

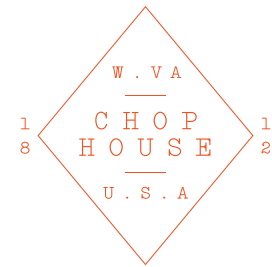
# TRACE

## CHOPHOUSE



### APPETIZERS

<b>Crispy Cauliflower Florets (V)</b> Moroccan Curry Dust   Lemon Jam	12
<b>Clams Casino</b> Bacon   Parmesan Panko   Garlic Herb Butter	18
<b>Warm Burrata + Roasted Grape Tomatoes (GFA, V)</b> Caper Berries   EVOO   Toasted Baguette	16
<b>Roasted Bone Marrow (G)</b> Sweet Onion Jam   Toast Points	26
<b>Mediterranean Shrimp (GFA)</b> Olive   Tomato   Feta   Toast Points	24



### SALADS

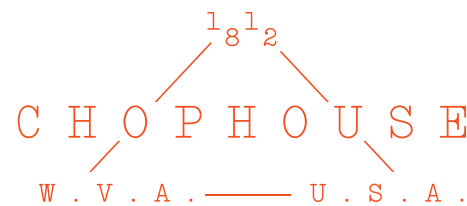
<b>Roasted Winter Squash + Beets (G, V)</b> Cinnamon Rhubarb Gastrique Goat Cheese Mousse   Candied Pecan Granola	17
<b>Wilted Spinach Salad (GFA)</b> Peppered Bacon   Mushroom   Hard Boiled Eggs Sippet   Warm Bacon Vinaigrette	17
<b>Caesar (GFA)</b> Chef Carved Grilled Romaine Heart Anchovy   Shaved Parmesan	17
<b>Simple Green Salad (G, V)</b> Champagne Vinaigrette	12

### Raw Bar

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

### SOUPS

<b>Soup du Jour</b>	15
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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

### ENTRÉES

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

### SIDES

<b>Sautéed Mushrooms (GFA)</b>	15
<b>Lobster Mac + Cheese</b> Truffles	21
<b>Pan Sautéed Asparagus (G)</b> Roasted Garlic   Irish Butter   Pancetta	12
<b>Twice Baked Potato (G)</b>	15

### PRIME CUTS

<b>Japanese A5 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 Porterhouse 16 oz (G)</b>	58
<b>Black Angus NY Strip   14 oz (G)</b>	69
<b>Black Angus Cowboy Ribeye   18 oz (G)</b>	89
Classic Finished with Diane Sauce, Au Poivre, or Béarnaise	9

### Large Format

<b>Tomahawk   35 oz (G)</b>	145
<b>Chateaubriand   16 oz (G)</b>	120
<b>Rack of Lamb</b>	120

<b>Creamed Spinach (G, V)</b>	12
<b>Garlic Mashed Potatoes (G)</b>	12
<b>Mushroom Risotto (G, V)</b>	14
<b>Brussels Sprouts (G, V)</b> Balsamic   Feta	12