

Guests must notify
service staff of any allergies.

Gluten Free

STARTERS

If menu item “can be made gluten
free” with any modifications, alert
staff to order the Gluten Free version.

BANGKOK CALAMARI ~ 20

Sweet Chili Glaze, Cilantro, Tomato,
Cucumber, Basil, Iceberg Chiffonade.

BEEF CARPACCIO ~ 24

Thin Sliced Tenderloin, Arugula,
Crispy Potatoes, Truffle Oil, Shaved Parmesan.

WOOD-OVEN ROASTED FETA ~ 20

Arugula Pesto, Pickled Mushrooms, Warm Pita,
Topped with Fresh Oregano Olive Oil.
*GLUTEN FREE WITHOUT PITA.

HOUSE BACON ~ 20

Thick Cut Pork Belly, Sweet Pepper Glaze,
Maple Mustard Sauce.

SEAFOOD BAR

SHRIMP COCKTAIL ~ MARKET PRICE

House-Made Cocktail Sauce,
Chiffonade Lettuce, Lemon Wedge.
*GLUTEN FREE WITHOUT SALTINES.

OYSTER SELECTION ~ MARKET PRICE

Choice of East or West Coast,
Raw on the Half Shell or Rockefeller.
*GLUTEN FREE WITHOUT SALTINES.

LOBSTER TAIL ~ 65

8 OZ Tail, Drawn Butter.

OYSTERS FROM THE GRILL ~ 26

New Orleans Style.
Garlic Butter, Parmesan Cheese.

KING CRAB LEG ~ 200

One Pound, White Wine,
Lemon Butter.

CHEF’S CEVICHE ~ 24

Citrus, Tomato, Cilantro, House Chips.

CRAB COCKTAIL ~ 24

Jumbo Crab, Avocado Mousse
Meyer Lemon Vinaigrette.
*GLUTEN FREE WITHOUT SALTINES.

AHI TUNA POKE ~ 24

Cucumber Wakame Salad,
Sesame Ginger Vinaigrette, Gaufrettes.
*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.

LOBSTER MARTINI ~ 32

Lemon Aioli, House Corn Chips.

SALMON TARTARE ~ 20

Avocado, Tomato, Lemon Caper Vinaigrette.

P.E.I MUSSELS ~ 23

White Wine Garlic Broth, Bacon, Corn, Tomato.
*GLUTEN FREE WITHOUT THE FOCCACIA TOAST.

PREMIER SEAFOOD TOWERS

TOWER FOR 2 ~ 50

4 Oysters on the Half Shell,
4 Jumbo Shrimp,
Chef’s Ceviche,
Salmon Tartar.
*CAN BE MADE GLUTEN FREE
WITH MODIFICATIONS.

TOWER FOR 4 ~ 100

8 Oysters on the Half Shell,
8 Jumbo Shrimp,
Chef’s Ceviche,
Salmon Tartar.
*CAN BE MADE GLUTEN FREE
WITH MODIFICATIONS.

TOWER FOR 8 ~ 180

16 Oysters on the Half Shell,
16 Jumbo Shrimp,
Chef’s Ceviche,
Salmon Tartar.
*CAN BE MADE GLUTEN FREE
WITH MODIFICATIONS.

SALADS

MIXED FIELD GREENS

Candied Walnuts,
Julienne Pear, Pear Vinaigrette.

OLD SCHOOL GARLIC

Baby Iceberg Wedges, Cucumbers,
Tomato, Bacon, Creamy Garlic Dressing.

CHESTER’S CAESAR

Romaine, Shaved Parmesan,
Croutons, Lemon-Garlic Dressing.
*GLUTEN FREE WITHOUT CROUTONS.

TOMATO MOZZARELLA

Arugula, Tomato, House-Made Mozzarella,
Balsamic Shallots, Balsamic Drizzle.

CLASSIC WEDGE

Pickled Red Onion, Gorgonzola Crumbled
Blue Cheese, Gorgonzola Blue Cheese Vinaigrette.

CHAMPAGNE SUMMER

Fresh Field Greens, Mixed Berries, Burrata,
Macadamia Nuts, Champagne Vinaigrette.

STARTER ~ 14

CHICKEN ~ 15

ENTREE ~ 18

PETITE 6 OZ FILET ~ 40

SALMON ~ 30

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk for foodborne illness.

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CHOPHOUSE FAVORITES

PETITE BISTRO FILET ~ 50

Port-Wine Reduction, Green Bean &
Bacon Sauté, Bleu Cheese Butter.

*GLUTEN FREE WITHOUT PORT WINE REDUCTION.

MILLER FARMS CHICKEN ~ 36

Roasted Chicken, White Wine Lemon Broth,
Sautéed Broccolini, Fingerling Potatoes.

DIVER SEA SCALLOPS ~ 52

Spanish Chorizo Potato Hash,
Avocado Mousse, Mango Sauce.

MAPLE MUSTARD SALMON ~ 38

White Bean and Spinach Sauté,
Bacon, Lemon Caper Butter.

CHESTER’S BURGER ~ 28

Candied Bacon, Lettuce, Tomato,
Cheddar, Bacon-Horseradish Aioli.
*GLUTEN FREE WITHOUT THE BUN.

OAK FIRE GRILL

TEMPERATURE GUIDELINE:

RARE - COLD RED CENTER MEDIUM RARE - COOL RED CENTER
MEDIUM - HOT RED CENTER MEDIUM WELL - HOT PINK CENTER WELL - HOT BROWN
CENTER

USDA PRIME BLACK ANGUS BEEF BY CREEKSTONE FARMS

CENTER CUT FILET	8 OZ / 10 OZ	56/60
NEW YORK STRIP	14 OZ	60
BONELESS RIBEYE	16 OZ	70
BONE-IN COWBOY RIBEYE	26 OZ	89
BONE-IN PORTERHOUSE	48 OZ	125
BONE-IN TOMAHAWK	48 OZ	125

AMERICAN WAGYU BY CREEKSTONE FARMS

CENTER CUT FILET	7 OZ	80
NEW YORK STRIP	14 OZ	115
BONELESS RIBEYE	16 OZ	135
BONE-IN PORTERHOUSE	48 OZ	240
BONE-IN TOMAHAWK	48 OZ	260

SHRIMP SCAMPI ~ 16

KING CRAB LEG ~ 200

SEARED SCALLOP ~ 16

LOBSTER TAIL ~ 65

HOUSE SAUCE SELECTION
COMPLIMENTARY UPON REQUEST:

Garlic Herb Pesto
Lemon Bearnaise

BUTTER ADD-ON OPTIONS ~ 3

Red Wine Shallot Butter
Garlic Scampi Butter

SIDE DISHES

HOUSE FRIES ~ 13~

SWEET POTATO MASH

JUMBO LOADED BAKED POTATO

LOADED HASHBROWN

RED BLISS MASH

BABY BAKED YUKONS

BRUSSELS SPROUTS

LEMON ASPARAGUS

GREEN BEAN & BACON SAUTÉ

ROASTED CORN & WILD MUSHROOMS

TRUFFLE MUSHROOMS

ROASTED BROCCOLINI

CREAMED CORN & BACON

**For Your Convenience, a 20% Gratuity will be automatically applied to parties of 6 or more.