

TRACE

CHOPHOUSE

APPETIZERS

Crispy Cauliflower Florets (V) Moroccan Curry Dust Lemon Jam	12
Steamed Mussels Printanier (GFA) Spring Vegetables Tomato Garlic Shallot Basil White Wine Toasted Baguette	24
Warm Burrata + Roasted Grape Tomatoes (GFA, V) Caper Berries EVOO Toasted Baguette	16
Roasted Bone Marrow (G) Sweet Onion Jam Toast Points	26
Mediterranean Shrimp (GFA) Olive Tomato Feta Toast Points	24
Lamb Lollipops (G) Frisee Salad Chimichurri	26

SALADS

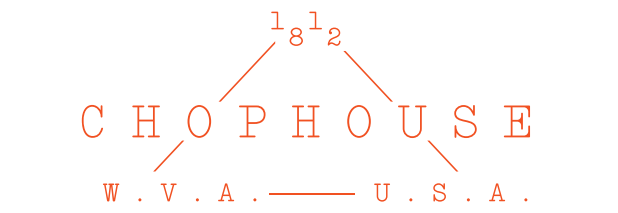
Soup du Jour	15
Summer Salad (G, V) Grow-lab Lettuce Daikon Radish Peas Mint Heirloom Tomato Blueberry Grilled Peach Candied Pecan Honey Balsamic Dressing	17
Beefsteak Tomato Carpaccio (G, V) Grow-Lab Micro Greens Sun-Dried Tomato Pesto Wensleydale Honey & Lemon Cattail Pollen Sea Salt	17
Caesar (GFA) Grilled Romaine Heart Anchovy Shaved Parmesan	17
Simple Green Salad (G, V) Bibb Lettuce English Cucumber Grape Tomato Carrot Radish Champagne Vinaigrette	12

Raw Bar

Classic Shrimp Cocktail (G) Horseradish Cocktail Sauce	24
Oysters (G) Cocktail Sauce Mignonette	24
Lobster Tail (G) Clarified Butter	34
Seafood Tower (G) Oysters Shrimp King Crab Lobster Tail Smoked Salmon Tartare Tinned Sardine	139

ENHANCEMENTS

Elevate your entree or salad with premium additions	
Grilled Shrimp (2)	12
Grilled Chicken Breast	10
4oz Filet Mignon	30
Sea Scallop (3)	24
Crab Cake	18
King Crab Legs (2)	50



Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All our seafood is sourced sustainably.

(GFA) Gluten Free Available • (G) Gluten Free • (V) Vegetarian

ENTRÉES

Lentil Bolognese (V) Ragu of Bulgur Wheat Carrot English Walnut Pappardelle	36
Fisherman's Trilogy (GFA) Grilled Red Snapper Grilled Jumbo Shrimp Broiled Crab Cake Sauce Américaine	56
Pan Seared Rainbow Trout (GFA) Brown Butter Toasted Almonds Capers	46
Seared Dayboat Scallops (G) Matcha Cream Salmon Caviar Sweet Potato Purée	54
Pan Roasted Chicken (G) Wilted Chicories White Wine Fond	42
Herb-Basted Berkshire Pork Chop (G) Sage Rosemary Shallots	42
Grilled Skirt Steak Forestière (G) Wild Mushrooms Port Wine Reduction	42
Braised Short Rib Garlic Mash Maple Braised Carrot	42

SIDES

Sautéed Mushrooms (GFA)	15
Lobster Mac + Cheese Truffles	21
Pan Sautéed Asparagus (G) Roasted Garlic Irish Butter	12
Mushroom Risotto (G, V)	14

PRIME CUTS

Japanese A5 Wagyu Strip Steak (G) Sourced from premium Japanese cattle with the highest grade of marbling (BMS 12)	MP per oz
Black Angus Filet Mignon 6 oz 8 oz (G)	49/60
Black Angus Porterhouse 20 oz (G)	69
Black Angus NY Strip 14 oz (G)	69
Black Angus Cowboy Ribeye 18 oz (G)	89
Classic Finished with Diane Sauce, Au Poivre, Béarnaise, or Whipped Truffle Butter	5

Large Format

Perfect for sharing, our large-format meats are carved tableside and served with all three of our housemade finishing sauces	
Tomahawk 35 oz (G)	145
Chateaubriand 16 oz (G)	120

Creamed Spinach (G, V)	12
Garlic Mashed Potatoes (G)	12
Brussels Sprouts (G, V) Balsamic Feta	12
Twice Baked Potato (G) Bacon Cheddar	15