

T**bones**

CHOPHOUSE & LOUNGE

Joseph Kudrak, Executive Chef
Ronen Arad, General Manager

Starters

Chilled Shellfish Platter	...48
Crispy Rock Shrimp Tempura	...16
Lump Meat Crab Cocktail	...18
Lump Crab Cakes	...18
Shrimp Cocktail	...17
Yellowfin Tuna Poke	...15
Pacific Northwest Oysters— <i>Kusshi, Vancouver Island, B.C.</i>	...14

Soups

Traditional French Onion	...8
Black Bean and Cheddar	...8
Lobster Chowder	...11

Salads

Greek	...12
The Wedge	...12
Tomato & Mozzarella	...12
Caesar	...12
T-bones Steakhouse	...12
California	...12
Tricolore	...12
Artichoke & Tomato	...14

Potatoes

French Fries	
Mashed	
Colossal Baked	
Baked Yam	
Baked Sweet	
Tater Tots	
Hash Browns	
Au Gratin	
Sweet Potato Fries	all...10

Vegetables

Spinach— steamed, creamed, or sautéed	
Creamed Corn	
Green Beans— steamed or amandine	
Asparagus	
Broccoli Florets	all...10

Specialty Sides

Mac and Cheese	
Grilled Tomatoes with Spinach and Cheese	
Roasted Portabellini Mushrooms	all...10

USDA PRIME Nebraska Corn Fed

8 oz. Petite Filet Mignon	...39
12 oz. Filet Mignon	...48
24 oz. Chateaubriand for Two	...99
20 oz. Bone in NY <i>28 day dry aged</i>	...49

USDA PRIME Buedel, Chicago IL

20 oz. Bone In NY <i>35 day dry aged</i>	...50
24 oz. Bone In Rib Eye <i>35 day dry aged</i>	...52
24 oz. T-Bone <i>35 day dry aged</i>	...53
48 oz. T-Bone for Two <i>35 day dry aged</i>	...95
18 oz. Bone in Filet Mignon <i>35 day dry aged</i>	...59

Niman Ranch *Sustainable Family Farms*

16 oz. Prime Boneless New York	...46
18 oz. Pork T-bone	...33
Lamb Chops	...56
Rack of Lamb for Two	...79

Sauces

Creamy Horseradish/ Mustard Selection/ Red Wine/	
Peppercorn/ Bleu Cheese/ Hollandaise/ Béarnaise	

Wagyu Selection

Australian Wagyu Skirt Steak <i>Darling Downs</i>	...39
Australian Wagyu Burger	...19
American Wagyu Sirloin <i>Imperial Wagyu</i>	...65

Safe Harbor Certified Seafood *Seafood with Confidence*

12 oz. Lobster Tail <i>Tristan De Cuhna</i>	...72
18 oz. Lobster Tail <i>Tristan De Cuhna</i>	...99
32 oz Lobster Tail <i>Western Australian Coast</i>	...125
Yellowfin Tuna Steak <i>Philippines</i>	...39
Salmon <i>Alaskan King</i>	...38
Halibut <i>Alaska</i>	...39
Dover Sole <i>Cliffs of Dover, North Sea</i>	...60

Specialty Entrees

Rotisserie Chicken <i>Jidori</i>	...33
16 oz. Veal Chop <i>Provimi</i>	...46
Petite Filet Mignon & Tristan Island Lobster Tail	...99
Red King Crab <i>Dutch Harbor, Alaska</i>	...75
Sea Scallops Gratin <i>Georges Bank</i>	...36

Seasonal Summer Specials

Gem Salad – Gem Lettuce, Cherub Tomatoes, and Pretzel Croutons with Dijon Horseradish Dressing	...12
Hearts of Palm Salad – Fresh Hearts of Palm, Cherub Tomato, Avocado, Shallot Vinaigrette	...12
Seared Scallops – Georges Bank Scallops, Shaved Shallots, and Garlic with Madeira Sauce	...36
Carolina Short Ribs — Dry Rubbed Piedmontese Short Rib Plates, Carolina BBQ Sauce, Sweet Potato Chips, Apple Slaw	...36
Aspen Sweet Corn - Pan Charred with Cilantro Lime Butter, Cotija Cheese, and Chipotle Mayonnaise	...10

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

A 20% gratuity will be added to parties of 8 or more