

## 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

### BAKED BRIE

maple truffle gastrique, coffee toasted almonds, chili marmalade, apples, fresh berries, 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 14

### ROMAINE SALAD

creamy anchovy dressing, sourdough croutons, and an asiago tuille 11

### ICEBERG BOWL

grape tomato confit, point Reyes bleu cheese, shoestring fried onions, and house made bleu cheese dressing 11

### CHOP HOUSE SALAD

spinach, roasted corn, marinated tomato, cous-cous, bacon, pepitas, asiago, dried cranberry, and a buttermilk-pesto dressing 11

### FRENCH ONION SOUP

sherry and gruyere 9

## RED MEAT

"40 Day" Dry Aged Ribeye 14oz <sup>GF</sup>	54
Bone-In Filet 16oz <sup>GF</sup>	62
Filet 7oz <sup>GF</sup>	42
Filet 10oz <sup>GF</sup>	49
Prime Bone-In "Cowboy" Ribeye 18oz <sup>GF</sup>	55
Prime New York Strip 16oz <sup>GF</sup>	56
Prime Sirloin 10oz <sup>GF</sup>	39
Dry Aged Bone-In Grass-Fed Ribeye 16oz <sup>GF</sup>	58
American "Wagyu" Skirt Steak 10oz <sup>GF</sup>	51

## CRUSTS & SAUCES

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 BEARNAISE
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

bucatini, brown butter, sage, garlic, pecans, white wine, lemon, sweet potato curls 44

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

with drawn butter -MKT

### FRESH CATCH

chefs preparation choice -MKT

## CONTEMPORARY LAND

### WHITE LENTIL VEGETABLE POT PIE

seasonal vegetables, white lentils, puff pastry 21

### BEEF MEDALLIONS OSCAR

3 petite filets, asparagus, lump crab, jalapeno bearnaise 49

### FRIED CHICKEN WITH SMOKEY BROWN GRAVY

half chicken partially deboned, house made pickles 24

## ACCESSORIES 10

HORSERADISH POTATO GRATIN <sup>GF</sup>	FLASH FRIES BABY SPINACH
"LOADED" MASHED POTATOES <sup>GF</sup>	SLIVERED ASPARAGUS <sup>GF</sup>
SMOKED BACON CREAMED CORN <sup>GF</sup>	SESAME GINGER BOK CHOY
SAUTEED 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>
PARMESAN STEAK FRIES WITH TRUFFLE MAYO	GREEN-CHILE MAC

# 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.