



Starters

Fried Green Tomato & Crab Cake Stack - corn & red pepper cream, corn relish **\$15**

White Wine Steamed Mussels & Clams - spicy tomato broth, grilled baguette **\$16**

Orange Peanut Chicken Satay - caramelized orange, sesame orange peanut sauce **\$10**

Crispy Pork Belly - sweet potato puree, guajillo coulis, pickled mustard seed **\$12**

Greens

Chop House Wedge - iceberg, crisp bacon, grape tomato, blue cheese crumble, tobacco onion, ranch **\$9**

Butter & Brie - hydroponic bibb, brie, tart apple, toasted walnut, champagne vinaigrette **\$8**

Entrees

Entrees to include choice of soup, house or Caesar salad

Pistachio Crusted Colorado Lamb Rack - roasted fingerling, heritage carrot, black garlic demi **\$51**

Char Broiled Chairman's Filet - rosemary creamer potato, grilled asparagus, trio of sauces **\$42**

add crab cake **\$6**

add shrimp knuckle **\$4**

add grilled lobster tail **\$25**

add scallop **\$7**

Roasted Cervena Venison Tenderloin - corn maque choux, carrot puree, blackberry gastrique **\$39**

Tandoori Chicken Drums - pistachio apricot basmati, grilled zucchini, blood orange drizzle **\$31**

Scallops & Pork Belly - yam mash, pea puree, pickled mustard seed, red tobiko, saffron butter **\$36**

Grilled Lobster Paella - chicken, chorizo, shrimp, clams, mussels, short grain rice, sofrito, saffron **\$45**

Fried Whole Red Snapper - citrus garlic arugula salad, grilled lemon, house remoulade **\$42**

Blackened Salmon Capellini - sweet corn, red peppers, black bean, red onion, creole alfredo **\$33**