



SHELLFISH & SEAFOOD

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

Shrimp Cocktail* Served with avocado & lime emulsion and yuzu cocktail sauce 18

Ahi Crudo Tangerine, olive oil and micro herbs 18

Chilled Seafood Platter*

Whole Maine lobster, three (3) jumbo poached shrimp, three (6) half-shell oysters and three (6) half-shell clams. Served with champagne mignonette, yuzu cocktail sauce and avocado lime & emulsion.
115

Hot Seafood Platter*

Whole Maine lobster, sautéed Mexican white shrimp, mussels and seared scallops. Sautéed with garlic, basil, fine sherry and served with a saffron butter sauce.
130 / 75 (Half Portion)

SMALL PLATES & APPETIZERS

Seared Foie Gras Brioche French toast, peach gel, amaretto cookie and pickled apricot 32

Lobster Bisque Fine sherry wine, butter-poached lobster tail, brioche and crème fraîche 22

Prime Beef Carpaccio* Cured egg yolk, brown butter vinaigrette, crispy shallot 18

Crab Cake Served with passion fruit and house creole seasoning 18

12-Hour Smoked Pork Belly Strawberry gastrique and spicy candied peanut 16

SALADS

Spanish Caesar Little gem lettuce, white anchovy, marcona almond, manchego cheese and jamón 20

Baby Iceberg Wedge Gorgonzola buttermilk dressing, Nueske's smoked bacon and cherry tomato 18

Seasonal Greens Field greens, creamy balsamic vinaigrette, tomato, onion and shaved parmesan cheese 14

Baby Beets Tangerine citronette, frisée, olive oil lemon curd and pistachio 20

PASTA

(Appetizer / Entrée)

Seared Scallop Risotto Romanesco cauliflower, fresno chili and lemon butter pan sauce 24 / 44

Cavatelli with Spicy Lamb Sausage Broccolini, goat cheese and scallion nage 16 / 28

Ricotta Ravioli Butter & chives, silky tomato sauce and parmesan cheese 14 / 25

Lobster Mac Fresh pasta, garlic herb chèvre and lobster meat 24 / 55

ENTRÉE

New Zealand Half-Rack of Lamb* Topped with pecorino cheese, pistachio, herb crust and mint infused veal jus 52

Bone-in Prime Short Rib Confit Slow-cooked in wagyu beef tallow and served with bordelaise & horseradish gremolata 46

Ora King Salmon* Dijon mustard beurre blanc and confit tomato 38

Daily Fish Selection* House Creole Seasoning, citrus pepper emulsion, crispy shallots and jalapeño 36

Thai Chicken Jidori chicken breast & thigh, basil chili vinaigrette, portobello chips and shishito peppers 32

BEEF

All steaks are seared with Chef Joel's blend of garlic & herbs with Himalayan salt, basted with wagyu beef tallow & infused aromatics, finished with flaky sea salt and complementary red wine bordelaise.

30-Day Dry Aged Bone-in Ribeye* 20oz - Greater Omaha 80

Bone-in Filet Mignon* 12oz - Creekstone Farms 90

Prime New York Strip* 14oz - Greater Omaha 69

Rib Cap 'Spinalis'* 8oz or 12oz 48 / 64

ACCOMPANIMENTS

Truffle Hennessey Cream Sauce 20

Société® Roquefort Bleu 10

Whipped Béarnaise Sauce 8

Creamy Horseradish 8

Bourbon Peppercorn 10

SURF

Finished with saffron & sherry butter sauce

12oz Lobster Tail 55

Three (3) Mexican White Shrimp 18

Four (4) Seared Scallops 22

CARVED TABLESIDE

Tomahawk Ribeye*

44oz - Westholme Australian Wagyu AA6/7 240

ROSSINI FLAMBÉ

Seared Foie Gras Kissed by Flaming Hennessey Tableside

Served with truffle Hennessey cream sauce 40

SIDES

Bacon Cheddar Peppers Shishito peppers, Nueske's smoked bacon, sharp cheddar cheese and goat cheese nage 16

Roasted Oyster Mushrooms Marcona almonds, roasted pepper and garlic emulsion 12

Sautéed Asparagus Lemon and whipped tarragon béarnaise 12

Buttery Mash Yukon gold potatoes and extra butter 12

Creamed Spinach Black truffle béchamel and 62° soft poached egg 11

Confit Potatoes Crispy peewee potatoes, wagyu beef tallow and infused aromatics 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% gratuity will be added for parties of 5 or more.

Joel's
CHOPHOUSE

