



DINNER MENU

SHELLFISH & SEAFOOD

Half-Shell Oysters* Half (½) dozen half-shell oysters served with tarragon mignonette and yuzu cocktail sauce 20

Shrimp Cocktail* Served with lemon-basil aioli and yuzu cocktail sauce 17

Oyster Rockefeller Four (4) Oysters baked with smoky bacon, spinach, parmesan cheese and Absinthe 18

Hot Seafood Platter*

Maine lobster, sautéed Mexican white shrimp, mussels and seared scallops, sautéed with garlic, basil, fine sherry and saffron butter sauce.
135 / 70 (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
120

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 20

Prime Sirloin Tartare* Cipollini onion and black garlic puree, toasted sesame and quail egg 19

Crab Cake Served with passion fruit and house creole seasoning 16

12-Hour Smoked Pork Belly Strawberry gastrique and spicy candied peanut 15

Nueske's Bacon Wrapped Sea Scallops* Apricot glaze with amaretto liqueur and lemon 23

Short Rib Arancini Fried balls of creamy risotto with beef short rib ragu and bordelaise sauce 16

Pan Roasted Spanish Octopus Saffron emulsion, peewee potatoes, lemon and herbs 20

SALADS

Spanish Caesar Little gem lettuce, white anchovy, marcona almond, manchego cheese and jamón 18

Baby Iceberg Wedge Gorgonzola buttermilk dressing, Nueske's smoked bacon and cherry tomato 17

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 18

PASTA

(Appetizer / Entrée)

Truffled Mushroom Risotto Seasonal wild mushrooms, garlic butter and parmesan cheese 16 / 32

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

Ricotta Ravioli Butter & chives, silky tomato sauce and parmesan cheese 12 / 24

Lobster Mac Fresh pasta, garlic herb chèvre and lobster meat 22 / 48

ENTRÉE

New Zealand Half-Rack of Lamb* Pecorino cheese & herb crusted, minted English pea puree and veal reduction 50

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

Macadamia Nut Halibut* Wild caught pan roasted halibut, macadamia and maple crust, light cream sauce with shallots and chives 36

Thai Chicken Jidori chicken breast & thigh, basil chili vinaigrette, portobello chips and shishito peppers 28

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 42 / 60

ACCOMPANIMENTS

Truffle Hennessey Cream Sauce 14

Société® Roquefort Bleu 8

Whipped Béarnaise Sauce 4

Creamy Horseradish 4

Bourbon Peppercorn 6

SURF

Finished with saffron & sherry butter sauce

Warm Water Lobster Tail 45

Three (3) Mexican White Shrimp 16

Four (4) Seared Scallops 18

CARVED TABLESIDE

Tomahawk Ribeye*

44oz - Westholme Australian Wagyu AA6/7 199

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 12

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 12

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

Joel's
CHOPHOUSE

