

RAW BAR

RI OYSTER
2.50 EA

RI LITTLE NECKS
1.75 EA

SHRIMP COCKTAIL
3.25 EA

Any Menu Item With (GF) Can Be Prepared Gluten Free. Please Ask Your Server.

STARTERS

- TUNA TARTARE (GF)**
AHI TUNA, CUCUMBER, HONEY GINGER SAUCE, SRIRACHA, TOASTED SESAME SEEDS
- STUFFED AVOCADO (GF)**
GRILLED CHICKEN, CHEDDAR JACK CHEESE, GRILLED CORN SALSA, CILANTRO YOGURT
- COCONUT SHRIMP**
SWEET SRIRACHA GLAZE, ARUGULA, MANGO SALSA
- BUFFALO TENDERS (GF)**
BUTTERMILK DIPPED CHICKEN, BLEU CHEESE, CELERY
- CALAMARI (GF)**
CORNMEAL BREADING, CHOURICO, CHERRY PEPPERS, SWEET CHILI YOGURT SAUCE
- TEQUILA & CHOURICO MUSSELS (GF)**
FIRE ROASTED TOMATO BROTH, FRIED CHOURICO, CILANTRO YOGURT, JALAPENO CHEDDAR FOCACCIA
- VEGETABLE EGG ROLLS**
THREE CRISPY EGG ROLLS, SWEET JALAPENO DIPPING SAUCE, APPLE CARROT SLAW
- CIOPPINO (GF)**
TOMATO SEAFOOD BROTH, MUSSELS, COD, SALMON SHRIMP, GRILLED CIABATTA
- STUFFED QUAHOGS (2)**
CHOURICO, LINGUICA, PEPPERS & ONIONS
- CRAB CAKES**
PAN SEARED LUMP CRAB CAKES, CHIPOTLE REMOULADE, GRILLED CORN SALSA
- SOUPS & SALADS**
- NEW ENGLAND CLAM CHOWDER (GF)**
- FRENCH ONION SOUP (GF)**
- SOUP OF THE DAY**
- PRIME RIB CHILI WITH CHEESE & CHIPS**
- CHOPHOUSE CAESAR SALAD (GF)**
CHOPPED ROMAINE, GARLIC CROUTONS, GRATED PARMESAN, HOUSE CAESAR DRESSING
- AHI TUNA SALAD (GF)**
SESAME CRUSTED TUNA, BABY GREENS, CUCUMBER, CARROTS, CRISPY WONTONS, MANGO SALSA
- WEDGE SALAD (GF)**
BABY ICEBERG LETTUCE, BACON, GRAPE TOMATO, CRUMBLE BLEU CHEESE DRESSING
- BEET CAPRESE SALAD (GF)**
RED & GOLDEN BEETS, BABY GREENS, FIG-BALSAMIC GLAZE, FRESH MOZZARELLA CHEESE
- SHRIMP & QUINOA SALAD (GF)**
CHILLED SHRIMP, BABY GREENS, FETA CHEESE, DRIED CRANBERRIES, CANDIED WALNUTS, POPPY SEED DRESSING, POACHED PEAR
- SPINACH SALAD (GF)**
BABY SPINACH, GORGONZOLA CHEESE, CANDIED WALNUTS, FUJI APPLE, GOLDEN RAISINS, APPLE CIDE VINAIGRETTE

SANDWICHES

SERVED W/ PICKLES & YOUR CHOICE OF SEASONED FRIES OR TOSSED GREENS

- 12 **GRILLED CHICKEN SANDWICH**
ACHIOTE MARINATED CHICKEN, CHIPOTLE AIOLI, PICKLED ONIONS & JALAPENOS, FONTINA CHEESE, TOASTED BRIOCHE 11
- 7 **FILET TIP SANDWICH**
FILET TIP TENDERLOIN, HORSE RADISH CREAM, ARUGULA, CARAMELIZED ONIONS, MUSHROOMS, FONTINA, TOASTED BAGUETTE 15
- 12 **FRESH COD REUBEN**
FRIED COD, RUSSIAN DRESSING, SAUERKRAUT, SWISS, MARBLE RYE 12
- 10 **CHOPHOUSE BURGER**
8OZ BURGER, LETTUCE, TOMATO, CARAMELIZED ONIONS, APPLEWOOD BACON, CHEDDAR CHEESE, TOASTED BRIOCHE 11
- 12 **FRENCH DIP SANDWICH**
SLICED PRIME RIB, PROVOLONE CHEESE, CARAMELIZED ONIONS, AU JUS, TOASTED BAGUETTE 16
- 12 **PULLED PORK SANDWICH**
SLOW COOKED PULLED PORK, CHIPOTLE B.B.Q., SWISS CHEESE, HOUSE COLE SLAW 12
- 10 **WONTON TACOS**
CRISPY WONTON SHELLS, AHI TUNA, AVOCADO, MANGO SALSA, SWEET CHILI YOGURT 13
- 12 **PORTABELLA WRAP**
HUMMUS, ARUGULA, TRUFFLE OIL, FONTINA CHEESE, SPINACH WRAP 11

ENTREES & PASTA

- 14 **FISH & CHIPS (GF)**
SEASONED CORN FLOUR BATTER, HOUSE COLE SLAW, TARTER SAUCE 17
- 6 **CHICKEN PARMESAN**
PROVOLONE & MOZZARELLA CHEESE, FRESH BASIL, FRESH LINGUINI MARINARA 15
- 5 **PRIME RIB PASTA (GF)**
PRIME RIB, PENNE, SHITAKE MUSHROOMS, RED WINE CREAM SAUCE 21
- 7 **PAN SEARED SCALLOPS (GF)**
SEA SCALLOPS, BUTTERNUT PUREE, ANDOUILLE RISOTTO, MAPLE DIJON, 25
- 9 **GRILLED SWORDFISH (GF)**
FRESH SWORDFISH, SWEET POTATO HASH, SHALLOT & SAGE BUTTER 26
- 16 **SEAFOOD FRA DIAVOLO (GF)**
SCALLOPS, SHRIMP, MUSSELS, SPICY TOMATO BROTH, FRESH LINGUINI 26
- 10 **CAJUN CHICKEN PASTA (GF)**
ROASTED RED PEPPER, GORGONZOLA CREAM SAUCE, CHOURICO, ARUGULA, PENNE PASTA 16
- 11 **PAN SEARED SALMON (GF)**
FRESH SALMON, SPINACH RISOTTO, ROASTED BEET & ORANGE RELISH 24
- 16 **ROASTED CHICKEN (GF)**
MARINATED QUARTER CHICKEN, ROSEMARY FINGERLING, MAPLE DIJON GLAZE, CHEF'S VEGETABLES 18
- 11 **LINGUINI BOLOGNESE (GF)**
FRESH PASTA, RED WINE & TOMATO BRAISED BEEF, SAUSAGE, VEAL 18
- 16 **CHICKEN MARSALA (GF)**
SAGE MARSALA REDUCTION, GARLIC MASHED, SHITAKE MUSHROOMS, FUJI APPLE 16

BUTCHER BLOCK

- PRIME RIB (WHILE IT LASTS)**
SLOW ROASTED DAILY, GARLIC MASHED POTATO & CHEF'S VEGETABLES
10OZ. (21) 14OZ. (29)
- BACON WRAPPED MEATLOAF**
GARLIC MASHED, ONION STRAWS, CHEF'S VEGETABLES, BROWN-SUGAR KETCHUP GLAZE
- TOP SIRLOIN (GF)**
TOP SIRLOIN, CRAB BEARNAISE, CHEF'S VEGETABLES, FINGERLING HASH
- SURF & TURF**
TENDERLOIN MEDALLIONS, LUMP CRAB CAKES, CHIPOTLE REMOULADE, CHEF'S VEGETABLES
- PORTERHOUSE VEAL CHOP**
14OZ BONE-IN, MUSHROOM DEMI, SWEET POTATO HASH, CHEF'S VEGETABLES
- HOLY "MOLE" RIBEYE (GF)**
COFFEE RUBBED RIBEYE, SWEET SPANISH MOLE SAUCE, MASHED POTATO, CHEF'S VEGETABLES 29
- 16 **NY STRIP**
ASIAGO CREAM SAUCE, FINGERLING HASH, RED WINE DEMI, CHEF'S VEGETABLES 28
- 24 **INSIDE OUT BEEF WELLINGTON**
FILET MIGNON, PUFF PASTRY, MUSHROOM DUXELLE, MUSROOM DEMI, CHEF'S VEGETABLES 29
- 29 **BBQ CHICKEN & RIBS**
1/2 RACK, CHICKEN BREAST, HOUSE CHIPOTLE BBQ, JALAPENO-CHEDDAR CORNBREAD, HOUSE SLAW 19
- 26 **GRILLED PORK CHOP**
14OZ BONE-IN, APPLE-CRANBERRY CHUTNEY, GARLIC MASHED POTATO, CHEF'S VEGETABLES 21

Consumption of raw or under-cooked foods of animal origin will increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

20% Gratuity Added To Parties Of 8 Or More