



COLD & RAW

🔪 shellfish on ice <i>limited availability</i> cold water selection of snow crab, lobster shrimp, smoked oysters and market ceviche	9,000
🔪 tuna tartare prepared tableside with selected garnishes, wild-caught yellow fin 100% sustainable, sardinian wafer	2,050
tomato and burrata shizuoka fruit tomatoes pine nut gremolata and balsamic reduction	2,040
shrimp cocktail housemade sriracha-piquillo pepper sauce	1,980
lobster and avocado fried wonton and micro green salad with mango coulis and spiced curry sea salt	2,300
caramelized sea scallops shaved summer truffles, sweet corn vichyssoise, summer succotash crispy guanciale and rock chives	2,100

HOT APPETIZERS

snow crab cakes preserved lemon rémoulade fennel slaw and orange	1,940
clams casino bacon, lemon and roasted piquillo pepper butter	1,840
roasted bone marrow herb-crusted with grilled peasant loaf	1,480
🔪 triple-cut bacon steak white oakwood-smoked with bourbon barbecue sauce	1,200

SOUP & SALADS

🔪 seafood market chowder pike place market-inspired with smoked bacon, hand-torn croutons and chives	980
🔪 CHOP house salad twenty varieties of lettuce and seasonal vegetables with fuji apple-ginger vinaigrette	1,510
classic caesar baby gems, anchovy aioli 24-month-aged parmigiano-reggiano and peasant loaf croutons	1,350
steak knife blt wedge point reyes farmstead original blue cheese tomato, onion and grilled bacon	1,650
===== salad enhancements =====	
three grilled shrimp	860
smoked bacon	500

PREMIUM STEAKS

*CHOP-exclusive cuts of natural american wagyu beef
from snake river farms in eastern idaho*



39oz porterhouse black grade f1	35,000
16oz new york strip loin black grade f1 center-cut and hand-selected	13,500
14oz boneless rib eye black grade f1 center-cut and hand-selected	12,100
8oz tenderloin black grade f1 barrel-cut and hand-selected	13,850



american ranch-raised black angus beef

26oz porterhouse 28-day, dry-aged	13,930
21oz bone-in new york strip loin 28-day, dry-aged	10,690
52oz bone-in tomahawk rib eye limited availability	24,000

FARM TO FORK

*succulent and marbled double r ranch steaks from
family-run farms in the pacific northwest*



new york strip loin 12oz center-cut and hand-selected 16oz center-cut and hand-selected	6,750 8,900
tenderloin 5oz barrel-cut and hand-selected 10oz barrel-cut and hand-selected	5,200 10,400
steak oscar cherrywood bacon-wrapped double r ranch petite tenderloin, seasonal greens, lump snow crab and béarnaise sauce	8,100
===== enhancements =====	
4oz lobster tail	1,600
new zealand scampi	1,200
foie gras	1,200
===== doneness =====	

- ☞ BLACK 'N' BLUE: seared raw in a cast iron skillet
- ☞ RARE: red, cool center
- ☞ MEDIUM RARE: red, warm center
- ☞ MEDIUM: pink, warm center
- ☞ MEDIUM WELL: slightly pink, hot center
- ☞ WELL DONE: gray, hot center

upon request

red wine demi-glace ♦ c3 steak sauce
béarnaise sauce ♦ chimichurri sauce

MORE THAN STEAK

provisional fish please ask your server	3,780
superior farms lamb chops pasture-raised, grain-finished california, usa	6,000

american wagyu burger

3,670

limited to five a day

8oz morgan ranch, wisconsin white
cheddar, tomato, lettuce, fresh-baked
brioche bun, ipa-battered onion rings
and hand-cut french fries

add bacon 250

add avocado 250

POTATOES

classic mashed potatoes indulged with a l'il butter	900
twice-baked potato smoked bacon, sour cream and crispy skins	980
🔪 hand-cut french fries triple-fried, hokkaido potatoes and maldon sea salt	900

MORE SIDES

grilled asparagus meyer lemon	1,300
sautéed crimini mushrooms porcini and morel butter aomori garlic and fresh herbs	980
sautéed spinach aomori garlic	900
creamed spinach pancetta-crouton crumble	1,300
🔪 steakhouse onion rings hand-dipped, ipa and house spice	900
macaroni and cheese classic four cheeses with lobster tail	1,080 2,100
creole-spiced rice okra and smoked sausage	900
🔪 broccoli roasted or steamed seka hills extra virgin olive oil, sea salt	900

CHOP

STEAKHOUSE

AMERICAN CUTS