

Masks must be worn at all times up until your food arrives. Thank you for your cooperation.



SIGNATURE SEAFOOD STARTERS

BAJA SHRIMP 14
Crispy shrimp, avocado, cilantro, chili aioli

BLOODY MARY JUMBO SHRIMP 17.5
Colossal shrimp, Bloody Mary cocktail sauce
Add Jumbo Lump Crab 15

JERSEY SHORE STUFFED CLAMS 15
Applewood smoked bacon, peppers, onions,
Provolone cheese, garlic butter

GF SIGNATURE SUSHI ROLLS

LOBSTER LOADED CALIFORNIA ROLL 17.5
Fresh jumbo crab, avocado, cucumber,
wasabi lobster knuckle salad, tobiko, tempura
crunch

RODEO SHRIMP DRAGON SUSHI ROLL 16
Crispy shrimp tempura, crab salad,
spicy tuna, avocado, garlic mayo

SASHIMI TUNA TACOS 16.5
Ahi tuna, seaweed salad, mango, jicama,
chilies, wasabi crema, sweet soy

BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

Split King Crab Legs 1/4 lb. (served hot) \$25
Jumbo Shrimp \$5

Choose from East and West Coast Oysters \$3.5
Local Little Neck Clams \$1.5

THE ONLY WAY TO START

GUY'S SIGNATURE BUFFALO WINGS 14
Lollipop buffalo wings, Guy's signature hot sauce,
blue-sabi dip

POTBELLY SLIDERS 13
48-hr. slow cooked Heritage pork belly, orange-
chipotle glaze, baby arugula, pickled cucumbers,
donkey sauce

CRAB STUFFED MUSHROOMS 14
Lump crab, spinach and Havarti cream, crispy
potatoes
Vegetarian option:
Stuffed with spinach & artichoke 12

CHOPHOUSE SALADS

CALIFORNIA CAESAR 11.5
Hearts of romaine, avocado mousse, "AMPP"
stuffed croutons, Parmesan

HEIRLOOM TOMATO SALAD 12
Cucumber, red onion, red wine vinaigrette, feta
cheese

CHOPHOUSE BURGERS

*All burgers served with LTOP, Donkey Sauce and Guy's
Fries*

BACON MAC 'N CHEESEBURGER 19
8oz. house blend beef burger, six-cheese mac 'n
cheese, applewood bacon, LTOP, Served with
sidewinder fries
Vegetarian Option: Impossible Burger

TATTED UP TURKEY BURGER 17
Ground turkey, roasted poblano peppers, pepper
jack and smoked Gouda, spicy red onion
cranberry jam

ENTREES

SONOMA DRY-RUBBED PORTERHOUSE 59
22 oz Butcher's cut chop, signature Sonoma
rub, confit garlic butter

16oz RIB EYE & WOOD GRILLED SHRIMP 52
Sea salt and cracked pepper rubbed
rib eye, Chimichurri brushed shrimp

NEW YORK STRIP 49
14oz., Five peppercorn sauce, grilled red
Onion

WOOD GRILLED FILET MIGNON 48
8oz., Brown butter, crispy onion

COLD WATER LOBSTER TAIL 59
Wood-grilled, sautéed spinach

PAN SEARED DIVER SCALLOPS 35
Creamy parmesan grits, honeydew avocado
salsa

WOOD GRILLED SALMON 35
Chipotle apricot glaze, whipped Yukon gold
potatoes

CAJUN CHICKEN ALFREDO 26
Pan blackened chicken, Parmesan and white
wine Alfredo sauce, sundried tomatoes,
Fettuccine

SIDES

MAC DADDY BACON MAC 'N CHEESE 11
SAUTEED OR CREAMED SPINACH 7/9
BAKED POTATO 6
ROASTED SWEET POTATO with honey butter 9
YUKON GOLD "BUTTER BOMB" MASHED 10
GREEN BEANS WITH BACON & ONION 8
Q'D MUSHROOMS 8

COCKTAILS

LIGHTS OUT MANHATTAN 15

Woodford Reserve, red wine, orange, plum root beer bitters

OSAKA MOJITO 15

Bacardi White Rum, Cucumber Sake, hibiscus syrup, peach, fresh mint

WINTER SMASH 15

Bulleit Bourbon, Cointreau, OJ, lemon juice, raspberry jam

SEASONAL SANGRIA 12

White cinnamon apple,
Red rosemary orange

SCREWBALL OLD FASHIONED 14

Butterscotch Infused Rittenhouse Rye, spiced brown sugar syrup, Angostura bitters

THE CADILLAC MARGARITA 16

Patron Silver Tequila, Homemade margarita recipe, Grand Marnier

SITTIN SIDEWAYZ 16

Hennessey, Cointreau, apple cider, lemon juice

LEMON DROP OR NOT 14

Grey Goose Le Citron, St-Germain, rosemary & lemon bitters

AMERICA RUNS ON FLAVORTOWN 14

Tito's Vodka, Kahlua, cold brew, vanilla syrup

FLAVORTOWN FISHBOWLS

NOT YOUR EIGHTH GRADE PUNCH 24

Captain Morgan Spiced Rum, Cruzan Aged Rum, peach, orange, iced tea, POM

THE BULL'S BOWL 24

New Amsterdam Peach Vodka, Bacardi Mango Rum, Jack Daniels Honey, Blue Curacao, kiwi syrup, pineapple, orange, Coconut Berry Red bull

WINE

GUY FIERI'S SIGNATURE WINES

White Blend, Hunt & Ryde, 2015, North Coast	16	60
Red Blend, Hunt & Ryde, 2015, North Coast	16	60
Zinfandel, Hunt & Ryde, 2013, Sonoma	18	75
Pinot Noir, Hunt & Ryde, 2014, Russian River	19	78

BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy	12	50
Champagne, Domaine Chandon, Brut, Napa	15	58
Champagne, Domaine Chandon, Rose, Napa	15	58

WHITE WINE BY THE GLASS & BOTTLE

Moscato, Capsaldo, Italy	11	15	42
Riesling, Eroica, 2017, Columbia Valley	16	23	60
Pinot Grigio, Santa Margherita, 2019, Italy	16	23	70
White Blend, Orvieto, 2018, Italy	12	17	46
Sauvignon Blanc Emmolo, 2019, Napa	17	24	65
Sauvignon Blanc, Kim Crawford, 2020, New Zealand	15	21	56
Chardonnay, St. Francis, 2018, Sonoma	15	21	50
Chardonnay, Hartford Court, 2018, Sonoma	18	26	72
Rose, Caymus Conundrum, California	14	20	55

RED WINE BY THE GLASS & BOTTLE

Chianti Classico, Borgo Scopeto, 2017, Italy	13	18	46
Malbec, Alta Vista Estate, 2018, Medoza	14	20	55
Red Blend, Caymus Conundrum, 2018, California	13	18	50
Pinot Noir, Erath, 2019, Oregon	13	18	50
Pinot Noir, Willakenzie Estate, 2016, Willamette	18	26	70
Merlot, St. Francis, 2016, Napa			60
Merlot, Silverpalm, 2014, Napa	13	18	46
Cabernet Sauvignon, Louis Martini, 2017, Sonoma	13	18	46
Cabernet Sauvignon, Newton Skyside, 2017, Napa	18	26	75
Cabernet Sauvignon, Joel Gott, 2018, Napa			95
Cabernet Sauvignon, Orin Swift Palermo, 2018, Napa			100

BEER

BOTTLED

		ABV
Budweiser	8	4.20%
Miller Lite	8	4.20%
Coors Light	8	4.20%
Blue Moon	9	5.40%
Yuengling	9	4.40%
Corona Extra	9	4.60%
Heineken	9	5.00%
Angry Orchard	9	5.00%
Heineken 00	8	0.05%

DRAUGHT/CRAFT

	16oz	23oz	ABV
Miller Lite	8	10	4.20%
Coors Light	8	10	4.20%
Corona Light	9	12	4.00%
Dos Equis Lager	9	10	4.20%
Blue Moon Belgian White	9	10	5.40%
New Belgium	9	12	6.00%
Leinenkugel's	9	12	4.20%
Strongbow Cider	9	12	6.00%
Sam Adam's	9	12	5.00%
Stella Artois	9	12	5.00%
Dogfish 90 Min IPA	10	12	9.00%
Stone IPA	9	12	6.90%
Sierra Nevada	9	12	6.70%
Lagunitas	9	12	7.50%
Spellbound	9	12	7.00%