



RAW BAR

TOP NECK CLAMS *half dozen 14 / full dozen 20* ^{GF}

lemon, cucumber mignonette, horseradish, remoulade, cocktail sauce

DAILY OYSTERS *half dozen 18 / full dozen 32* ^{GF}

lemon, cucumber mignonette, horseradish, remoulade, cocktail sauce

PETITE PLATEAU *85* ^{GF}

shrimp, clams, oysters, king crab

GRAND PLATEAU *160* ^{GF}

Maine lobster, shrimp, clams, oysters, king crab

JUMBO LUMP CRAB COCKTAIL *18* ^{GF}

cocktail sauce

KING CRAB LEG COCKTAIL *22* ^{GF}

cocktail sauce

SHRIMP COCKTAIL *16* ^{GF}

creole seasoning, brandied cocktail sauce, citrus aioli

SALADS

CAESAR *11*

hearts of romaine, toasted brioche, parmigiano-reggiano

WEDGE *12*

baby iceberg, blue cheese, grape tomatoes, house bacon, fried onions

CHOP HOUSE SALAD *11* ^{GF NP V}

mixed greens, almonds, dried cherries, feta cheese, creamy white balsamic vinaigrette

HEIRLOOM TOMATO SALAD *13* ^{GF V}

heirloom tomato, arugula, farmers cheese, toasted pumpkin seeds, red wine vinaigrette

SOUP

SHE CRAB BISQUE *12*

crab-herb garnish

FRENCH ONION GRATINÉE *12*

gruyere, provolone, brioche crouton

STARTERS

PRIME BEEF TARTARE *16* ^{GF}

Dijon, capers, arugula, egg yolk, pickled vegetables, taro chips

EMERIL'S BBQ SHRIMP *16* ^{GF}

cheddar grits, Emeril's BBQ sauce

CRAB CAKE *16*

remoulade sauce, apple-frisée salad, preserved lemon vinaigrette

CALAMARI *15*

olives, mushrooms, tomato puree, basil, pecorino, 18yr old balsamic reduction

SEA SCALLOPS *18* ^{GF NP}

sea scallops, cauliflower puree, shitake, almond, butter, bacon, scallion pesto

CHEESE BOARD *18* ^{NP}

chef choice of 4 cheeses, seasonal garnish, house made pickles, grilled bread

CLAMS CASINO *17*

bacon, peppers, fennel, breadcrumbs

USDA PRIME STEAKS & CHOPS

all steaks served with creole seasoning, maître d' butter, veal glacé and our house made: worcestershire sauce, béarnaise and horseradish cream

FILET MIGNON 7^{OZ} 43^{GF} / 9^{OZ} 52^{GF}

16^{OZ} BONE-IN FILET 65^{GF}

16^{OZ} NEW YORK STRIP 46^{GF}

18^{OZ} BONELESS RIBEYE 55^{GF}

22^{OZ} BONE-IN RIBEYE 68^{GF}

26^{OZ} DRY AGED PORTERHOUSE 90^{GF}

28^{OZ} PRIME TOMAHAWK RIBEYE 130^{GF}

16^{OZ} PREMIUM RESERVE PORK CHOP 24^{GF}

APPLE-BOURBON REDUCTION

WAGYU

A-5 JAPANESE WAGYU STRIPLOIN ^{GF} (3^{oz} minimum) MKT

12^{OZ} M-7 AUSTRALIAN WAGYU STRIPLOIN ^{GF} 85

ADD TO STEAKS

OSCAR (jumbo lump crab, asparagus) 14^{GF}

8^{OZ} MAINE LOBSTER TAIL MKT^{GF}

4^{OZ} CRAB CAKE 14

SHRIMP SCAMPI 14^{GF}

CAVED AGED BLEU CHEESE 6^{GF V}

SEA SCALLOPS 18^{GF}

FRIED EGG 6^{GF}

CARAMELIZED ONIONS 8^{GF}

ENTRÉES

PAN ROASTED CHICKEN 28^{GF}

crispy fingerling potatoes, asparagus, maitake mushroom, chicken jus

PAN SEARED KING SALMON 36^{GF}

butternut squash, cranberries, wilted spinach, maple bourbon glaze

BRAISED SHORT RIBS 38^{GF}

whipped potatoes, pearl onions, baby carrots, short rib jus

PAN ROASTED CHILEAN SEABASS 46^{GF}

wild mushroom risotto, English peas, parmesan cheese, berry chutney

TAGLIATELLE PASTA 24^V

tomato sauce, balsamic roasted mushroom, caramelized onion, garlic, basil, pecorino

SIDE DISHES 10

WHIPPED YUKON POTATOES ^{GF V}

SAUTÉED ASPARAGUS ^{GF V}

CREAMED SPINACH ^V
white herb bread crumb

MAC AND CHEESE ^V
(add lump crab \$6)

SAUTÉED WILD MUSHROOMS ^{GF V}

BRUSSELS SPROUTS ^{GF}
house bacon, honey

BAKED POTATO ^{GF V}
(loaded \$3)

^V vegetarian ; ^{GF} can be prepared gluten free ; ^{NP} contains nuts or nut products

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.