

joel's
CHOPHOUSE

GROUP MENU
EXECUTIVE CHEF JOEL OTT



ahernhotel.com



CHOPHOUSE TASTE OF EXCELLENCE \$72+ PER PERSON

APPETIZER

Seasonal Greens Salad

Field greens, creamy balsamic vinaigrette,
tomato, onion and shaved parmesan

or

Creole Crab Caesar

Jumbo lump crab, lemony dressing,
baby kale and brioche croutons

ENTRÉE

Swordfish Steak*

Rendered guanciale, capers, cabernet sauvignon
vinaigrette, and confit cherry tomato

or

Bone-in Prime Short Rib Confit

Slow-cooked in wagyu beef tallow and served
with bordelaise & horseradish gremolata

or

Thai Chicken

Jidori chicken breast & thigh, basil chili vinaigrette,
portobello chips and shishito peppers

DESSERT

Baked Alaska

Macerated fruit, raspberry sorbet, vanilla
gelato and sponge cake, toasted meringue

20% gratuity will be added for parties of 6 or more. *Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CHEF JOEL'S TASTING MENU \$95+ PER PERSON

AMUSE BOUCHE

Oyster Shooter*

Barrel aged shoyu and yuzu ponzu, passionfruit emulsion, scallion and sesame seeds

FIRST COURSE

Shrimp Cocktail*

Served with avocado & lime emulsion and yuzu cocktail sauce

or

Baby Iceberg Wedge

Gorgonzola buttermilk dressing, slow smoked pork belly lardon and cherry tomato

SECOND COURSE

Lobster Bisque

Fine sherry wine, butter poached lobster tail, brioche and crème fraiche

or

Ricotta Ravioli

Butter & chives, silky tomato sauce and parmesan cheese

THIRD COURSE

Prime New York Strip*

Greater Omaha, served with red wine bordelaise

or

New Zealand Half Rack of Lamb

Topped with pecorino cheese, pistachio, herb crust and mint infused veal jus

or

Ora King Salmon

Dijon mustard beurre blanc and confit tomato

DESSERT

Chocolate Decadence Cake

Flourless chocolate cake topped with milk chocolate cream served with vanilla gelato, coconut nougatine and raspberry-Chambord liqueur sauce

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MEAT THE KING \$115+ PER PERSON

AMUSE BOUCHE

Beef Carpaccio Crostini

Sourdough toast topped with prime beef, brown butter vinaigrette and shaved truffle

APPETIZER

Baby Iceberg Wedge

Gorgonzola buttermilk dressing, slow smoked pork belly lardon and cherry tomato

or

Jumbo Lump Crab Cake

Served with passionfruit and house creole seasoning

SURF 'N' TURF

ENTREÉS

Australian Wagyu Tomahawk Ribeye*

Westholme, served with foie gras infused bordelaise sauce

Mexican White Shrimp

Pan seared and finished with saffron and sherry butter sauce

Seared Foie Gras Medallion (+20 Supplement)

Brioche toast, peach gel, amaretto cookie crumble and pickled apricot, seared & deglazed with Hennessy served on top of each portion of Tomahawk

SIDES

Buttery Mash

Yukon gold potatoes and extra butter

Creamed Spinach

Black truffle béchamel and 62° soft poached egg

Sautéed Asparagus

Lemon and whipped tarragon béarnaise

DESSERT

Pear Tart

Pears baked to order in pie dough, finished with olive oil ice cream and parmesan crisp

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MENU UPGRADES

ADD FAMILY STYLE TO APPETIZER COURSE ON ANY MENU

Half-Shell Oysters*

Half (1/2) Dozen half-shell oysters served with tarragon mignonette and yuzu cocktail sauce 22

Half Shell East Coast Clams*

Half (1/2) Dozen half-shell clams served with tarragon mignonette and yuzu cocktail sauce 16

Shrimp Cocktail*

Served with avocado & lime emulsion and yuzu cocktail sauce 18

Chilled Seafood Platter*

Whole Maine lobster, three (3) jumbo poached shrimp, three (3) half-shell oysters and three (3) half-shell clams.
Served with champagne mignonette, yuzu cocktail sauce and avocado lime & emulsion. 95

Hot Seafood Platter*

Whole Maine lobster, two (2) jumbo shrimp, clams, mussels and seared scallops.
Sautéed with garlic, basil, fine sherry and served with a saffron butter sauce. 105

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