

## 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, creamy horseradish 16

### BEEF CARPACCIO

salsa verde, roasted corn, ricotta salata, grilled sourdough 19

### BAKED BRIE

maple truffle gastrique, coffee toasted almonds, chili marmalade, apples, fresh berries, 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, 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, buttermilk-pesto dressing 11

### FRENCH ONION SOUP

sherry, 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

almond pesto, champagne cream, couscous, potato crumble 44

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

with drawn butter -MKT

### PAN ROASTED SALMON

basil aioli, panzanella salad 33

## CONTEMPORARY LAND

### PORTOBELLO GRATIN

roasted sweet potatoes, tomato confit, spinach, kalamata olives, warm shallot vinaigrette, parmesan, pine nuts 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 "FRIED" BABY SPINACH
"LOADED" MASHED POTATOES <sup>GF</sup>	SLIVERED ASPARAGUS <sup>GF</sup>
FRESH CORN BRULEE <sup>GF</sup>	CHILI-GARLIC BROCCOLINI <sup>GF</sup>
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 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.