LUNCH

SOUPS & SALADS

CLASSIC CAESAR Chopped romaine, ciabatta crouton, Parmigiano–Reggiano, Spanish white anchovies. 13

HOUSE FIELD GREENS Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 12

MAINE LOBSTER BISQUE Rich lobster stock, heavy cream, Cognac. 16

ORGANIC BABY SPINACH Shaved fennel, sun–dried tomatoes, Marcona almonds, Garrotxa goat cheese, tomato vinaigrette. 13

FRENCH ONION SOUP Swiss Emmentaler, caramelized onions, crostini, beef and veal stock, vermouth. 17

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

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

SIGNATURE COCKTAILS

APRÉS SPRITZ
Vodka, Orchard Quince, Alpeggio Hay, Thyme, Lemon, Sparkling Wine. 17

COPPER APPLE COLLINS
Gin, Calvados, Becherovka, Apple, Lemon, Soda. 18

SAVORY MARTINI
Old Tom Gin, Dry Vermouth, Celery Bitters, Castelvetrano Olive Oil, Blue Cheese Stuffed Olives. 20

PEAR IN THE PINES
Mezcal, Dolin Génépy, BroVo "Pretty" Vermouth, Pear, Lime, Thyme. 19

FIGMENT OF IMAGINATION
Reposado Tequila, Allspice Dram, Madeira, Fig, Lime, Orange Bitters, Cinnamon. 18

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

GOOD COMPANY
Buffalo Trace Bourbon, Aperol, Cranberry, Rosemary Honey, Lemon. 20

THE USUAL
Rittenhouse Rye, Amaro Nardini, Demerara, Cardamom Bitters. 22

SMOKED OLD–FASHIONED
MG Four Roses Single Barrel 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. 23

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

EMERALD SPRITZ
Apple, Ginger, 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, Girlan, Alto Adige, IT. 15
Sauvignon Blanc, Bernard Fleuriet, Sancerre, FR. 19
Chardonnay, Stanley Groovy, Don't Explain, Yakima Valley, WA. 16
Albariño, Pazo das Bruxas, Rías Baixas, ES. 16
Riesling, Poet's Leap, Columbia Valley, WA. 15

ROSÉ
Blend, Peyrassol, Côtes de Provence, FR. 15

RED
Pinot Noir, Brittan Vineyards, McMinnville, OR. 22
Sangiovese, Banfi, Brunello di Montalcino, IT. 24
Grenache Blend, Perrin, Réserve, Côtes du Rhône, FR. 10
Tempranillo, Pesquera, Crianza, Ribera del Duero, ES. 19
Corvina Blend, Masi, Campofiorin, Rosso Verona, IT. 16
Malbec, Malma, Cholila Ranch, Patagonia, AR. 14
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, J. Lohr, Tower Road, Paso Robles, CA. 15

DRAFT BEER

COORS LIGHT	American Lager, Golden, CO. 9
BLACK RAVEN	West Coast Pilsner, Redmond, WA. 9
URBAN FAMILY	Surfin' Bird POG Sour Ale, Seattle, WA. 10
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
TALKING CEDAR	Chehalis Dark Lager, Rochester WA. 9
GUINNESS	Dry Irish Stout, Dublin, IE. 10
SEATTLE CIDER COMPANY	Honeycrisp Cider, Seattle, WA. 9

BOTTLED & CAN BEER

MODELO	Especial Mexican Lager, Tacuba, MX. 8

NON ALCOHOLIC

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

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