

A P P E T I Z E R S

CORDOVA ESCARGOT

portobello, shiitake and button mushroom sauce, puff pastry 13

JUMBO LUMP CRAB CAKE

organic arugula with remoulade and lemon vinaigrette 13

DUCK CONFIT EGGROLL

boursin cheese, sweet onion, peppadew chutney 13

KESSLER CALAMARI

tomatoes, olives, asiago, coriander, fresh cilantro, moroccan aioli 12

JAPANESE BLACK PEPPER SHRIMP

cucumber, carrot, and red onion slaw, lemon dressing 13

BLUE CHEESE CHIPS

house made with smoked blue cheese sauce, tomatoes, and cilantro 9

BRONZED SEA SCALLOPS

cajun seasoning, avocado relish, and potato crisp 13

FRIED GREEN TOMATOES

creamy smoked jalapeño sauce, goat cheese, basil oil, tomatoes 10

BOHEMIAN HUNTERS PLATE FOR SHARING

prosciutto di parma, salametti, and cured meats, soft and hard cheese, mustard, peppadew chutney, rustic bread, grapes, cornichon 18

S A L A D S

STRAWBERRY AND ARUGULA

goat cheese and almonds with charred shallot vinaigrette 8

THE WEDGE

iceberg lettuce wedge, caramelized bacon, marinated cherry tomatoes, candied walnuts, blue cheese, jalapeño ranch dressing 10

MIXED GREENS

assorted seasonal greens, carrots, beets, toasted almonds, feta cheese served with balsamic vinaigrette 8

CAESAR

leaf romaine lettuce, batard croutons, house caesar dressing, shaved romano cheese 9

S O U P S

CHEF INSPIRED

daily creation 6

ROASTED BUTTERNUT SQUASH AND YELLOW SPLIT PEA SOUP

with truffle nutmeg cream 7

CHOPHOUSE

featuring
PREMIUM BLACK ANGUS

*Hand-selected by owner Richard Kessler
Most tender cuts from Nebraskan grain-fed beef
Aged for over 28 days
Hand cut and cooked to perfection*

KESSLER BONE-IN RIBEYE

16oz. - \$ 36

*KEIL Merlot, Kessler Collection

CENTER CUT NY STRIP

12oz. - \$ 29

*CLINE, Zinfandel, Contra Costa, 09

BARREL CUT FILET MIGNON

5oz \$ 23 8oz \$ 29

*CHATEAU TANUNDA, Shiraz, Australia, 07

TENDER CUT BISTRO STEAK

10 oz. - \$ 18

*SIMI, Cabernet Sauvignon, Alexander Valley

**Suggested Wine Pairings*

S I D E S 5

horseradish mashed potatoes

baked potato

french fries with asiago and truffle oil

fresh pasta and cheese
with sundried tomatoes and spinach

roasted cherry tomatoes with thyme

grilled asparagus

cream spinach with bacon

B U T T E R S 3

merlot shallot herb

truffle and sea salt

smoked blue

SPECIALTIES

ROASTED DUCKLING

mango chutney glaze, herb lo mein noodles, and asparagus 27

PAN SEARED SALMON

Swiss chard, saffron lobster broth, and grilled lemon 25

CHILEAN SEA BASS

cilantro oil, truffle oil, balsamic reduction, mashed potatoes, asparagus 35

CORIANDER CRUSTED SEA SCALLOPS

whipped black beans, roasted corn salsa, citrus chili aioli, and cilantro oil 28

FILET MIGNON WITH CRAB AND SHRIMP RAGOUT

lobster cream reduction, cilantro oil, mashed potatoes, green beans 44

ORGANIC POULET ROUGE CHICKEN

orange blossom honey free range chicken, oven roasted and served with natural jus, baby medley potatoes, green beans, and marinated tomatoes 25

SAVANNAH STYLE SHRIMP & GRITS

boursin cheese grits, cajun cream and smoked ham, green beans 23

BAHAMIAN LOBSTER TAIL AND CRAB RISOTTO

champagne smoked tomato fondue 32

SEASONAL FEATURES

GRILLED ENDIVE SALAD

roasted beets, goat cheese, dried cranberries, toasted pine nuts, and balsamic vinaigrette 11

DUCK CONFIT HASH

cabernet reduction and pea tendrils 14

HERB CRUSTED LAMB LOIN

chanterelle bread pudding, fig and cipollini compote, baby carrots and chive oil 38

VEAL CHOP

root vegetable gratin, seared roma tomato, batter fried onion, rosemary cabernet reduction 36

BRAISED PORK OSSO BUCCO

truffled sweet mashed potatoes, roasted brussels sprouts, and parsnips 28

SAMPLER 59*

PAIRED WITH WINE 79*

* Full Table Participation

first - HEIRLOOM TOMATO BRUSCHETTA

lemon basil and organic cold pressed olive oil
**Kim Crawford, Sauvignon Blanc, New Zealand*

second - ROASTED BUTTERNUT SQUASH AND YELLOW SPLIT PEA SOUP

with truffle nutmeg cream
**Sonoma Cutrer, Chardonnay, Russian River Ranches, 09*

third - BABY ARUGULA SALAD

strawberries, goat cheese and almonds, with charred shallot vinaigrette
**Wild Horse, Pinot Noir, Central Coast, 08*

entree - 1855 BLACK ANGUS FILET

asparagus risotto with a port wine reduction
**Beronia, Reserva, Rioja, 04*

dessert - PEACH BREAD PUDDING

made with buttermilk biscuits and served with lavender cream
**Villa Sandi, Prosecco, Italy*

20% gratuity will be added to parties of 6 people or more.

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of foodborne illness