

## START

### JUMBO LUMP CRAB CAKES

red pepper, poblano, bacon, charred lemon aioli 19

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

roasted poblano chimichurri, sun-dried tomato cream 17

### JUMBO SHRIMP COCKTAIL

smoked jalapeno cocktail sauce and creamy horseradish 16

### BLACK PEPPER SEARED TUNA

marinated cucumbers, pickled onions, crispy wonton, ponzu 18

### RP'S TOMATOES

fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper, grey sea salt 14

### ROMAINE SALAD

creamy anchovy dressing, sourdough croutons, and an asiago tuille 10

### ICEBERG BOWL

grape tomato confit, point Reyes bleu cheese, shoestring fried onions, and house made bleu cheese dressing 10

### CHOP HOUSE SALAD

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

### FRENCH ONION SOUP

sherry and gruyere 8

## RED MEAT

"40 Day" Dry Aged Ribeye 14oz <sup>GF</sup> 51

"40 Day" Dry Aged Bone-in Strip 18oz <sup>GF</sup> 54

Filet 7oz <sup>GF</sup> 41

Filet 10oz <sup>GF</sup> 49

Prime Bone-in "Cowboy" Ribeye 18oz <sup>GF</sup> 52

Prime New York Strip 16oz <sup>GF</sup> 53

Prime Sirloin 10oz <sup>GF</sup> 39

Dry Aged All Natural Grass-Fed Ribeye 16oz <sup>GF</sup> 55

American "Wagyu" Skirt Steak 10oz <sup>GF</sup> 48

## 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>

BLEU CHEESE CRUST JALAPENO BÉARNAISE

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

WILD MUSHROOM CRUST <sup>GF</sup> CREAMY HORSERADISH

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

## OVER THE TOP

COLD WATER LOBSTER TAIL <sup>GF</sup> MKT

JUMBO SHRIMP <sup>GF</sup> 16

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

## WATER

### LOBSTER CRUSTED SEABASS

thermidor sauce, asiago crumb 45

### PAN SEARED SEA SCALLOPS

apple-onion puree, braised cipollini onions, smoked bacon, Crispin apple cider butter 39

### COLD WATER LOBSTER TAIL <sup>GF</sup>

with drawn butter -MKT

### FRESH CATCH

chefs preparation choice -MKT

## CONTEMPORARY LAND

### BEEF TENDERLOIN STROGANOFF

wild mushrooms, crema, dijon, red wine, fettuccini, fried onion strings 21

### VEGETABLE POT PIE

seasonal vegetables, tomato-parmesan cream gravy, puff pastry 19

### FRIED CHICKEN WITH SMOKEY BROWN GRAVY

half chicken partially deboned, house made pickles 24

## ACCESSORIES 10

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.