

## RAW

### OYSTERS ON THE HALF SHELL

champagne mignonette, spiked cocktail sauce, fresh grated horseradish [GF]

### SPICY TUNA CRISPY RICE

sriracha, spicy chili crisp, jalapeño, caviar [GFO]

### AHI TUNA TARTARE TOWER

avocado, soy, ginger, sesame, seaweed [GFO]

### STEAK TARTARE & ROASTED BONE MARROW

hand cut beef tenderloin, dijon, caper, egg yolk, parsley, pickled shallot, onion rye toast [GFO]

## APPETIZERS

### BREAD SERVICE

house baked parker house dinner rolls, herb butter candle [V]

### CRISPY DEVILED EGGS

cured egg yolk, crispy chicken skin

### DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

### CHICKEN TAQUITOS

adobo braised chicken, lime crema, corn veloute, cilantro, jalapeño

### MAC & CHEESE

smoked gouda, cavatappi pasta [V]

### HUMMUS CRUDITÉ

lemon garlic hummus, rainbow farm vegetables [GF, VG]

### DRY AGED MEATBALLS

local Willet Hop & Grain beef stuffed with fresh mozzarella, house made ricotta, sunday sauce

### GRILLED OCTOPUS

roasted fingerling potato, crispy chickpeas, romesco, grilled lemon [GF]

## SOUP & SALAD

### FARM FRENCH ONION

local Willet Hop & Grain beef bone broth, caramelized onion, gruyere, puff pastry [GFO]

### ARUGULA BURRATA SALAD

fresh cream stuffed mozzarella, crispy prosciutto, strawberries, white balsamic vinaigrette [GF, VO, VGO]

### SPRING SALAD

asparagus, peas, radish, fresh herbs, goat cheese, toasted almond, champagne vinaigrette [GF, V, VGO]

### CHOP HOUSE SALAD

8oz sliced sirloin, iceberg wedge, Nueske's bacon, bleu cheese, pickled shallot, caramelized shallot vinaigrette (without steak optional) [GF, VGO]

## HANDHELDS

### CRISPY PORK BELLY TACOS

Thai sweet chili, pineapple, peppadew, micro cilantro [GFO]

### GRILLED SHRIMP TACOS

Tajín, mango, lime crema, house made queso fresco, micro cilantro [GFO]

### DOWNTOWN BURGER

local Willet Hop & Grain beef, smoked gouda, caramelized onion, DT Fries [GFO]

### IMPOSSIBLE DOWNTOWN BURGER

double vegetarian burger, smoked gouda, caramelized onion, DT Fries [GFO]

## ENTREES

bread service included with entrees

### NY STRIP

16oz hand cut cast iron seared, DT Fries [GF]

### FILET MIGNON

8oz hand cut cast iron seared beef tenderloin, bacon, brussels sprouts, risotto [GF]

### SIRLOIN

8oz sirloin, bleu cheese fondue, fingerling potatoes

### STEAK ADD ONS:

add scallops  
add shrimp  
coffee rubbed  
bourbon peppercorn sauce  
bleu cheese fondue  
garlic herb butter

### PORK CHOP

20oz bone-in chop, dijon pan sauce, pickled peppers, corn crème brûlée [GF]

### ROASTED CHICKEN

mashed cauliflower, herb salad, chicken jus

### VEAL CHOP PARMESAN

16oz bone-in chop, vodka sauce, fresh mozzarella, pesto gnocchi

### CHILEAN SEA BASS

roasted broccolini, smashed fingerling potatoes, Thai red curry sauce [GF]

### SEA SCALLOPS

brussels sprouts, Nueske's bacon, basil pesto risotto [GF]

### SHRIMP SCAMPI

squid ink pasta, tiger shrimp, roasted tomato

### GNOCCHI

choice of vodka sauce or pesto [GFO]

### ROMANESCO BROCCOLI

Thai red curry sauce, spicy chili crisp, cilantro [GF, VG]

## SIDES

### CORN CRÈME BRÛLÉE

sweet corn purée, caramelized sugar [GF, V]

### DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

### SHAVED BRUSSELS SPROUTS

Nueske's bacon, garlic [GF]

### WILD MUSHROOMS

mushroom purée, garlic chips [GF, V]

### SMALL MAC & CHEESE

smoked gouda, cavatappi pasta [V]

### RISOTTO

arborio, pecorino romano [GF]

### HONEY ROASTED CARROTS

spicy honey, whipped feta, pistachio crumble [GF, V]

## DESSERTS

### CRONUTS

chocolate stuffed crispy croissant donuts

### TABLESIDE S'MORES

house made marshmallow, chocolate bark, house made graham cracker

### SALTED CARAMEL SUNDAE

salted caramel ice cream, caramel coated popcorn, roasted peanuts, chocolate fondue [GF]

### HOT HONEY MILKSHAKE

vanilla bean ice cream, spicy honey, whipped cream (add bourbon option) [GF]

GF = Gluten Free | GFO = Gluten Free Optional | VG = Vegan | VGO = Vegan Optional | V = Vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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20% gratuity added for parties of 6 or more | maximum of 4 separate checks per party