
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 DEVEILED 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]

CHOP HOUSE SALAD

8oz sliced sirloin, iceberg wedge, Nueske's bacon, bleu cheese, pickled shallot, caramelized shallot vinaigrette (without steak 16) [GF, VGO]

ARUGULA BURRATA SALAD

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

WINTER SALAD

tuscan kale, grilled radicchio, shaved brussels sprouts, grana padano, toasted breadcrumbs, champagne vinaigrette [GF, VO, VGO]

HANDHELDS

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]

CRISPY PORK BELLY TACOS

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

BACON BRIE BURGER

local Willet Hop & Grain beef, double crème brie, Nueske's bacon, arugula, white balsamic vinaigrette, DT Fries [GFO]

LAMB BURGER

8oz domestic ground lamb, whipped feta, house made dill pickles, lettuce, DT Fries [GFO]

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

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

CHICKEN CAESAR MILANESE

parmesan panko chicken cutlets, chopped romaine, blue cheese stuffed olives, 6 minute egg, shaved asiago, caesar dressing

PORK CHOP

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

VEAL CHOP PARMESAN

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

SALMON

parsnip purée, Parisian carrot, crispy leeks, parsnip chips, pomegranate reduction [GF]

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 tomatoes

GNOCCHI

choice of vodka sauce or pesto [GFO]

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

crispy croissant donuts, choose chocolate stuffed or apple & whipped mascarpone stuffed tossed in cinnamon sugar

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 9) [GF]