



General Manager Giorgio Cyphaeus Sease
Executive Chef Israel Camacho

DINNER MENU

APPETIZERS

Fresh Shucked Oysters* 22.75
half dozen, classic cocktail sauce, mignonette, lemon

Shrimp Cocktail* 26.50
classic cocktail sauce, fresh horseradish

Steak Tartare* 22.25
filet mignon, toast points

Ahi Tuna Tartare* 21.75
avocado, mango, cucumbers, crispy wontons

Seared Ahi Tuna Sashimi* 22.50
sesame, ginger, pickled cucumbers, wasabi

Jumbo Lump Crab Cake 24.50
lump crab, beurre blanc, lemon

Garlic Cheese Toast 13.00
sourdough, parmesan

Onion Rings 14.00
bleu cheese dressing

SOUPS

Soup of The Day 11.00
your server will describe today's feature

Lobster Bisque 14.00
lobster meat, brandy, cream

French Onion Soup 14.00
caramelized onions, gruyere, parmesan

SALADS

Caesar Salad* 15.00
crisp romaine, house made croutons, parmesan

Mixed Field Greens 13.00
assorted greens, julienne carrots, tomatoes, choice of dressing

The Grill Wedge 18.50
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

Burrata & Tomato 17.75
frisée, burrata, red onions, olive oil, balsamic reduction

The Grill Cobb Salad* 29.75
double smoked bacon, chicken, egg, green onions, tomatoes, bleu cheese, avocado, creamy dressing

Shrimp and Crab Louie* 38.75
jumbo shrimp, lump crab meat, assorted greens, olives, egg, avocado, thousand island dressing

Lobster Salad 36.75
poached chilled lobster, butter lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing

SEAFOOD

Seafood items are served
with broccoli or creamed spinach.

Dover Sole* 59.50
lemon herb butter

Pan Seared Salmon* 38.75
shiitake mushrooms, beurre blanc

Lake Superior Whitefish* 37.75
lemon herb butter

Lobster Tails 78.00
drawn butter

John Dory* 49.75
lemon herb butter

Jumbo Lump Crab Cakes 45.50

STEAKS AND CHOPS

All steaks and chops are grilled over a live oak
and mesquite wood fire.

Served with broccoli or creamed spinach.

Filet Mignon (12 oz.)* 70.50

Petite Filet Mignon (8 oz.)* 64.25

New York Steak (16 oz.)* 71.50

Petite New York Steak (12 oz.)* 63.50

Rib Eye Steak (16 oz.)* 63.75

**Double Cut Colorado
Lamb Chops** (14 oz.)* 64.75

Kurobuta Pork Chop (14 oz.)* 47.50

BEVERLY HILLS CUTS

Large format steaks that are perfect for sharing.
À la carte style, not accompanied with sides.

*Selections change daily.
Please see your server for today's offerings.*

Kansas City Steak (24 oz.)* 99.75

Tomahawk Steak (48 oz.)* 190.75

Porterhouse Steak (32 oz.)* 182.75

ADDITIONS

Classic Green Peppercorn Sauce 5.00

Béarnaise Sauce* 5.00

Bleu Cheese Herb Crust 6.00

Pepper, Bacon & Onion 6.00

Oscar Style 15.00

Jumbo Shrimp* 13.00

Lobster Tail* 38.00

Steak Temps

RARE	Very Red, Cool Center
MEDIUM RARE	Red, Warm Center
MEDIUM	Pink Center
MEDIUM WELL	Slightly Pink Center
WELL DONE	No Pink, Hot Center

THE GRILL CLASSICS

Select grill classics are served
with broccoli or creamed spinach.

Braised Short Ribs 58.75
julienne vegetables, bordelaise sauce

Chicken Pot Pie 27.75
chicken, vegetables, golden puff pastry

Brick Chicken 34.50
apple relish

Chicken Marsala 32.75
mushroom, marsala wine sauce

Calf's Liver 30.50
grilled onions, double smoked bacon

Shrimp Pomodoro 35.75
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

Chop House Cheeseburger* 26.50
cheddar cheese, lettuce, tomato, onion

SIDES FOR THE TABLE 13 ea

Sautéed Mushrooms

Broccoli

Sugar Snap Peas

Brussel Sprouts

Loaded Mac & Cheese

Shoestring Potatoes

Hashed Brown Potatoes

Baked Potato

Steamed Spinach

Creamed Spinach

Grilled Asparagus

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness.

Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences.
Gluten free and nutritional information are available upon request.