



SOUPS & SALADS

CLASSIC CAESAR	Chopped romaine, ciabatta crouton, Parmigiano-Reggiano, Spanish white anchovies. 13	ORGANIC BABY SPINACH	Shaved fennel, sun-dried tomatoes, Marcona almonds, Garrotxa goat cheese, tomato vinaigrette. 13
HOUSE FIELD GREENS	Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 12	FRENCH ONION SOUP	Swiss Emmentaler, caramelized onions, crostini, beef and veal stock, vermouth. 17
MAINE LOBSTER BISQUE	Rich lobster stock, heavy cream, Cognac. 16	CLAM CHOWDER	New England style. 12

STEAKS

Served with shoestring fries, mashed potatoes, or asparagus.

7 OZ. TOP SIRLOIN* Double R Ranch Prime Dry Aged. 45 **8 OZ. BUTCHER STEAK*** Snake River Farms Wagyu. 34
10 OZ. SKIRT STEAK* Snake River Farms Wagyu. 49 **10 OZ. RIBEYE*** Double R Ranch Prime Dry Aged. 58

Dinner steaks available. Ask your server for selection.

RARE red center, very cool **MEDIUM RARE** red, warm center **MEDIUM** red center
MEDIUM WELL pink throughout **WELL** pink center **VERY WELL** no pink

SANDWICHES

Served with fries.

FRENCH DIP	Roasted American Wagyu top round, cheddar cheese, caramelized onions, herbed rondelé cream cheese, fresh baguette. 32
WORKS BURGER*	American Wagyu sirloin, cheddar and Swiss cheeses, caramelized onions, drive-in sauce, lettuce, tomato, pickle. 27
TURKEY SANDWICH	Hot roasted turkey, Havarti cheese, pesto aioli, tomato, Kurobuta bacon, sourdough bread. 24
NEW YORK STEAK SANDWICH*	Grilled and sliced. Served open-faced on French baguette, caramelized onions, sautéed mushrooms and sharp provolone cheese. 29

ENTREE SALADS

SOUTHWEST CHICKEN SALAD	Grilled chicken breast, romaine, Jack cheese, tortilla strips, black bean corn salsa, spicy Louie dressing. 23
BUTCHER STEAK SALAD*	Mesquite grilled Snake River Farms Butcher steak, mixed greens, tomatoes, Point Reyes blue cheese, radish, pickled shallots, Parmesan-peppercorn dressing, crispy onions. 32
CLASSIC COBB SALAD	Mixed greens, avocado, bacon, diced tomatoes, chopped egg, Point Reyes blue cheese crumbles, black olives, Dijon vinaigrette. Choice of grilled chicken breast or Chilean bay shrimp. 29

DAILY SPECIALS

TUESDAY: TOMATO BASIL BISQUE	With basil, garlic, and a crisp herbed crouton. 12
HALIBUT & CHIPS	Panko beer battered Alaskan halibut. Served with fries and house made tartar sauce. 30
WEDNESDAY: PRIME RIB CHILI	Onion, tomato, green onion, sharp cheddar. 12
CHOPHOUSE MEATLOAF	Made with American Wagyu tenderloin, strip loin, pork and Kurobuta bacon. Finished with caramelized onions, Gorgonzola cheese and pan gravy. 29
THURSDAY: CHICKEN NOODLE SOUP	Egg noodle, carrot, celery, parsley. 12
BEEF STROGANOFF	Tender braised Prime beef in a rich brown sauce served over egg noodles, sautéed wild mushrooms, sour cream and chives. 32
FRIDAY: TORTILLA SOUP	Shredded chicken, roasted green chilis, black bean salsa, cheddar cheese. 12
PRIME RIB	Slow oven roasted Prime rib of beef with house made au jus. Served with Yukon Gold mashed potatoes and asparagus. 42

A 20% service charge is included in each check. Your server earns 12% commission on net sales and retains 100% on anything left on the tip line. The support team and the kitchen collectively earn commissions and benefits of 8% on net sales. The company retains 100% of the service charge. WA State law requires that we collect tax on service charge.

*Consuming raw or undercooked meats may increase your risk of foodborne illness.



SIGNATURE COCKTAILS

SECRET GARDEN

Vodka, Crème de Rose, Lillet Blanc, Strawberry, Lemon, Sparkling Wine. 16

SAKURA BLOSSOM

Japanese Gin, Mancino Sakura Vermouth, Elderflower, Grapefruit Bitters. 22

SAVORY MARTINI

Old Tom Gin, Dry Vermouth, Celery Bitters, Olive Oil, Blue Cheese Stuffed Olives. 19

CRIMSON CANTINA

Tequila, Ancho Verde, Watermelon, Lime, Modelo Beer, Tajín. 18

PEAR IN THE PINES

Mezcal, Dolin Génepy, BroVo “Pretty” Vermouth, Pear, Lime, Thyme. 19

CÔTE TO COAST

Brandy de Jerez, Chambéryzette Strawberry Apéritif, Amaro Nonino, Smoked Rosemary. 18

THE NOKESY

MG Buffalo Trace Bourbon, Peach, Honey, Lemon, Angostura Bitters. 20

THE USUAL

Rittenhouse Rye, Amaro Nardini, Demerara, Cardamom Bitters. 21

SMOKED OLD-FASHIONED

MG Weller Full Proof Bourbon, Demerara, Angostura & Orange Bitters, Cherrywood Smoke. 35

A5 OLD-FASHIONED

Wagyu Fat–Washed MG Woodford Reserve, E3 Seasoning, Maple, Smoked Cinnamon Bitters. 30

THE MET MANHATTAN

MG Woodford Reserve Bourbon, Carpano Antica, Peychaud’s Bitters, Absinthe. 22

FEATURED COCKTAIL FLIGHT

3 MARTINI LUNCH (2 oz. each)

Tito’s Vodka Martini, Vesper, Savory Martini. 40

SPIRIT FREE

ELDER & THYME

Roots Divino Apéritif, Lime, Elderflower Tonic, Thyme. 14

FRENCH FIZZ

Elderflower, Rosemary Honey, Lemon, NA Sparkling Rosé. 15

MELON MIST

Watermelon, Cucumber, Lime, Soda. 12

STRAWBERRY SMASH

Wilfred’s Bittersweet Apéritif, Strawberry, Mint, Lime, Soda. 14

PASSION FRUIT MULE

Passion Fruit, Lime, Ginger Beer. 12

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WINES BY THE GLASS

SPARKLING

Prosecco, Jeio by Bisol, Brut, IT. 13
Champagne, Laurent–Perrier, La Cuvée, Brut, FR. 27
Crémant Rosé, Lucien Albrecht, Brut, Alsace, FR. 16

WHITE

Pinot Grigio, Ponzi, Willamette Valley, OR. 14
Sauvignon Blanc, Domaine Cherrier, Sancerre, FR. 17
Chardonnay, J. Lohr, Arroyo Seco, Monterey, CA. 16
Riesling, Poet’s Leap, Columbia Valley, WA. 15

ROSÉ

Blend, Peyrassol, Côtes de Provence, FR. 15

RED

Pinot Noir, Amity Vineyards, Willamette Valley, OR. 18
Sangiovese, Brancaia, Chianti Classico, IT. 18
Grenache, Upsidedown Wine, Stoney Florals, Columbia Valley, WA. 23
Malbec, Pyros, Valle de Pedernal, San Juan, AR. 19
Blend, Château Martinat, Côtes de Bourg, FR. 16
Blend, DeLille Cellars, D2, Columbia Valley, WA. 24
Cabernet Sauvignon, Metropolitan Grill by Balboa, Walla Walla Valley, WA. 20
Petite Sirah Blend, Bodyguard by Daou, Paso Robles, CA. 20

DRAFT BEER

COORS LIGHT American Lager, Golden, CO. 9
STOUP Cervécita Mexican Lager, Seattle, WA. 9
BLACK RAVEN West Coast Pilsner, Redmond, WA. 9
URBAN FAMILY Surfin’ Bird POG Sour Ale, Seattle, WA. 11
GHOSTFISH Meteor Shower Pale Lager, Seattle, WA. 11 (gluten free)
HOFBRÄU Original Pale Lager, Munich, DE. 10
HELLBENT Seattle Sunshine Hazy Pale Ale, Seattle, WA. 9
GEORGETOWN Manny’s Pale Ale, Seattle, WA. 9
BALE BREAKER Duskbound Hazy IPA, Seattle, WA. 9
REUBEN’S Crikey IPA, Seattle, WA. 9
GUINNESS Dry Irish Stout, Dublin, IE. 9
CHANNEL MARKER Honey Badger Cyser/Cider, Seattle, WA. 12

BOTTLED

MODELO Especial Mexican Lager, Tacuba, MX. 8

NA BEER

(Non-alcoholic: <0.5% ABV)

BEST DAY Kölsch, Sausalito, CA. 8
REUBEN’S Party on Gold, Seattle, WA. 8
BEST DAY West Coast IPA, Sausalito, CA. 8