



SIZZLE

for the table.

GF GLUTEN-FRIENDLY

V VEGETARIAN

Small Bread Service 4

Sliced Sourdough Baguette, Herbed Butter Spread.

* **Crostini Trio 12**

Three styles of Bruschetta, one of each: Smoked Salmon over house 3-Cheese Spread, sliced Bistro Filet over creamy Horseradish and Wild Mushroom Ragout, melted Swiss, Tomato Glaze.

Heirloom Tomato Wedges 12

Vine-ripened Heirloom Tomato, served over a whipped spread of Burrata, Ricotta and Parmesan Cheeses, topped with Crispy Potato Nests.

Limoncello Shrimp 14

Six Jumbo Shrimp sautéed in a Housemade Limoncello Sauce. Served with Sofrito, Herb Oil, Crispy Potato Nests.

* **Salmon Cakes 15**

Two pan-seared Salmon Cakes, served over Arugula. Topped with Mediterranean Slaw and a Citrus Vinaigrette. Olive-Tomato Tapenade.

Chorizo Croquettes 11

Housemade Croquettes with Ground Chorizo in a light Crispy Breading. Served over Arugula. Lemon Vinaigrette. Spicy Romesco Dip.

* **Beef Carpaccio 18**

Bistro Filet, sliced paper thin, layered and topped with Baby Arugula, Shaved Parmesan, Balsamic Glaze, Sea Salt & Fresh Cracked Pepper.

Spinach Artichoke Dip 13

Creamy Blend of Spinach, Artichoke Hearts & Parmesan Cheese with housemade White Corn Tortilla Chips.

* **Caviar Service 95 (PAIRING SPECIAL: 1/2 OFF Caviar Service with Champagne Heidsieck)**

Choice of 1 oz. . Imperial Kaluga / Amber Osetra or Siberian Baerii Caviar served with chopped Egg, Chives & Onion. Creme Fraiche, Lemon & House-made Blinis.

Charcuterie 20

Thin-sliced Prosciutto di Parma, Spicy Capicola. Trio of Imported Cheeses: Le Gruyere, Cambozola Soft Blue Cheese and Queso de Murcia al Vino. Fig Jam, Olive Tapenade. Served with Crostinis.

small plates.

GF

* **Beef Tenderloin Tartare** 19

Hand-cut Filet Tartar served with Egg Yolk Cremeux, Shaved Parmesan, Potato Pave. Housemade Mustard Dressing.

* **Tuna Tower** 17

Diced Ahi Tuna over Chopped Tomato, Pear & Cucumbers, topped with Avocado Mousse. Yuzu Citrus Ponzu. Served with Wontons.

* **4 Layer Seabass Ceviche** 19

Chilean Seabass and Jumbo Shrimp, diced and layered with Housemade Pico & Avocado Mousse. Fresh Citrus Marinade. Served with crispy Wontons.

salads.

Add 3oz or 6oz of Protein: **5 / 10**

Bistro Filet (med), Salmon Filet, Jumbo Shrimp, Seared Ahi Tuna

GF

Bistro Salad 15

Greens, Tomatoes, Cucumbers, Watermelon Radish, Feta & Pecans, Mustard Tarragon Vinaigrette.

* **Hail Caesar** 13

Chopped Romaine, Shaved Parmesan, Croutons, Cranberry Caesar Dressing.

V

Garden Chickpea 16

Arugula, Chickpeas, Potatoes, Cucumbers, Peppers, Cherry Tomatoes, Lemon Oregano Vinaigrette.

GF

GF

Heirloom Burrata 16

Vine-ripened Heirloom Tomato, Basil Pesto, Fresh Burrata over Dressed Greens, Sea Salt & Fresh Cracked Pepper.

GF

Beets, Greens & Goat Cheese 15

Diced Beets, Whipped Goat Cheese, Baby Arugula, Diced Apple & Orange, Pistachio Crumbles, Honey Orange Vinaigrette.

GF

Mediterranean Chopped 13

Arcadian Lettuce, Heirloom Tomato, Cucumbers, Garbanzo Beans, Red Onion, Greek Feta, Olive Mix and Banana Peppers - chopped and tossed with Sherry Vinaigrette.

All our salad dressings are made in-house, fresh, without preservatives or additives

500° SIZZLE STONE

(CAREFUL: HOT STONES!)

For an incredible and unique dining experience, choose from the nearly endless combinations of proteins, sides & sauces. All proteins are quick seared in the kitchen. Simply finish them to your exact liking on the hot stone at your table.

HOW IT WORKS

You'll be served a plate with your selected sides and sauces, followed by our signature 500° SIZZLE STONE in the center of the table. Our team will explain the cook times, let you know about what to take off the stone sooner, and what to leave on the stone, ensuring every bite is hot and cooked just to your liking.

Bite by bite: Slice, sear, dip & enjoy. That's how we Sizzle!

sizzle stone for one

Served with 2 Sides and 3 Sauces of your choice

Choose Two	(6 oz)	\$28
Choose Three	(9 oz)	\$34
Choose Four	(12 oz)	\$40

sizzle stone for two

Served with 2 Sides and 3 Sauces of choice for each guest

Choose Four	(12 oz)	\$53
Choose Five	(15 oz)	\$59
Choose Six	(18 oz)	\$65

CAUTION: The Sizzle Stones arrive to the table at 500 degrees. We advise extreme caution TO NOT TOUCH THE STONE OR TRAY, as this could result in serious injury. Please always ask our staff for assistance. **WARNING:** Consuming raw or undercooked food may result in food-borne illness.

Choose your proteins. All are GF

* LAND: (3 oz)

* SEA: (3 oz)

VEG: (4.5 oz)

*Bistro Filet**Chilean Seabass +9**Portabello**Angus Beef Filet +5**Jumbo Shrimp**Cauliflower Steak**Duck Breast +4**Salmon* *Venison Filet +6**Ahi Tuna* *Wagyu BMS5 Filet +16**Coldwater Lobster Tail +9**Lamb Tenderloin +5**Picanha +3**Add on:* *Authentic A5 Japanese Wagyu Steak: 1oz 14 2oz 27 3oz 39**Highly marbled A5 Japanese Wagyu is arguably the most prized steak of all! Served with a Certificate of Authenticity.*

two sides. All are V All except Brussels & Polenta are GF

STARCHES:

*Crispy Polenta Cake**Mediterranean Rice**Potato Gratin**Red Skin Garlic Mash**Truffle Fries +3*

VEGGIES:

*Broccoli +3**Small House Side Salad**Asparagus +3**Classic Ratatouille**Crispy Brussels +3**La Carotte Rôties*

three sauces. All are V All except Spicy Romesco are GF

WARM:

Au Poivre (Peppercorn Cream Sauce)*Béarnaise* (Creamy Tarragon)*Burgundy* (Classic Demi Glace)*Cowboy Butter* (Herb Compound Butter)*Mushroom Truffle* (Demi Glace)

CHILLED:

Chimichurri (Chopped Green Herb Sauce)*Horseradish* (Spicy & Creamy Dip)*Roast Fennel Pepper Relish* (Diced Veggie Melange)*Spicy Romesco* (Red Pepper, Tomato & Herbs)*Thai-style Umami* (Savory Sweet & Spicy)

chef selections.



* **Wilderness Burger 26**

8oz patty with a wild blend of Bison, Wagyu, Venison and Wild Boar. Stacked with Beefsteak Tomato, Mediterranean Slaw, Swiss Cheese. French Fries, small House Side Salad. Romesco Sauce.

GF



Chicken Paillard 23

Airline Chicken Breast, pan-fried and served over Mashed Potatoes, Arugula & Shaved Parmesan with a Vierge Sauce.

GF



* **Bone-in 12oz Pork Chop 30**

Frenched Newport Pride Pork Chop. Sous-Vide cooked & finished on the grill. Served with Polenta Cake and Asparagus. Red Wine Demi-Glace.

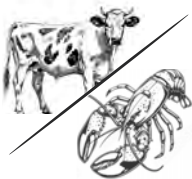
GF



Wild Chilean Seabass 39

Tender Wild Chilean Seabass fillet. Served with Mediterranean Rice and Ratatouille. Sauce of your choice.

GF



* **Sip & Sizzle Surf & Turf 48**

Two 3 oz Angus Filet Medallions paired with a 4 oz Coldwater Lobster Tail. Red-Skin Potato Mash, Broccolini. Served with 3 Sauces of your choice.

GF

V



Cauliflower Steak 18

Tender Cauliflower Steak, Pan seared, served over Beetroot Puree. Herb Oil.

GF



* **Seared Duck Breast 38**

Pan-seared duck breast with Tomato Fig Marmalade. Potato Gratin, Crispy Brussels Sprouts.

after dinner.

desserts.

Proudly made locally by *Brandon Malzahn's Pastry Boutique*

Key Lime Bar 8

Southern Style, Toasted Graham Cracker Base, Citrus Chantilly

Gluten Free Chocolate Mousse Bar 8

Flourless Chocolate Cake, layered with Rich Mousse and Caramel, topped with Whipped Milk Chocolate

Vanilla Cheese Cake Bar 8

Fudge Brownie Base, Creamy Cheese Cake Custard, Vanilla Chantilly

Seasonal Fruit Tart 8

Almond Sable Crust, Vanilla Custard, Mixed Berries

Dubai Chocolate Bar 10

Chocolate Brownie Cake, Pistachio Praline Kataifi Crunch, Creamy Chocolate Ganache

soft serve.

Classic Vanilla Soft Serve 7

Silky, house-churned vanilla ice cream, clean and pure.

Mediterranean Olive Oil Soft Serve 9

Vanilla soft serve, extra-virgin olive oil, coarse sea salt.

Affogato al Caffè 9

Vanilla soft serve 'drowned' in fresh espresso.

coffees.

Coffee (Custom Blend from local Roastery) 4

Cappuccino 5

Espresso: Single 3 **Double** 4 **Macciato** 4

SIP  SIZZLE

DAY CAFÉ

CHOPHOUSE - COCKTAILS