

## START

### MINI JUMBO LUMP CRAB CAKES

finished with a charred lemon aioli 18

### BEEF TENDERLOIN TAMALES <sup>GF</sup>

with roasted poblano chimichurri, sun-dried tomato cream 13

### JUMBO SHRIMP COCKTAIL

with smoked jalapeno cocktail sauce and creamy horseradish 16

### ALMOND CRUSTED BAKED BRIE

with orange tarragon marmalade and toast points 14

### RP'S TOMATOES

fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper, grey sea salt 12

### BEEF TENDERLOIN CARPACCIO

tomato, red onion, longhorn fondue and sourdough 16

### ROMAINE SALAD

creamy anchovy dressing, sourdough croutons, and an asiago tuille 9

### ICEBERG BOWL

grape tomato confit, maytag bleu cheese, shoestring fried onions, and house made bleu cheese dressing 9

### CHOP HOUSE SALAD

spinach, roasted corn, marinated tomato, cous-cous, bacon, pepitas, asiago, dried cranberry, and a buttermilk-pesto dressing 10

### FRENCH ONION SOUP

with sherry and gruyere 8

## RED MEAT

"40 Day" Dry Aged Ribeye 14oz <sup>GF</sup> 46

"40 Day" Dry Aged Bone-in Strip 18oz <sup>GF</sup> 47

Filet 7oz <sup>GF</sup> 37

Filet 10oz <sup>GF</sup> 45

Prime Bone-in "Cowboy" Ribeye 18oz <sup>GF</sup> 48

Prime New York Strip 16oz <sup>GF</sup> 51

Prime Sirloin 10oz <sup>GF</sup> 33

Dry Aged All Natural Grass-Fed Ribeye 16oz <sup>GF</sup> 53

American "Wagyu" Skirt Steak 10oz <sup>GF</sup> 42

## CRUSTS & SAUCES

*All steaks come with your choice of one custom crust, and one specialty sauce +4 FOR EACH ADDITIONAL CHOICE*

GUAJILLO CHILE CRUST <sup>GF</sup> HOMEMADE WORCESTERSHIRE

ROASTED GARLIC CRUST <sup>GF</sup> BRANDY MUSHROOM SAUCE

FRESH CRACKED PEPPER CRUST <sup>GF</sup> ROASTED POBLANO CHIMICHURRI <sup>GF</sup>

MAYTAG BLEU CHEESE CRUST JALAPENO BÉARNAISE

COFFEE CRUST <sup>GF</sup> RED STEAK SAUCE

WILD MUSHROOM CRUST <sup>GF</sup> CREAMY HORSE RADISH

BROWN SUGAR & SEA SALT <sup>GF</sup> BLACK TRUFFLE BUTTER <sup>GF</sup> +5

## OVER THE TOP

AUSTRALIAN LOBSTER TAIL <sup>GF</sup> MKT

JUMBO SHRIMP <sup>GF</sup> 16

FOIE GRAS 15

BLUE LUMP CRAB MEAT <sup>GF</sup> 16

## WATER

### LOBSTER CRUSTED SEABASS

thermidor sauce, asiago crumb 45

### PAN SEARED SEA SCALLOPS

truffled corn crema, wild mushrooms, crispy potato 36

### JERK RUBBED RED SNAPPER <sup>GF</sup>

with two jumbo shrimp, orange-maple buerre-blanc 32

### AUSTRALIAN LOBSTER TAIL <sup>GF</sup>

with drawn butter -MKT

### FRESH CATCH

chefs preparation choice -MKT

## CONTEMPORARY LAND

### CRYSTAL LAKE FARMS FRIED CHICKEN

four pieces with spicy house made pickles 24

### KUROBUTA PORK TOMAHAWK

cherry-rubarb gastrique 32

### BEEF TENDERLOIN STROGANOFF

with exotic mushrooms and crispy onions 21

### BLACK BEAN CHILE RELLENO <sup>GF</sup>

quinoa and black bean with sautéed wild mushrooms, sundried tomato cream, and black bean salsa 18

## ACCESSORIES

HORSERADISH POTATO GRATIN <sup>GF</sup> FLASH FRIED BABY SPINACH

"LOADED" MASHED POTATOES <sup>GF</sup> SLIVERED ASPARAGUS <sup>GF</sup>

CRISPY IDAHO FRIES GREEN-CHILE MAC

SAUTÉED WILD MUSHROOMS <sup>GF</sup> FRESH SEARED GREEN BEANS <sup>GF</sup>

BACON-SHERRY BRUSSELS SPROUTS BLACK TRUFFLE RISOTTO WITH MARROW BUTTER <sup>GF</sup>

SMOKED BACON CREAMED CORN <sup>GF</sup> CHILI-GARLIC BROCCOLINI <sup>GF</sup>

## RED PRIME STEAK

Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: Eggs, Beef, Fish, Lamb, Milk. Gluten free items are noted as 'GF' on this menu.

Please be advised that our kitchen does work with food items that contain gluten. Our Managers and Chefs are happy to guide your dining experience if you have a severe allergy.