

S T A R T

**FRENCH ONION ARTICHOKE DIP**  
asiago, roasted garlic, fried artichokes, toast points 21

**JUMBO LUMP CRAB CAKES**  
red pepper, poblano, bacon, charred lemon aioli 29

**BEEF TENDERLOIN TAMALES**  
roasted poblano chimichurri, sun-dried  
tomato cream 25

**JUMBO SHRIMP COCKTAIL**  
smoked jalapeno cocktail sauce, creamy horseradish 22

**KING SALMON TARTARE**  
crispy rice cake, avocado mousse, sriracha aioli,  
jalapeno 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, maytag 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

R E D M E A T

40 Day Dry Aged Ribeye 14oz GF	64
Wagyu Filet 8oz GF	89
Filet 7oz GF	56
Filet 10oz GF	62
Prime Bone-In Cowboy Ribeye 18oz GF	66
Prime New York Strip 16oz GF	65
Prime Sirloin 10oz GF	49
Grass-Fed New York Strip 16oz GF	65
American Wagyu Skirt Steak 10oz GF	68

C R U S T S & S A U C E S

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
WILD MUSHROOM CRUST GF	RED STEAK SAUCE
BROWN SUGAR & SEA SALT GF	CREAMY HORSERADISH
	BLACK TRUFFLE BUTTER GF +5

O V E R T H E T O P

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

W A T E R

**LOBSTER CRUSTED SEABASS**  
thermidor sauce, asiago crumb 56

**COLD WATER LOBSTER TAIL GF**  
with drawn butter -MKT

**KING SALMON**  
ginger rice, coconut pineapple broth, mango relish 39

**BLACKENED RED FISH**  
dirty rice, tarragon compound butter 42

C O N T E M P O R A R Y L A N D

**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

A C C E S S O R I E S 13

HORSERADISH POTATO GRATIN GF	ROASTED WILD MUSHROOMS
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	ASPARAGUS WITH JALAPENO BEARNAISE GF

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.