

T**bones** CHOPHOUSE & LOUNGE

Ronen Arad, General Manager
Joseph Kudrak, Executive Chef

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
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	
Royal Trumpet Mushrooms	all...10

USDA PRIME Nebraska Corn Fed

8 oz. Petite Filet Mignon	...37
12 oz. Filet Mignon	...46
24 oz. Chateaubriand for Two	...99
20 oz. Bone in NY <i>28 day dry aged</i>	...47
24 oz. Slow Roasted Prime Rib <i>28 day dry aged</i>	...48

USDA PRIME Buedel, Chicago IL

20 oz. Bone In NY <i>35 day dry aged</i>	...49
24 oz. Bone In Rib Eye <i>35 day dry aged</i>	...50
24 oz. T-Bone <i>35 day dry aged</i>	...53
48 oz. T-Bone for Two <i>35 day dry aged</i>	...92

Piedmontese, Montana Ranch Brand

20 oz. Boneless NY Club Steak	...55
Smoked Porter Short Ribs	...38

Wagyu Selection

Australian Wagyu Skirt Steak <i>Darling Downs</i>	...38
Australian Wagyu Burger	...19
100% True Japanese Wagyu Sirloin A5 <i>Saga, Japan</i>	...99

Sauces

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

Seafood

16 oz. Twin Lobster Tails <i>Tristan De Cuhna</i>	...149
16 oz. Lobster Tail <i>Tristan De Cuhna</i>	...75
Day Boat Scallops <i>Georges Bank</i>	...35
Yellowfin Tuna Steak <i>Hawaiian Islands</i>	...39
Salmon <i>Bay of Fundy</i>	...37
Red King Crab <i>Dutch Harbor, Alaska</i>	...72
Dover Sole <i>Cliffs of Dover, North Sea</i>	...59
Swordfish <i>Hawaiian Islands</i>	...39

Specialty Entrees

18 oz. Pork T-bone <i>Niman Ranch</i>	...32
Rotisserie Chicken <i>Jidori</i>	...32
16 oz. Veal Chop <i>Provimi</i>	...45
Petite Filet Mignon & Tristan Island Lobster	...99
10 oz. Buffalo Filet Mignon	...47
Lamb Chops <i>Colorado</i>	...56
Rack of Lamb for Two <i>Colorado</i>	...78

Seasonal Winter Specials

Pork Belly/ Foie Gras/ Sweet Corn Puree/ Poblano	...19
Dover Sole/ Lump Crab/ Lobster Sauce	...59
Sugar Snap Peas/ Shallots/ Extra Virgin Olive Oil	...10