



RESTAURANT & BAR

STARTERS

CRAB FRITTERS \$18

roasted garlic and tarragon aioli

FRIED HEN OF THE WOODS \$14

tempura maitake, black truffle aioli

SHRIMP OREGANATA \$16

jumbo shrimp, maitre d butter, garlic breadcrumbs

GLAZED PORK BELLY \$16

white bean puree, pickled jalapeno, cilantro

DUCK RILLETTES \$18

cornichon, whole grain mustard, baguette

HOUSE MADE FOCACCIA \$6

extra virgin olive oil, aged sherry vinegar, herbs

CHOPS



PETITE FILET \$52

6 oz Black Angus

NEW YORK STRIP \$42

14 oz Black Angus

RIBEYE \$40

14 oz Black Angus

PORK CHOP \$32

Brined, 14 oz Bone In Rib Chop

SOUP & SALADS

Add protein: Steak \$14, Shrimp \$6 EA,
Chicken Breast \$10, Fish MRKT

KALE CAESAR \$10

fried shallots, grana padano, marinated anchovy

ICEBERG WEDGE \$12

bacon lardon, cherry tomato, bleu cheese

SEASONAL GREENS \$10

whipped chevre, radish, peas

CRAB BISQUE \$14

lump crab, extra virgin olive oil, chervil

SOUP DU JOUR \$10

daily selection

HANDHELDS

STEAK SANDWICH \$20

grilled flat iron, bleu, arugula, pickled shallot

GRILLED SHRIMP CEASAR WRAP \$15

caesar dressing, chopped romaine, fried shallot

GRILLED FISH \$18

grilled "catch of the day", garlic tarragon aioli, romaine, tomato

CHOPHOUSE BURGER \$20

*two 6 oz waygu patties, bleu cheese,
bacon, mushroom bordelaise*

SIDES

DUCHESS POTATOES \$12

aged cheddar, parmesan, chives

WILD MUSHROOM AND SPRING ONION \$10

brown butter, lemon, herbs

COLOSSAL ONION RINGS \$8

creamy horseradish

CHARRED BROCCOLINI \$10

bleu cheese, chili, lemon

ROASTED ASPARAGUS \$10

hollandaise, tarragon oil

TRUFFLE FRIES \$8

black truffle, parmesan

“ POUR L'AMOUR DU BŒUF ”



Cocktails

- WHISTLER'S MOTHER** \$16
watershed gin, lillet blanc, combier elderflower, egg white
- SHARP DRESSED MAN** \$18
hamilton's private label whistle pig 6 year piggyback rye, absinthe, allspice, rhubarb bitters
- CABIN FEVER** \$17
banhez mezcacal, amaro, grapefruit, ginger beer
- MARCH MELLOW**..... \$18
hanson vodka, santa teresa rum, bailey's chocolate, pumpkin spice
- FIRE STARTER** \$16
old fourth gin, cherry heering, orgeat, allspice, orange bitters
- FROSTBITE** \$17
widow jane "baby jane" bourbon, drambuie, fernet branca
- SYNONYM CINNAMON** \$16
herradura tequila, apple cider, cinnamon
- ESPRESSO MARTINI** \$17
hunker vodka, creme de cacao, espresso, baileys
- SMOKED OLD FASHIONED** \$17
featuring the hamilton's private label whistle pig 6 year piggyback rye

Whites

- GOOD MEASURE, CHARDONNAY** \$14
Roswell, GA
- MOILLARD, CHABLIS** \$15
Chablis, France
- STAGS LEAP, CHARDONNAY** \$25
Napa, California
- CHATEAU ST. MICHELLE, GEWURZTRAMINER** \$14
Washington, USA
- BRAVIUM, CHARDONNAY** \$17
Russian River Valley, California
- SCHLOSS VOLLRADS, RIESLING** \$17
Rheingau, Germany
- GERARD BERTRAND, ORANGE GOLD** \$15
Loire, France

Reds

- BARONE RICASOLI, CHIANTI** \$18
Siena, Italy
- CLARENDELLE, BORDEAUX** \$16
Bordeaux, France
- IRON AND SAND, CABERNET SAUVIGNON** \$17
Paso Robles, California
- SHATTER, GRENACHE** \$14
Languedoc, France
- TAKEN, RED BLEND** \$23
Napa Valley, California
- PIATELLI GRAND RESERVE, MALBEC** \$16
Cafayate, Argentina
- OUTLIER, PINOT NOIR** \$18
Williamette Valley, Oregon
- SCATTERED PEAKS, CABERNET SAUVIGNON** \$20
Napa Valley, California
- PRISONER, CABERNET SAUVIGNON** \$28
Napa, California