



DINNER MENU

SHELLFISH & SEAFOOD

Half-Shell Oysters* Half (½) dozen half-shell oysters served with tarragon mignonette and yuzu cocktail sauce 22

Shrimp Cocktail* Served with lemon-basil aioli and yuzu cocktail sauce 18

Ahi Crudo Tangerine, olive oil and micro herbs 18

Oyster Rockefeller Four (4) Oysters baked with smoky bacon, spinach, parmesan cheese and Absinthe 20

Hot Seafood Platter*

Maine lobster, sautéed Mexican white shrimp, mussels and seared scallops, sautéed with garlic, basil, fine sherry and saffron butter sauce.
145 / 80 (Half Portion)

Chilled Seafood Platter*

Chilled Maine Lobster, four (4) jumbo poached shrimp, six (6) half-shell oysters and six (6) half-shell clams, marinated octopus. Served with champagne mignonette, yuzu cocktail sauce and lemon-basil aioli
130

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 Sirloin Tartare* Cipollini onion and black garlic puree, toasted sesame and quail egg 20

Crab Cake Served with passion fruit and house creole seasoning 18

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

Nueske's Bacon Wrapped Sea Scallops* Apricot glaze with amaretto liqueur and lemon 26

Short Rib Arancini Fried balls of creamy risotto with beef short rib ragu and bordelaise sauce 18

Pan Roasted Spanish Octopus Saffron emulsion, peewee potatoes, lemon and herbs 22

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)

PEI Mussel Risotto Creamy saffron rice, English peas and smoky bacon 19 / 38

Truffled Mushroom Risotto Seasonal wild mushrooms, garlic butter and parmesan cheese 18 / 36

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* Pecorino cheese & herb crusted, minted English pea puree and veal reduction 52

Bone-in Prime Short Rib Confit Slow cooked in wagyu beef tallow, bordelaise, horseradish gremolata and smoked carrot puree 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* 22oz - Greater Omaha 85

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 Hennessy Cream Sauce 20

Société® Roquefort Bleu 10

Whipped Béarnaise Sauce 8

Creamy Horseradish 8

Bourbon Peppercorn 10

SURF

Finished with saffron & sherry butter sauce

Warm Water Lobster Tail 55

Three (3) Mexican White Shrimp 18

Four (4) Seared Scallops 22

CARVED TABLESIDE

Tomahawk Ribeye*

44oz - Westholme Australian Wagyu AA6/7 249

ROSSINI FLAMBÉ

Seared Foie Gras Kissed by Flaming Hennessy Tableside

Add to any steak with truffle Hennessy 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 14

Creamed Spinach Black truffle béchamel and 62° soft poached egg 12

Confit Potatoes Crispy peewee potatoes, wagyu beef tallow and infused aromatics 12

*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

