



# T-bones Chophouse Menu



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**Dinner Menu**

## STARTERS & SOUP

**Oysters\*** **\$22.00**

Sherry Mignonette, Cocktail Sauce, Horseradish

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**Crab Cocktail\*** **\$24.00**

Colossal Lump Crab, Dijon Aioli

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**Hawaiian Bigeye Tuna Tartare\*** **\$18.00**

Fire Roasted Artichokes, Calabrian Chili, Avocado, Calamansi Vinaigrette, Grilled Bread

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**American Wagyu Beef Carpaccio** **\$19.00**

Ricotta, Crispy Mushrooms, Red Onions, Capers, Lemon Vinaigrette, Garlic Chip

**Crab Cakes\*** **\$30.00**

Lump Crab, Cajun Remoulade, Lemon

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**Shrimp Cocktail** **\$19.00**

Jumbo Mexican White Shrimp, Cocktail Sauce

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**Lobster Corn Soup** **\$16.00**

Bacon, Yukon Potato, Basil Oil

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**Shrimp Tempura** **\$18.00**

Spicy Yuzu Mayo

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**Seafood Jackpot\***

Maine Lobster, Shrimp, Oysters, Crab Cocktail, King Crab

1-3ppl ..... **\$80.00**

4-6ppl ..... **\$140.00**

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**French Onion Soup****\$12.00**

Sweet Onions, Sherry, Pastry Puff

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**SALADS****The Wedge** **\$14.00**

Chopped Baby Iceberg, Blue Cheese Dressing, Apple Wood Bacon, Sweet 100 Tomatoes, Point Reyes Blue Cheese

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**Hearts of Palm** **\$14.00**

Avocado, Tomatoes, Raspberry Vinaigrette

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**Tomato Caprese** **\$18.00**

Extra Virgin Olive Oil, Balsamic Vinegar

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**Steakhouse** **\$14.00**

Romaine, Avocado, Gorgonzola, Tomato, Applewood Bacon, White French Dressing

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**Caesar\*** **\$14.00**

Croutons, Parmesan, Caesar Dressing

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**California** **\$14.00**

Butter Lettuce, Radicchio, Romaine, Roasted Peppers, Parmesan, Gorgonzola Cheese

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**STEAKS**

Complement your Steak: Au Poivre Style \$6, Gorgonzola Crust \$6, Supreme Oscar Style \$18; Twin 3oz Tristan Lobster Tails, Scampi Butter \$39

**PRIME CLASSICS****Petite Filet Mignon\***

Linz Heritage Angus - Wet Aged 28 days

8oz ..... **\$49.00**

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**New York\***

Niman Ranch - Wet Aged 28 days

16oz ..... **\$54.00**

**Filet Mignon\***

Linz Heritage Angus - Wet Aged 28 days

11oz ..... **\$54.00**

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**Bone-In Ribeye\***

Linz Heritage Angus - Dry Aged 21 Days

22oz ..... **\$64.00**

10oz ..... \$54.00

22oz ..... \$64.00

**Kansas City Strip\***

Linz Heritage Angus - Dry Aged 21 Days

20oz ..... **\$64.00**

**Bone-In Filet\***

Linz Heritage Angus - Dry Aged 21 Days

18oz ..... **\$77.00**

**GRASS FED**

Pasture Raised, Antibiotic & Hormone Free

**Filet Mignon\***

Grass Run Farms

8oz ..... **\$49.00**

**PRIME LARGE CUTS**

Linz Heritage Angus

**T-Bone\***

Dry Aged 21 Days

32oz ..... **\$89.00**

**Chateaubriand\***

**\$120.00**

Wet Aged 28 Days - 20oz, Seasonal Vegetables

**PRIME RIB**

Aged for 28 Days, T-Bones Horseradish Selections

**Mishima Reserve\***

American Wagyu

16oz ..... **\$59.00**

**JAPANESE A5 WAGYU**

Japanese Miyazaki

**New York\***

4oz Minimum

(per oz) ..... \$30.00

## WAGYU

### Mishima Reserve 4 Star\*

American Wagyu Colorado

### Filet Mignon\*

8oz ..... \$69.00

### Striploin\*

10oz ..... \$69.00

## AMERICAN BISON

(Recommended Medium Rare) Frontier Ranch

### Boneless Ribeye\*

16oz ..... \$69.00

## SEAFOOD

**Faroe Island Salmon\*** **\$39.00**

Grilled Lemon, Watercress

**Alaskan Halibut\*** **\$46.00**

Corn Pudding, Sweet 100 Tomato, Artichoke

**Dover Sole\*** **\$69.00**

Meunière or Oreganata

**Scallops\*** **\$49.00**

Lemon Smashed Potato, Morels, Crispy Leeks

**Alaskan King Crab** **\$78.00**

Drawn Butter, Lemon

**Tristan Lobster Tail\***

12oz ..... \$79.00

## ENTREES

**Rotisserie Chicken** **\$38.00**

**Buttermilk Fried Chicken** **\$36.00**

Mary's Organic Chicken Breasts, Herb Marinated  
Chicken Jus

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**Provimi Veal Chop\*** **\$69.00**

Milk Fed

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**Rosen Ranch Lamb Rack\*** **\$66.00**

Bordelaise Sauce

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Traditional Fried Chicken Breasts, Home-Style Sage  
Gravy

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**Prime Burger\*** **\$28.00**

Prime Ribeye, Half Sour Pickle, French Fries

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## VEGETARIAN SELECTIONS

**Eggplant Parmesan** **\$28.00**

Campari Tomato Ragout, Basil, Parmesan Cheese, Shiitake Dust

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## SIDES

**Asparagus** **\$14.00**

Grilled, Raineri Extra Virgin Olive Oil

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**Mushrooms** **\$13.00**

Seasonal Forest Mushrooms, Bourbon

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**Roasted Summer Corn** **\$12.00**

Tomato, Cilantro, Ancho Lime Aioli

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**Roasted Sweet Potato** **\$12.00**

Garlic Herb Oil, Parmesan, Paprika

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**Sweet Potato Fries** **\$12.00**

Chipotle Aioli

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**Mac & Cheese** **\$14.00**

**Spinach** **\$12.00**

Steamed, Creamed, or Sautéed

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**Grilled Tomatoes** **\$13.00**

Spinach, American Cheese

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**Mashed Potatoes** **\$12.00**

Roasted Garlic or Spicy Horseradish

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**French Fries** **\$12.00**

Fresh Cut, House-Made Dill Ketchup

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**Baked Potato** **\$11.00**

Butter, Chives, Sour Cream, Bacon

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**Baked Yam** **\$11.00**

Cavatappi Pasta, Cheddar, Gruyere, Parmesan

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**Tater Tots** **\$13.00**

Russet Potatoes, House-Made Dill Ketchup

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**Ratatouille** **\$13.00**

Eggplant, Zucchini, Tomato, Onion, Garlic, Thyme

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Cinnamon, Butter, Brown Sugar

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**Reuben Style Potatoes** **\$14.00**

Pastrami, Sauerkraut, Pumpernickel

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*\*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions*