



Executive General Manager Giorgio Cyphaeus Sease  
Executive Chef Bart Tomas

## DINNER MENU

### APPETIZERS

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

**Shrimp Cocktail\*** . . . . . 27.50  
classic cocktail sauce, fresh horseradish

**Steak Tartare\*** . . . . . 22.25  
filet mignon, toast points

**Ahi Tuna Tartare\*** . . . . . 22.75  
avocado, mango, cucumbers, crispy wontons

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

**Jumbo Lump Crab Cake** . . . . . 25.50  
lump crab, beurre blanc, lemon

**Garlic Cheese Toast** . . . . . 14.00  
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** . . . . . 15.00  
lobster meat, brandy, cream

**French Onion Soup** . . . . . 15.00  
caramelized onions, gruyere, parmesan

\* 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.

### SALADS

**Caesar Salad\*** . . . . . 16.00  
crisp romaine, house made croutons, parmesan

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

**The Grill Wedge** . . . . . 19.25  
iceberg, bleu cheese, bacon, tomatoes, bleu cheese dressing

**Burrata & Tomato** . . . . . 18.25  
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** . . . . . 37.75  
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\*** . . . . . 61.25  
lemon herb butter

**Pan Seared Salmon\*** . . . . . 39.75  
shiitake mushrooms, beurre blanc

**Lake Superior Whitefish\*** . . . . . 38.75  
lemon herb butter

**Lobster Tails** . . . . . 78.00  
drawn butter

**John Dory\*** . . . . . 50.75  
lemon herb butter

**Jumbo Lump Crab Cakes** . . . . . 45.50  
lump crab, beurre blanc, lemon

### 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.)\* . . . . . 71.75

**Petite Filet Mignon** (8 oz.)\* . . . . . 65.25

**New York Steak** (16 oz.)\* . . . . . 72.50

**Petite New York Steak** (12 oz.)\* . . . . . 64.50

**Ribeye Steak** (16 oz.)\* . . . . . 65.25

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

**Kurobuta Pork Chop** (14 oz.)\* . . . . . 48.50

### 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

**Bone-In Ribeye** (48 oz.)\* . . . . . 140.75

**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** . . . . . 59.75  
julienne vegetables, bordelaise sauce

**Chicken Pot Pie** . . . . . 28.75  
chicken, vegetables, golden puff pastry

**Brick Chicken** . . . . . 35.50  
apple relish

**Chicken Marsala** . . . . . 32.75  
mushroom, marsala wine sauce

**Calf's Liver** . . . . . 31.50  
grilled onions, double smoked bacon

**Shrimp Pomodoro** . . . . . 36.75  
roasted tomatoes, garlic, olive oil, angel hair pasta, parmesan

**Chop House Cheeseburger\*** . . . . . 27.25  
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