



Appetizers

Oysters Rockefeller	Spinach, Pernod, Bacon, Onion, Hollandaise	\$14
Meat & Cheese	per person Chef's Selection Meats & Cheeses, Grilled Ciabatta	\$15
Shrimp Scampi	Garlic, Lemon, Oregano, Grilled Ciabatta	\$14
Calamari	Lemon Aioli, Marinara	\$10
Pan Seared Scallops*	Poached Pears, Braised Fennel and Leeks, Quinoa Cake	\$14
Jumbo Lump Crab Cakes	Caper Remoulade, Lemon	\$12
Escargot	Lemon Parsley Garlic Butter, Puff Pastry	\$12
Seared Tuna*	Ponzu, Ginger Tomato Relish	\$15

Chilled Seafood

Shrimp Cocktail	Bourbon Cocktail Sauce, Fresh Horseradish, Lemon	\$14
Lump Crab Cocktail	Lemon Dijonnaise, Celery Leaves	\$15
Oysters on the Half Shell*	Mignonette, Cocktail Sauce, Lemon	\$14 half dz \$20 dz
King Crab Legs	Half Pound, Cocktail Sauce, Lemon	\$mp
Shellfish Bounty for Two*	1 Lobster Tail, 4 Oysters, 4 Shrimp, 2 Crab Legs	\$52

Salad and Soup

Caesar	House Made Dressing, Garlic Crostini	\$10
Wedge	Maple Glazed Bacon, Rogue Blue Cheese, Red Onion, Buttermilk Dressing	\$10
Burrata	Heirloom Tomato, Grilled Ciabatta, Balsamic	\$11
Chophouse Chop	Avocado, Tomato, Onion, Cucumber, Gorgonzola, EVOO, Vinegar ...	\$11
Lobster Bisque	Poached Lobster, Lemon Mascarpone	\$10
Cream of Five Onion Soup	Colossal Onion, Gruyere Cheese Crust	\$9

An 18% gratuity will be added for parties of 8 or more

*The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness. Please note that all foods are prepared in a kitchen utilizing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and other foods that have been identified to cause food allergies in sensitive individuals.

Chophouse Specialties

Dover Sole Meuniere	Lemon Brown Butter	\$44
Seafood Risotto*	Prawn, Scallops, Lobster, Asparagus, Tomato	\$36
Salmon*	Fennel, Tomatoes, Peppers, Spinach, Arrabbiata Aioli	\$32
Sea Bass	Edamame Succotash, Bacon, Lemon Lime Beurre Blanc	\$36
Australian Lobster Tail	8 oz., Grilled or Steamed, Single or Double	\$mp
Alaskan King Crab Legs	One Pound, Drawn Butter, Lemon	\$mp
Shrimp or Lobster Fra Diavolo	Tomatoes, Onion, Garlic, Angel Hair	\$36 \$48
Marnell Ranch Lamb Chops*	Half Full Rack, Minted Demi Glace	\$42 \$69
Veal Chop Your Way	Milanese, Parmesan or Grilled	\$46
Roasted Cauliflower Steak	Haricot Vert, Heirloom Tomatoes, Walnut Pesto	\$26
Chicken Marsala or Parmesan	Parmesan Risotto	\$29

Chophouse Cuts*

Boneless Cuts

1855 Certified Black Angus

Filet Mignon	8 or 12 oz.	\$34 \$42
New York Strip	16 oz.	\$34
Bison New York		\$38

Bone In Cuts

1855 Certified Black Angus

Filet Mignon Bone In	16 oz.	\$65
New York Bone In	18 oz.	\$38
Rib Eye Bone In	20 oz.	\$42

Prime Cuts

Filet Mignon	8 or 12 oz.	\$46 \$59
New York Bone In	16 oz.	\$55
Rib Eye Bone In	18 oz.	\$62

Surf Additions

Shrimp Scampi	\$13
Crab Oscar	\$21
Half Pound King Crab or Tristian Rock Lobster Tail	\$mp

House Made Sauces – Bearnaise, Chimi Churri, Green Peppercorn, Anthony's Steak Sauce

Sides

Potatoes Au Gratin	\$7	Mac & Cheese	\$7	
Asparagus	Grilled or Steamed	\$6	Roasted Brussels Sprouts	\$6
Baked Potato	\$7	Creamed Spinach	\$5	
Woodland Mushrooms	\$6	Creamed Corn	\$5	
Hand Cut Fries	\$5	Mashed Potatoes	\$5	
Green Beans	Toasted Almonds	\$6	Onion Straws	\$5