



## APPETIZERS

MISO SOUP, *house-made dashi, nama miso, nigari tofu, wild mushroom* / 8

EDAMAME, *soy bean, hawaiian black lava salt* / 8

CRISPY ROCK SHRIMP TEMPURA, *spicy aioli* / 14

CALAMARI, *spicy mayo, red miso, tomato sauce* / 15

PORK BELLY, *kimchi, apple, citrus honey* / 14

MISO ROASTED BONE MARROW, *grilled toast* / 14

FOIE GRAS DUCK DUMPLING, *osmanthus ume syrup* / 16

SURF & TURF DUMPLING, *beef, shrimp, scallion, spicy mustard sauce* / 10

SHISHITO PEPPERS, *togarashi, citrus soy aioli choice of blistered or tempura* / 10

## SALAD

CAESAR, *fresh romaine, garlic crouton, shaved Womancheg, Colchester, CT* / 14  
*white anchovies* / 4

SIMPLE SALAD, *avocado, cherry tomato, cucumber, shaved carrot, radish, ginger vinaigrette* / 12

BURRATA & BEET SALAD, *crispy kale, white soy orange glaze, vinegar soaked burnt citrus* / 14

CHOPHOUSE, *asian pear, pomegranate seed, candied cashew, sweet onion soy dressing, Black Ledge Blue, Colchester, CT* / 14

BUTTER LETTUCE, *cherry belle radish, snap pea, Black Ledge Blue, lemon pepper tarragon cream dressing* / 14

MANGO KOMBU SALAD, *pickled mango, carrot, daikon radish, mixed green* / 11

## RAW BAR

OYSTERS, *ask for daily selection* / MP

SHELLS & SASHIMI *6 oysters, 4 shrimp, & 9 chef selected pieces of sashimi* / 55

SHRIMP COCKTAIL, *cocktail sauce* / 12

KING CRAB LEGS, *1/2lb hot with warm butter or served chilled* / 25

## ENTRÉE

WHITE SOY ORANGE GLAZED SALMON, *butternut squash risotto, gogi berry relish* / 30

CHILEAN SEABASS, *pea greens, miso glaze baby carrot* / 38

SEARED CHICKEN, *baby carrot, tomato, onion, pepper, rice dumpling* / 28

KOREAN BBQ SHORT RIB, *chinese cabbage slaw, cauliflower* / 32

## CHOPHOUSE STEAKS

ALL DRY AGED STEAKS, AGED IN OUR HIMALAYAN SALT CAVE FOR 21—32 DAYS

10OZ CENTER CUT FILET / 44

24OZ DRY AGED PORTERHOUSE / 50

19OZ DRY AGED NY STRIP / 45

18OZ DRY AGED RIBEYE / 52

12OZ AMERICAN NY STRIP WAGYU / 65

### 4OZ A5 MIYAZAKI WAGYU

*asparagus, shishito pepper, trumpet mushroom, hoisin steak sauce* / 75

Served bone in or sliced with choice of: black truffle butter, bone marrow butter, garlic butter, Black Ledge blue cheese & grape must (saba) or A5 (house made) steak sauce

## SIDES

JAPANESE YAM HASH, *bone marrow butter* / 9

BABY BOK CHOY, *garlic* / 8

ROASTED ASPARGUS, *fresh shaved horseradish* / 8

DUCK FAT POTATOES, *fingerling potato, vinegar, sea salt* / 8

PUMPKIN SPICE BUTTERNUT SQUASH, *ginger, gogi berry* / 14

KIMCHI FRIED RICE, *snap pea, soft poached egg* / 12

HOUSE CURED BACON FRIED RICE, *egg, snap peas, cashews* / 13

SHRIMP FRIED RICE, *rock shrimp, snap peas, scallions* / 13

VEGETABLE FRIED RICE, *mixed vegetables, snap peas, scallions* / 10

BRUSSEL SPROUTS, *crispy sprout, shallot, thai sauce, peanut* / 10

## SIGNATURE DINING ROOM MENU



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.