



BRUNCH MENU

SMALL PLATES & APPETIZERS

<p>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)</p>	<p>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</p>
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- Seasonal Fruit Plate** Tangerine infused whipped mascarpone, lime zest, powdered sugar 12
- Prosciutto & Melon** Tuscan melon wrapped in prosciutto di parma, saba and fresh mint 16
- Jumbo Cinnamon Coffee Cake** Warm cream cheese frosting and cinnamon streusel 8
- 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
- Oyster Rockefeller** Four (4) Oysters baked with smoky bacon, spinach, parmesan cheese and Absinthe 20
- Crab Cake** Served with passion fruit and house creole seasoning 18
- 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
- Spanish Caesar** Little gem lettuce, white anchovy, marcona almond, manchego cheese and jamón 20
- 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
- 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

SWEET

Butter Milk Pancakes	
<i>Served with maple syrup & whipped butter</i>	
Short Stack Three (3) Pancakes 10	Full Stack Five (5) Pancakes 15
Add Valrhona Dark Chocolate Chips +3	

- Brioche French Toast** Egg battered brioche, toasted almonds, vanilla chatilly and fresh berries 15
- Chicken & Waffles** Hand breaded chicken tenders, herbed honey chili glaze and sourdough waffle 18
- Sourdough Waffle** Fresh berries, whipped butter, maple syrup and powdered sugar 14

SAVORY

Served with Wagyu Beef Tallow Confit Potatoes O'Brian & house made blackberry ketchup

<p style="text-align: center;">Steak & Eggs</p> <p style="text-align: center;"><i>Seared with herb seasoning and two (2) eggs any style and served with complimentary bordelaise sauce</i></p> <p style="text-align: center;">6oz Ribcap 28 12oz Two Rivers New York 36 8oz Filet Mignon 65</p>	<p style="text-align: center;">Chef Joel's Benny's</p> <p style="text-align: center;"><i>Served with English muffin served with select toppings, two (2) poached eggs, creole hollandaise sauce, sautéed asparagus</i></p> <p style="text-align: center;">Rosemary Ham Steak Served with asparagus 18 Smoked Salmon Served with sliced heirloom tomatoes and fried capers 22 Wagyu Beef Short Rib Served with sautéed spinach 26 'Chicken Fried' Warm Water Lobster Tail Served with creole seasoning 32</p>
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- House Omelet** Three (3) eggs, fresh basil, confit cherry tomatoes, mozzarella cheese and balsamic glaze 16
- Ahern American** Three (3) eggs any style, Applewood smoked bacon and pork breakfast sausage 18
- The Bacon Steak** 8oz slab of 18-hour slow smoked pork belly, creole maple glaze and two (2) eggs any style 22
- Curry Short Rib Hash** Wagyu tallow confit short rib, coconut curry cream sauce, two (2) eggs over easy and jalapeno aioli 28
- Ricotta Ravioli** Butter & chives, silky tomato sauce and parmesan cheese 25
- Daily Fish Selection*** House creole seasoning, citrus pepper emulsion, crispy shallots and jalapeño 36

KIDS MENU (AGES 12 AND UNDER)

12 each | Served with a glass of orange juice or milk

- Short Stack Pancakes** Served with maple syrup and whipped butter
- Brioche French Toast** Served with maple syrup, whipped cream and fresh berries
- Cheesy Scramble** Two (2) eggs, American cheese, applewood smoked bacon and crispy pee wee potatoes
- Chicken Fingers** Served with french fries and ranch dressing
- Mac & Cheese** House pasta with 4-cheese sauce

20% gratuity will be added for parties of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Joel's
CHOPHOUSE

