

**STARTERS**

CHILLED JUMBO SHRIMP Served with Cocktail & Rémoûlade Sauces .....	18
BLUE CRAB DIP Served with Grilled French Bread .....	18
HOUSE SMOKED SALMON Hot Smoked, Served with Toast Points & Caper Aioli Spread .....	15
BRUSSELS SPROUTS Tamari Glaze, Roasted Peanuts, Dried Cranberries.....	12
CHEF'S FEATURED SOUP .....	8

**SALADS**

THAI NOODLE SALAD Mixed Greens, Marinated Bistro Steak, Cashews, Basil, Mint, Spicy Chili Dressing .....	9/18
GRILLED CHICKEN SALAD Mixed Greens, Jicama, Tortilla Strips, Peanut Sauce, Honey-Lime Vinaigrette .....	7/14
CAESAR SALAD Chopped Romaine, Croutons, Pecorino Cheese, Caesar Dressing.....	6/12
WEDGE SALAD Iceberg Lettuce, Bacon, Cherry Tomatoes, Crispy Shallots, Bleu Cheese Dressing.....	6/12
TRADITIONAL SALAD Mixed Greens, Chopped Egg, Smoked Bacon, Cherry Tomatoes, Choice of Dressing .....	5/9
Choice of: Bleu Cheese, Honey Mustard, Buttermilk Ranch, Thousand Island, Balsamic Vinaigrette	

**BURGERS & SANDWICHES**

*Choice of One Vegetable or Side Dish*

PRIME FRENCH DIP Thin Sliced Prime Rib, Horseradish Cream, Toasted Soft Roll .....	19
CHOP HOUSE BURGER Wagyu-Angus Blend, Cheese, Shredded Lettuce, Tomato, Onion, Toasted Bun .....	18
PROMONTORY MELT Wagyu-Angus Blend, Promontory Cheddar, Bacon, Hickory Sauce, Toasted Rye Bread.....	18
BEYOND VEGGIE BURGER Vegan Cheese, Shredded Lettuce, Tomato, Onion, Toasted Bun .....	16
CRISPY CHICKEN SANDWICH House Pickles, Shredded Lettuce, Sliced Tomato, Garlic Dill Aioli, Toasted Bun ....	16

**HOUSE SPECIALTIES**

CERTIFIED ANGUS BEEF FILET (10oz) Hand Cut, Grilled & Served with Pomme Pureé & Seasonal Vegetables....	45
ROASTED PRIME RIB Slow Roasted, Loaded Baked Potato, Grilled Asparagus .....	20 oz. Cattleman's Cut 37
.....	12 oz. House Cut 28
TERIYAKI WAGYU BISTRO (10oz) Bavette Cut Steak, Soy Ginger Marinade, Served with Loaded Baked Potato ...	32
DOUBLE CUT PORK CHOP (14oz) Grilled & Served with Brandy Mustard Sauce, Pomme Pureé & Vegetables .....	29
BARBECUE PORK RIBS (Full Rack) Wood Smoked & Slow Cooked, Coleslaw & Battered Onion Rings.....	29
SCOTTISH SALMON (9oz) Grilled & Served with Pomme Pureé & Seasonal Vegetables.....	29
UTAH RED TROUT (9oz) Seared & Served with Pomme Pureé & Seasonal Vegetables .....	26
ROASTED BREAST OF CHICKEN (12oz) Herb Rubbed & Served with Grilled Asparagus & Tabouleh .....	24
TOMATO BASIL SPAGHETTINI Tossed in Olive Oil & Pecorino Cheese.....	24

**VEGETABLES & SIDES 7**

Grilled Asparagus | Pomme Pureé | Loaded Baked Potato  
 Coleslaw | Tabouleh | Roasted Broccoli | Sweet Potato Fries  
 Battered Onion Rings | Seasoned Battered Fries | Mac n' Cheese



We are happy to accommodate your dietary restrictions, please alert us as not all ingredients are listed!  
 \*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness. Please enjoy your time with us. Bon Appétit!