

APPETIZERS

SEARED SCALLOPS

with homemade popcorn jus and black pepper caramel foam served with a succotash of fava beans and roasted corn. Jack cheese grits

SPICY BEEF POTSTICKERS

with peanut, pineapple and ginger. Thai mint-tomato salad

ROASTED OYSTERS "CHOPAFELLER"

in a garlic-vodka cream with king crab, andouille sausage, spinach and smoked gouda

CRISPY CALAMARI

with cherry peppers, shrimp and sweet and sour mustard sauce

COCONUT STEAMED MUSSELS AND LOBSTER TAIL

with panang curry, mango and kaffir lime

HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy
Served with mandarin-mango BBQ sauce

"SHORT STACK" OF CRAB AND LOBSTER CAKES

Maine lobster, jumbo lump, king and stone crab
Served with a sauce of sundried tomatoes, roasted garlic and champagne

ROASTED CANDY CANE BEETS

Humboldt Fog chevre cheese, pistachio nuts, citrus and micro lime basil
Drizzled with "Indian River" orange infused oil and 10 year old balsamic

"BEST EVER" NEW ENGLAND CLAM CHOWDER

with freshly steamed little neck clams and oyster crackers

RAW BAR

TUNA TATAKI

fresh sushi grade tuna with a citrus-togarashi "yum yum", special ponzu #10, Tokyo city rice, wasabi and pickled ginger

TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy with yuzu infused avocado, jumbo lump crab and mache
Topped with orange caviar

UHU

sashimi of paper thin deep water snapper with serrano chili, sesame seeds and fresh cut chives. Served with a yuzu "sizzling" soy drizzle

SPICY HAWAIIAN ROLL

colorful array of shredded tuna, hamachi and nairagi
in a spicy sushi rice roll with jalapeño "yum yum", ponzu and pickled ginger

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SHRIMP COCKTAIL

4 "true" jumbo shrimp served with yuzu mustard and classic cocktail sauce

CLASSIC COMBO

2 oysters, 2 clams, 3 each (21-25ct) shrimp
double classic

OYSTERS ON ICE

your server will inform you of an assortment of tonight's east and west coast selections

COLOSSAL CRAB COCKTAIL

a chilled selection of "colossal" lump, king and snow crab
served with yuzu mustard and fresh citrus

THE "ULTIMATE" CHILLED SEAFOOD COCKTAIL

Maine lobster tail, king crab, gulf shrimp, oysters, clams on the half shell and mussels
with homemade cocktail sauce, mustard sauce and lemon
When available Stone crab may be ordered by the claw
(Serves Two)

SALADS

CITY STYLE

"chopped" wedge classic of baby iceberg, Great Hill Blue cheese, applewood smoked bacon, beefsteak tomatoes, candied walnuts and micro cress

STEAK HOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing

WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, spinach, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing

ORGANIC GREENS

a selection of organic lettuces, romaine and fresh herbs with pumpernickel croutons, assorted nuts, seeds, heirloom tomatoes and salad veggies.
Served with your choice of dressing

GRILLS

At Chops, we DRY AGE our own steaks on premise, the old fashioned way, to create the perfect steak!
Choose a complement below, to accompany your PRIME GRILL.

Petite Filet (7oz.)

Center Cut Filet (10oz.)

King Cut Filet (14oz.)

Chicken "Chop" (12oz.)

Kurobuta Pork Chop (14oz.)

Farm Raised Veal Chop (16oz.)

Dry Aged Strip Steak (14oz.)

Dry Aged Strip Steak (18oz.)

Dry Aged Porterhouse (24oz.)

Dry Aged Rib Eye (22oz.)

Dry Aged Bone In Strip Steak (20oz.)

American Wagyu Top Sirloin (12oz.)

COMPLEMENTS

Please choose 1 free side item to accompany your GRILL or SEAFOOD selection.

CREAMED SPINACH-CRISPY ONIONS

CAULIFLOWER SMASH
(a low carb alternative!)

SLICED BEEF STEAK TOMATOES
with extra virgin olive oil and arugula

FRESH STEAMED BROCCOLI

STEAK HOUSE "WILD" MUSHROOMS
with sherry, demi, black pepper and cream (add 3.0)

ROASTED BUTTERNUT SQUASH
with brown sugar and almonds

FRESH CORN CREME BRULEÉ (add 2.0)

STIR FRY
of choy sum, shautung, bok choy, red chiles, cashews and mint (add 2.5)

ROASTED FRESH ASPARAGUS
with prosciutto, black pepper and sage (add 4.0)

PARMESAN TRUFFLE FRIES (add 1.0)

LOADED MASHED POTATOES
with cheddar cheese, bacon bits, green onion and sour cream

ROASTED SWEET POTATO
with maple and brown sugar butter

SEA SALT BAKED POTATO
with applewood bacon bits and chive-sour cream

STEAK OR SWEET POTATO FRIES
with "popcorn" salt and telicherry pepper

FOUR CHEESE MAC

SMASHED "NEW" POTATOES

HOUSE MADE POTATO CHIPS
salt of the evening

GRILLED SEAFOOD

Please choose 1 free complement item to accompany your seafood selection.

Hawaiian Tuna

Wild Salmon

Yellowtail Snapper

Black Grouper

Chilean Seabass

ADDITIONS

Choose from any item or preparation to compliment your steak and seafood

King Crab • Shrimp Scampi • Lobster Tail

Blue Cheese Encrusted • Peppercorn Encrusted

SAUCES

Bernaise • Blackberry Cabernet • Asian BBQ • Chipotle Infused Apple Sauce
Cognac - Green Peppercorn • Creamy Horseradish • Black Vinegar Teriyaki

Marsala Wine Foam - Black Pepper Demi

PRIME RIB

Served with creamy horseradish and your choice of 1 free complement

Petite 12oz.

City Style 16oz.

King Cut 20oz.

ENTREES

CHRIS' BRAISED SHORT RIB

18oz. braised short rib with port wine BBQ
Served with roasted rainbow peppers, parsnip whipped potatoes
and chipotle infused apple sauce

KUROBUTA PORK CHOP

glazed with an apricot-whole grain mustard
Served with sautéed spinach, hazelnut polenta and an apple jack caramelized onion jus

A SELECTION OF LAMB

Braised shank, two rack chops and a small filet
served with a sundried cherry demi, fresh mint pesto,
whipped potatoes and roasted asparagus

PEKING CHICKEN AND "DUMPLINGS"

Crispy breast of chicken, Chinese citrus glaze, homemade sesame pork dim sum
with a fresh vegetable "kung pao"

SEAFOOD

TERIYAKI GLAZED SEABASS

with lobster, pineapple sweet and sour, coconut rice cakes, bok choy
and berry berry chow chow

BLACK PEPPER SEARED TUNA

crispy crab spring roll, yuzu beurre blanc,
asian mixed green "stir fry" and pomegranate oil

CEDAR PLANK ROASTED WILD SALMON

blackened and served with maple - miso butter sauce,
"low carb" cauliflower smash and sautéed fresh spinach

YELLOWTAIL SNAPPER

pistachio nut and green tea encrusted snapper with cherry-habañero jus,
yuzu foam, roasted butternut squash kitchari

PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of screaming hot rock shrimp,
tomatoes, garlic and white wine