

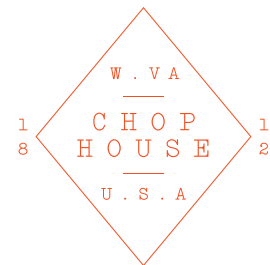
# TRACE

## CHOPHOUSE



### APPETIZERS

<b>Crab Smithfield (G)</b> Jumbo Lump Crabmeat   Smithfield Ham Irish Farm Butter	37
<b>Clams Casino</b> Bacon   Parmesan Panko   Garlic Herb Butter	18
<b>Burrata + Roasted Grape Tomatoes (V)</b> Cold-Pressed Extra Virgin Olive Oil   Harissa Caper Berries   Toasted Baguette	16
<b>Charred Octopus (G)</b> Herbed Tomato Chimichurri	24
<b>Roasted Bone Marrow (G)</b> Toast Points   Sweet Onion Jam   Rosemary	26



### SALADS

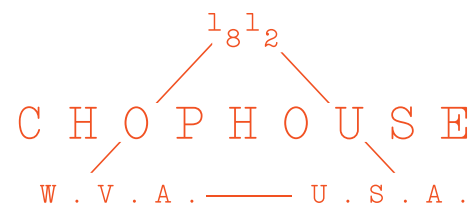
<b>Roasted Beets (G)</b> Citrus-Spice Yogurt   Goat Cheese Pecan Granola   Mint	17
<b>The Wedge (G)</b> Iceberg   Pancetta   Heirloom Tomatoes Bleu Cheese	17
<b>Caesar (GFA)</b> Chef Carved Grilled Romaine Heart Anchovy   Shaved Parmesan	17

### Raw Bar

<b>Classic Shrimp Cocktail (G)</b> Horseradish   Cocktail Sauce	24
<b>Oysters (G)</b> Cocktail Sauce   Mignonette	24
<b>Lobster (G)</b> 4 oz Tail	Market Price
<b>Seafood Tower (G)</b> 6 Oysters   4 Jonah Crab Claws 4 u 13 Shrimp   2 King Crab 1- 5 oz. Lobster Tail	120

### SOUPS

<b>Lobster Bisque</b> Sherry	11
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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

### ENTREES

<b>Stuffed Shells</b> Roasted Garlic   Spinach   Artichoke Mushroom Velouté	39
<b>Grilled Yellowfin Tuna Nantua (GFA)</b> Jumbo Shrimp   Lobster Sauce	51
<b>Cast Iron Seared Rainbow Trout (GFA)</b> Brown Butter   Toasted Almonds   Capers	46
<b>Seared Day Boat Scallops (G)</b> Lemon Butter   Fava Beans   Spinach	48
<b>Roasted Half Chicken (G)</b> Thumbelina Carrots   Wilted Chicories	42
<b>Roasted Culver Farms Duck (G)</b> Apples   Golden Raisins   Applejack Brandy	44
<b>Herb-Basted Berkshire Pork Chop (G)</b> Blueberry   Sage   Rosemary	42
<b>Grilled Skirt Steak (GFA)</b> Caramelized Shallots   Artichoke Bottoms Enoki Mushrooms   Tarragon Butter	42

### SIDES

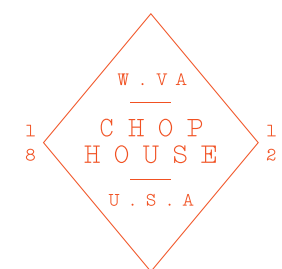
<b>Sautéed Mushrooms (GFA)</b>	11
<b>Maple Braised Rainbow Carrots (G)</b> Whipped Goat Cheese   Pistachio Dust	12
<b>Brussels Sprouts (V)</b> Balsamic + Feta	12

### PRIME CUTS

<b>Japanese Wagyu Strip Steak (G)</b>	Market Price per oz
<b>Black Angus Filet Mignon   6 oz   8 oz (G)</b>	49/60
<b>Black Angus NY Strip   12 oz (G)</b>	60
<b>39-Day Dry-Aged Ribeye   16 oz (G)</b>	56
Classic Finished with Diane Sauce, Au Poivre, or Bearnaise	9

### Large Format

<b>Tomahawk   35 oz (G)</b>	145
<b>Chateaubriand   16 oz (G)</b>	120
<b>Dry-Aged Ribeye   42 oz (G)</b>	147



<b>Garlic Mashed Potatoes (G)</b>	12
<b>Roasted Lemon-Thyme Fingerlings (G,V)</b>	12
<b>Mushroom Risotto (G,V)</b>	14
<b>Simple Green Salad + Champagne Vinaigrette (G,V)</b>	12