

APPETIZERS



fricassee of escargot 17

large escargot and exotic mushroom, cep ragout, toasted georgia pecans, cabernet reduction

lump crab cake 19

pan fried with pommery creamy mustard sauce, topped with a black sesame savoy cabbage slaw

gnocchi stroganoff 17

gorgonzola crusted petit filet of beef, sun dried tomato potato gnocchi, cognac cream pearl onion sauce, truffle shavings

wagyu beef + roasted beet carpaccio 15

parmigiano reggiano shavings, sunny side up quail egg, toasted capers

shrimp cocktail 16

fresh poached, chilled shrimp served with a choice of classic cocktail or grainy mustard remoulade

tuna tartare 19

hand diced and dressed with asian spices, soy wasabi, wonton crisps

THE venetian CHOP HOUSE

SOUPS + SALADS



lobster bisque 16

cream of lobster and sherry, baked with puff pastry

french onion soup gratinee 13

caramelized onions, croutons, gruyere, provolone cheese

traditional caesar 11

hearts of romaine, sourdough croutons, parmesan cheese, caesar dressing

local heirloom tomato + 14

buffalo mozzarella cheese salad

a bouquet of organic baby mixed greens, english cucumber, heirloom tomatoes, fresh buffalo mozzarella, aged balsamic citron sea salt

cheese for two 24

artisan cheeses garnished with fresh fruit and berries

the wedge 13

iceberg lettuce, tomatoes, applewood smoked bacon, red and green onions, blue cheese dressing

boston bibb 12

layers of bibb lettuce and vine ripe tomatoes, chopped eggs, focaccia croutons, orange champagne dressing

antipasto to share 28

thinly sliced cured meats, imported olives, assorted stuffed pepperdews, parmesan crostini

ENTREES



twin cold water lobster tail MRKT
herb butter

breast of chicken 29
spice crusted rotisserie

norwegian salmon 32
grilled or blackened, sauce buerre blanc

bison short ribs 37
onion jam, natural jus

double pork chop 33
fresh herb crusted, pernod veloute

veal chop 41
porcini butter

chilean sea bass 39
caviar butter sauce

lamb porterhouse 38
lamb jus reduction

VENETIAN CUTS

premium black angus beef, hand selected and aged



5oz center cut filet mignon 35

12oz new york strip 35

8oz center cut filet mignon 41

18oz t-bone 38

12oz center cut filet mignon 59

14oz ribeye 40

signature sauces 4 ea

bearnaise, hollandaise, horseradish cream, triple red wine demi, mushroom

oscar style any entree 9

SIDES



broccoli 8
steamed with hollandaise sauce

lyonnaise potatoes 10
sauteed onions

au gratin potatoes 10
white cheddar cream, parmesan
panko crust

fresh asparagus 9
grilled or steamed

lobster mac+cheese 12
fino sherry cream

twice-baked potato 10
sour cream, bacon, butter, chive,
sardo cheese

spinach 10
pernod scented cream

sauteed mushrooms 9
garlic butter and thyme