

Tbones

CHOPHOUSE & LOUNGE

Seafood Jumbo Jackpot*

Maine Lobster, Jumbo Shrimp, Oyster,
Jumbo Lump Crab, and Alaskan Red King Crab. ...48

Starters

Crispy Rock Shrimp Tempura	...16
Jumbo Shrimp Cocktail	...17
Yellowfin Tuna Poke*	...15
Jumbo Lump Crab Cakes*	...18
Oysters on the Half Shell*	...16
Jumbo Lump Crab Meat Cocktail	...18
Tomato Mozzarella	...12
Carpaccio*	...17

Salads

Tbones Steakhouse	...12
Mixed Greens	...12
Wedge <i>Blue or Peppercorn Ranch</i>	...12
Caesar*	...12
California	...12
Hearts of Palm	...12
Heirloom Tomato	...12
Tomato & Artichoke*	...14

Soups

Traditional French Onion	...8
Lobster Chowder	...11
Black Bean & Cheddar	...9

On The Bone *Niman Ranch All Natural Meats*

20 oz. Bone In NY* <i>35 day dry aged</i>	...50
24 oz. T-Bone* <i>35 day dry aged</i>	...53
24 oz. Bone In Rib Eye* <i>35 day dry aged, marinated & pan seared</i>	...52
18 oz. Bone in Filet Mignon* <i>35 day dry aged</i>	...59
Lamb Chops*	...56

Off The Bone *Niman Ranch All Natural Meats*

8 oz. Petite Filet Mignon*	...39
12 oz. Filet Mignon*	...48
16 oz. Prime New York*	...46

Specialty Entrees

Rotisserie Chicken <i>Jidori</i>	...33
Petite Filet Mignon & Western Australia Lobster Tail*	...99
Imperial Wagyu Burger*	...19
16 oz. Veal Chop* <i>Provimi</i>	...46
Buttermilk Fried Chicken <i>Jidori</i>	...28
Porter Braised Short Ribs <i>Niman Ranch All Natural Meats</i>	...39

For Two *Niman Ranch All Natural Meats*

48 oz. T-Bone for Two* <i>35 day dry aged</i>	...95
24 oz. Lobster Tail* <i>Western Australia</i>	...125
Rack of Lamb*	...79
24 oz. Chateaubriand*	...99

Seafood

12 oz. Lobster Tail* <i>Western Australia</i>	...72
Yellowfin Tuna Steak* <i>Hawaii</i>	...39
Alaskan Red King Crab <i>Dutch Harbor, Alaska</i>	...75
Salmon* <i>Shetland Islands</i>	...38
Dover Sole* <i>Muniere or Oregonata</i>	...60
Swordfish* <i>Chile</i>	...40

Sauces

Creamy Horseradish/ Mustard Selection/ Bordelaise/
Peppercorn/ Bleu Cheese/ Hollandaise*/ Béarnaise*

Prime Dry Aged 24oz. Prime Rib*

Prepared nightly with limited availability,
please inquire with your server. ...48

Vegetables...10

Spinach <i>Steamed, Creamed, or Sautéed</i>
Creamed Corn
Green Beans <i>Steamed or Amandine</i>
Asparagus <i>Steamed or Grilled</i>
Broccoli Florets
Onion Rings

Potatoes...10

French Fries
Sweet Potato Fries
Mashed <i>Cheddar, Garlic, or Horseradish</i>
Au Gratin
Tater Tots
Colossal Baked
Baked Yam
Baked Sweet

Specialty Sides...12

Mac and Cheese
Grilled Tomatoes with Spinach and Cheese
Royal Trumpet Mushrooms

Seasonal Autumn Selections

Fresh Florida Stone Crab- Fresh Jumbo Stone Crab Claws/ Dijon Dipping Sauce/ Spicy Cocktail Sauce	...48
Apple Salad- Honey Crisp and Granny Smith Apples/ Radicchio/ Dried Cherries/ Dates/ Marcona Almonds/ Orange Blossom Vinegar	...12
Brussels Sprouts- Brussels Sprouts/ Pepper Cured Bacon	...12
Prime NY Strip*- Pan Roasted & Sliced/ Green Peppercorn/ Balsamic Glaze/ Roasted Fingerling Potatoes	...54

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions.

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