

## RAW

### OYSTERS ON THE HALF SHELL

champagne mignonette, spiked cocktail sauce, fresh grated horseradish ◦

### SPICY TUNA CRISPY RICE

sriracha, spicy chili crisp, jalapeño, caviar ∞

### AHI TUNA TARTARE TOWER

avocado, soy, ginger, sesame, seaweed ∞

### STEAK TARTARE & ROASTED BONE MARROW

hand cut beef tenderloin, dijon, caper, egg yolk, parsley, pickled shallot, onion rye toast ∞

### BEET TARTARE & MUSHROOM “MARROW”

mango sphere “yolk,” artichoke “marrow,” mushroom, onion rye toast ~ ∞

## APPETIZERS

### BREAD SERVICE

house baked parker house dinner rolls, herb butter candle Δ

### CRISPY DEVILED EGGS

cured egg yolk, crispy chicken skin

### BUFFALO BLEU CHICKEN

dry rubbed crispy chicken drumsticks, smoked bleu cheese, vinegar powder, cayenne, celery slaw

### GRILLED OCTOPUS

roasted fingerling potato, crispy chickpeas, romesco, grilled lemon ◦

### MAC & CHEESE

smoked gouda, cavatappi pasta Δ

### DT FRIES

pecorino romano, crispy herbs, parmesan aioli ◦

### DRY AGED MEATBALLS

local Willet Hop & Grain beef stuffed with fresh mozzarella, house made ricotta, sunday sauce

### SEA SCALLOPS

roasted fennel purée, raw fennel salad ◦

### DRUNKEN CLAMS

littlenecks, Beer Tree Any Day’s Haze neipa, local chorizo, garlic bread ∞

### HUMMUS CRUDITÉ

lemon garlic hummus, rainbow farm vegetables ~ ◦

## SOUP & SALAD

### FARM FRENCH ONION

beef bone broth, caramelized onion, gruyere, puff pastry ∞

### “CREAM” OF MUSHROOM SOUP

coconut milk, mushroom “bacon” ~ ∞

### ARUGULA BURRATA SALAD

pear, pomegranate, champagne vinaigrette ≈ ◦

### CHOP HOUSE SALAD

8oz sliced sirloin, iceberg wedge, Nueske’s bacon, bleu cheese, pickled shallot, caramelized shallot vinaigrette (optional: without steak) ≈ ◦

### TABBOULEH & TOFU

quinoa, parsley, mint, pomegranate, chickpeas, lemon, extra virgin olive oil, marinated grilled tofu ~ ◦

## HANDHELDS

### CRISPY PORK BELLY TACOS

Thai sweet chili, pineapple, peppadew, micro cilantro ∞

### GRILLED SHRIMP TACOS

Tajín, mango, lime crema, house made queso fresco, micro cilantro ∞

### BABY BACK RIB SANDWICH

spicy cole slaw, beer bbq sauce, DT Fries

### DOWNTOWN BURGER

local Willet Hop & Grain beef, smoked gouda, caramelized onion, DT Fries ∞

### IMPOSSIBLE DOWNTOWN BURGER

double vegetarian burger, smoked gouda, caramelized onion, DT Fries ∞

## ENTRÉES

bread service included with entrees

### NY STRIP

16oz hand cut cast iron seared, DT Fries ◦

### FILET MIGNON

8oz hand cut cast iron seared beef tenderloin, bacon, brussels sprouts, risotto ◦

### SIRLOIN

8oz sirloin, bleu cheese fondue, fingerling potatoes

### STEAK ADD ONS:

add scallops

add shrimp

coffee rubbed

bourbon peppercorn sauce

bleu cheese fondue

garlic herb butter

### PORK CHOP

20oz bone-in chop, dijon pan sauce, pickled peppers, corn crème brûlée ◦

### VEAL CHOP PARMESAN

16oz bone-in chop, vodka sauce, fresh mozzarella, pesto gnocchi

### CHICKEN WITH ARTICHOKES & MUSHROOMS

stuffed chicken breast, crispy drumstick, garlic scallion mashed potato, wild mushroom purée

### ROMANESCO BROCCOLI

roasted cauliflower purée, garlic bread crumb, pea tendril Δ◦

### SEA SCALLOPS

brussels sprouts, Nueske’s bacon, basil pesto risotto ◦

### SALMON

parsnip purée, caulini, pistachio crumble ◦

### SHRIMP SCAMPI

squid ink pasta, tiger shrimp, roasted tomato, grilled lemon

### GNOCCHI

choice of vodka sauce, pesto, or cacio e pepe ∞

## SIDES

### CORN CRÈME BRÛLÉE

sweet corn purée, caramelized sugar Δ◦

### DT FRIES

pecorino romano, crispy herbs, parmesan aioli ◦

### SHAVED BRUSSELS SPROUTS

Nueske’s bacon, garlic ◦

### WILD MUSHROOMS

mushroom purée, garlic chips Δ◦

### SMALL MAC & CHEESE

smoked gouda, cavatappi pasta Δ

### TABBOULEH

quinoa, parsley, mint, pomegranate, chickpeas, lemon, extra virgin olive oil ~ ◦

### RISOTTO

arborio, pecorino romano ◦

## DESSERTS

### CRONUTS

chocolate stuffed crispy croissant donuts

### TABLESIDE S’MORES

house made marshmallow, chocolate bark, house made graham cracker

### “CHEESE FOR DESSERT”

burrata, roasted strawberry, house made basil ice cream

### HOT HONEY MILKSHAKE

vanilla bean ice cream, spicy honey, whipped cream (optional: add bourbon) ◦

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

*GF ◦ | GFO ∞ | Vegan ~ | Vegan Optional ≈ | Vegetarian Δ | 20% gratuity added for parties of 8 or more | maximum of 4 separate checks per party*