

Add Crab Legs 28 | Add Foie Gras 50g 15 | Add Truffles 10 per Gram

VERMONT WAGYU

100% Full-Blood Wagyu Cattle: Pasture-raised, Grass Fed, Grain
Finished, GMO-free diet from Spring-Rock Farm

STEAKS

Steers are butchered in house and availability
of cuts changes frequently

TASTING

Three Distinct Cuts & Preparations of Wagyu Beef
100

TARTARE

Radish, Truffle, Pickled Mushroom, Chef's Hen Yolk,
Capers, Grilled Sourdough
22

FISH AND SHELLFISH

GRILLED COLOSSAL SHRIMP 44

ALASKAN KING CRAB LEGS market price

SEARED TUNA 40

SEARED SCOTTISH SALMON 36

BROILED JUMBO SCALLOPS 44

Sauces: Choice of One
Soy Citrus | Chardonnay Butter | Lemon Caper | Drawn Butter
Additional Sauce 3

PRIME RIB

FRIDAYS & SATURDAYS ONLY

STANDARD
CUT
43

CHOP
CUT
48

SIGNATURE SIDES

12 unless specified

PARKERHOUSE ROLLS small 5 | large 8

ROASTED BRUSSELS SPROUTS
With House Made Bacon Lardons

CORN, SAUTÉED OR CREAMED

BABY SPINACH, SAUTÉED OR CREAMED

ROASTED CAULIFLOWER GRATIN

ONE POUND BAKED POTATO
Bacon, Cheddar, Sour Cream, Chives

SAUTÉED SEASONAL LOCAL MUSHROOMS

TRUFFLED STEAK FRIES

WHIPPED POTATOES

SEASONAL BABY VEGETABLES

MACARONI AND CHEESE
Add Maine Lobster 22 | Add House-made Bacon Lardons 15