

START

CAVIAR DIP

caramelized shallot dip, green onion oil, caviar, house made potato chips 26

JUMBO LUMP CRAB CAKES

red pepper, poblano, bacon, charred lemon aioli 29

BEEF TENDERLOIN TAMALES

roasted poblano chimichurri, sun-dried tomato cream 23

JUMBO SHRIMP COCKTAIL

smoked jalapeno cocktail sauce, creamy horseradish 22

KING SALMON TARTARE

avocado mousse, citrus vinaigrette, crispy salmon skin, jalapeno, chives, sesame seeds, wonton chips 22

BAKED BRIE

maple truffle gastrique, coffee toasted almonds, chili marmalade, apples, fresh berries, toast points 18

RP'S TOMATOES

fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper, grey sea salt 18

ROMAINE SALAD

creamy anchovy dressing, sourdough croutons, an asiago tuille 13

ICEBERG BOWL

grape tomato confit, point Reyes bleu cheese, shoestring fried onions, house made bleu cheese dressing 13

CHOP HOUSE SALAD

spinach, roasted corn, marinated tomato, cous-cous, bacon, pepitas, asiago, dried cranberry, buttermilk-pesto dressing 13

FRENCH ONION SOUP

sherry, gruyere 12

RED MEAT

40 Day Dry Aged Ribeye 14oz GF	64
Wagyu Filet 8oz GF	89
Filet 7oz GF	55
Filet 10oz GF	61
Prime Bone-In Cowboy Ribeye 18oz GF	65
Prime New York Strip 16oz GF	64
Prime Sirloin 10oz GF	49
Grass-Fed New York Strip 16oz GF	65
American Wagyu Skirt Steak 10oz GF	68

CRUSTS & SAUCES

GUAJILLO CHILE CRUST GF	HOMEMADE WORCESTERSHIRE
ROASTED GARLIC CRUST GF	BRANDY MUSHROOM SAUCE
FRESH CRACKED PEPPER CRUST GF	ROASTED POBLANO CHIMICHURRI GF
BLEU CHEESE CRUST	JALAPENO BEARNAISE
COFFEE CRUST GF	RED STEAK SAUCE
WILD MUSHROOM CRUST GF	CREAMY HORSERADISH
BROWN SUGAR & SEA SALT GF	BLACK TRUFFLE BUTTER GF +5

OVER THE TOP

COLD WATER LOBSTER TAIL GF	MKT
LUMP CRAB MEAT GF	21
JUMBO SHRIMP GF	21

WATER

LOBSTER CRUSTED SEABASS

thermidor sauce, asiago crumb 56

PAN SEARED SEA SCALLOPS

cous cous pilaf, tomato confit, cauliflower, cucumber carrot salad, green onion oil 49

COLD WATER LOBSTER TAIL GF

with drawn butter -MKT

KING SALMON

ginger rice, coconut pineapple broth, mango relish 39

CONTEMPORARY LAND

CAULIFLOWER STEAK GF

roasted fingerling potatoes, wild mushrooms, romesco 24

FRIED CHICKEN WITH SMOKEY BROWN GRAVY

half chicken partially deboned, house made pickles 24

THE RED BURGER

10oz house-ground burger, butterkase, frenched onions, white remoulade, bone marrow bordelaise, parmesan fries 24

ACCESSORIES 13

HORSERADISH POTATO GRATIN GF	FLASH FRIED BABY SPINACH
LOADED MASHED POTATOES GF	SMOKED BACON CREAM CORN GF
CAESAR BROCCOLINI	GREEN CHILI MAC
BACON-SHERRY BRUSSELS SPROUTS	BLACK TRUFFLE RISOTTO WITH MARROW BUTTER GF +3
PARMESAN FRIES WITH TRUFFLE MAYO	GRILLED ASPARAGUS WITH TOMATO CONFIT
ROASTED WILD MUSHROOMS	

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.