



CHOPHOUSE MENU

Each month, our Chef curates a modern chophouse lineup – prime cuts, seasonal plates, and sides that let the ingredients shine. Wines are thoughtfully selected to match.

Elevated, relaxed, and made to savor.

FEATURED WINES

BECKER FAMILY CHARDONNAY | 44

Pfalz, Germany

Full-bodied, yellow stone fruit, subtle oak

RYDER ESTATES MERLOT | 31

Central Coast, California

Blackberry, blueberry, plum, vanilla, velvety

STARTER

GRILLED WEDGE SALAD | 12

Grilled Iceberg wedge with candied bacon, red onion, grape tomatoes, with our house-made burnt onion dressing.

ENTREES

All entrees accompanied by House baked Cranberry wild rice batard served with house-made sweet butte.

NEW YORK STRIP DIANE | 39

New York strip steak, pan-seared to perfection. Finished with a velvety, rich pan sauce of shallots, garlic, Dijon mustard, Worcestershire, and heavy cream flambéed with Cognac. Served with a jacketed baked potato and seasonal vegetable.

CHICKEN PARMESAN WITH BAKED MOSTACCIOLI | 23

Tender chicken breast, breaded and deep fried, topped with rich marinara sauce and melted mozzarella and Parmesan cheese served on top of baked penne with marinara sauce and served with breadstick.

SEAFOOD NEWBURG | 42

A rich, culinary classic featuring succulent lobster, jumbo shrimp, and sweet bay scallops, gently poached in a velvety sherry-cream sauce. Finished with a touch of nutmeg, paprika, and a pinch of cayenne, served over a warm Vol-au-vent.

DESSERT

FRESH BERRY TRIFLE | 7

Layers of pound cake, fresh seasonal fruit and crème anglaise.