

 APPETIZERS

**FOR THE TABLE** - Serves 2-4 guests

- Sito's Trio - Hummus, Beet Hummus, Whipped Feta** | 27.50  
Wood oven Lebanese flat bread, pickled vegetables, olives, carrots, celery.
- Calamari Steak Strips - Flash Fried** | 22  
Roasted red pepper and cocktail sauces.
- Medjool Dates - Wood Roasted** | 19.50  
Walnut, gorgonzola, mascarpone stuffed, bacon wrapped. Arugula, fennel salad, aged balsamic.
- Parmesan Breaded Zucchini Sticks** | 18  
Labne bi Toum: garlic, mint, lemon, yogurt sauce.
- Kaiser Grille Charcuterie + Cheese Board** | 38  
San Daniele black label riserva prosciutto, Genoa hard salami, soppressata, capicola, spicy calabrese. Shaft's bleu cheese, bufala ciliegine mozzarella, Parmigiano Reggiano, Manchego, olives, Marcona almonds, olives, grapes, crostini.

 SOUPS & SALADS

- Mushroom, Bacon, and Sherry Bisque** | 14  
White truffle oil, focaccia croutons.
- Classic French Onion Soup Gratinée** | 15  
Almond wood oven baked. Gruyère and Emmental cheese.
- Lobster Bisque - A Fresh Take** | 19.50  
Hand-crafted lobster ravioli, sweetness of sherry wine, white truffle oil, crème fraîche.
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- Mediterranean Chopped Salad** | 18.50  
Greens, spinach, radicchio, artichokes, feta, olives, tomatoes, hearts of palm, avocado, citrus vinaigrette.
- Roasted Beets, French Chèvre, Citrus Salad** | 19.50  
Mixed greens, pine nuts, champagne vinaigrette.
- The Grille Greens, Dates, Manchego Salad** | 18.50  
Organic greens, green apple, Medjool dates, olives, walnuts, white balsamic vinaigrette.
- The Classic Hearts of Romaine Caesar Salad** | 17.50  
Parmigiano Reggiano, Spanish white anchovies.
- The Signature Wedge** | 17.50  
Thick bacon, heirloom tomatoes, red onion. Citrus and Shaft's Blue Cheese Dressing
- Wood Roasted Bosc Pear + Shaft's Bleu Cheese** | 19.50  
Flaked sea salt, walnuts, lavender honey, Aleppo pepper, greens, frisée, and mizuna greens, Rosé champagne vinaigrette, Pinot Noir reduction drizzle.

 PIZZA | CALZONES  
& MANAKISH ALMOND WOOD FIRED OVEN

- Rustica Pizza** | 23.50  
Sweet sausage, peppers, caramelized onions.
- Ultimo Italiano Meat Pizza** | 23.50  
Add spicy calabrese | 3  
Pepperoni, Italian sausage, roasted garlic.
- Margherita Pizza** | 21.50  
True Bufala mozzarella, Parmigiano Reggiano.
- Frenchy's Pancetta Tarte** | 24  
Classic tarte flambée with sweet caramelized onions, pancetta, gruyère cheese.
- BBQ Chicken Pizza** | 23  
Prickly pear habanero BBQ, red onion, micro cilantro.
- The Spicy Italian Pizza** | 24  
Genoa Salami, Capicola, Calabrese, mozzarella, parmesan.
- Spicy Hawaiian** | 23  
Grilled pineapple, ham, jalapeño, mozzarella.

**BURRATA**

- San Daniele Prosciutto, Melon, Goia Burrata** | 24  
Arugula-fennel salad, champagne vinaigrette.
- Heirloom Tomato & Goia Burrata** | 24  
Heirloom tomato mélange - raw, roasted, marinated, black sea salt, balsamic reduction, first press olive oil.

**SEAFOOD FAVORITES**

- The Shrimp Cocktail** Four 28.50 | Six 39.50 | Eight 49.50  
Colossal shrimp, horseradish cocktail sauce, lemon.
- Coconut Shrimp** | Four 24 | Six 34 | Eight 44  
Roasted pineapple and mango salsa. Kale, jicama, green apple, cabbage coleslaw. Hot honey drizzle.
- Wood Grilled Octopus Salad** | 27  
Celery, fennel, pickled shallots, baby potatoes, black olives, artichokes, tomato, lemon vinaigrette. Calabrian chili rouille, parmesan crostini.
- Crab Cake Bites** Four 24 | Six 34 | Eight 42  
Remoulade sauce, spinach, roasted tomato salad.
- Sashimi Grade Ahi Cups** Two 20 | Four 38  
Ahi, wasabi, fresh ginger, green onions, cucumber, edamame, wakame seaweed salad. Sake, soy, citrus reduction. Black sesame and furikake cup. Tobiko, pickled ginger, avocado garnish.
- Faroe Islands Salmon Cups** Two 20 | Four 38  
Shallots, capers, citrus, Dijon and grain mustard, evoo. Salmon roe, crème fraîche, fresh dill garnish.
- Steamed Black Mussels and Cherrystone Clams** | 24  
Thai yellow curry, garlic, coconut milk, lemongrass, fresh ginger, grilled focaccia.
- Sashimi Grade Wild Ahi Tartare** | 26  
Mango, avocado, Japanese cucumber, wasabi, tobiko, edamame, seaweed salad, sake, soy, ginger reduction.

**STAFF PICKS**

- Almond Wood Oven Roasted Buffalo Wings (6)** | 18  
House-made buffalo sauce and prickly pear habanero BBQ sauce, carrots, celery.
- Tempura Cauliflower & Broccoli** | 18.50  
Shatta: spicy Lebanese pesto with walnuts, garlic, Baklouti and Aleppo chili peppers. Labne, hot honey.

- The Parma** | 24.50  
Prosciutto de San Daniele Riserva, sweet figs, cambozola, fennel and arugula salad, aged balsamic.
- Pizza Your Way - Select any three toppings** | 25  
Each additional topping add 3  
Salami, soppressata, calabrese, pancetta, ham, italian sausage, prosciutto, pepperoni, caramelized onion, pineapple, jalapeño, mushrooms, tomatoes, asparagus, artichoke hearts, olives, roasted peppers, gorgonzola, cambozola, mozzarella.
- Sweet Italian Sausage Calzone** | 22.50  
Italian Bufala mozzarella, Parmigiano Reggiano.
- Spinach, Olive, and Mushroom Calzone** | 22.50  
Fresh basil, olives, spinach, mushroom mélange, Italian Bufala mozzarella, Parmigiano Reggiano.
- Manakish with Feta and Tomato** | 19.50
- Manakish / Man'oushe (Lebanese Pizza)** | 16  
Wood oven baked Lebanese bread, brushed with olive oil and Za'atar.

 THE STEAKHOUSE

FROM OUR IN-HOUSE BUTCHER SHOP - USDA PRIME & BETTER

All natural, hormone and antibiotic free • humanely and sustainably raised • pasture grazed • heritage beef traceable bloodlines • Chef Butchered, cut, hand trimmed daily • Seasoned with proprietary blend of salts, cracked black pepper, roasted fresh herbs • Char-grilled over a blend of lump charcoal and hardwood coals.



BONE-IN

Our Finest! The meat is sweeter on the bone. Aged in house up to 49 days. We cut the export Bone-in-Rib, Tomahawk Rib (109) and Short Loin. Limited Supply. A la carte potatoes and sides.

**Cowboy Bone-In Beef Rib Chop**

**Chef's cut - 22 oz.** | 76.50  
Merlot wine Maître D' butter.

**Kansas City Strip Bone-In New York - 22 oz.** | 78.50

USDA Prime Aged Beef from Chicago's Stockyards. Roasted shallot truffle butter.



PRIME AGED STEAKS

In house aged 28 days - hand cut and trimmed daily. A la carte potatoes and sides.

**Filet Mignon - Barrel Cut**

**8 oz.** 59.50 | **12 oz.** 77.50

Center-cut. Cognac and Madagascar green peppercorn sauce au poivre or sauce béarnaise.

**The Definitive New York Strip | 14 oz.** 59.50

Roasted shallot truffle butter.

**Boneless Ribeye Steak | 14 oz.** 59.50

Merlot wine Maître D' butter.

DINNER FOR TWO

**Tomahawk Rib Chop for Two**

The highest-grades. Seasoned. Oak fire grilled. Sliced and presented with two sauces: Béarnaise and rich Madagascar green peppercorn sauce au poivre, perfect butter whipped potatoes, wood grilled asparagus, and glazed organic baby carrots.

**Australian Wagyu Tomahawk Rib Chop 36 - 38 oz.** | 249

Sanchoku Wagyu - 100% Pure Wagyu. The highest grade of Australia.

**USDA PRIME Angus Tomahawk Rib Chop 36 - 38 oz.** | 179

Creekstone Farms, all natural, hormone and antibiotic free Black Angus.

**Chateaubriand for Two - 22oz.** | 149.50

Seasoned, oak fire grilled. Presented with butter whipped Yukon Gold potatoes, wood grilled asparagus, organic baby carrots. Béarnaise and Madagascar green peppercorn port wine reduction.

**Double Porterhouse 36 oz.** | 169

King of Steaks. Bone-In USDA Prime Aged Beef from Chicago's Stockyards. Filet Mignon tenderness. NY Strip flavor. Bone-in richness. Merlot Maître D' Butter, perfect whipped potatoes, baby carrots, grilled asparagus.



LAMB | KUROBUTA PORK

**Signature Kurobuta Tomahawk Pork Chop** | 49.50

Frenched tomahawk style. Broiled over apple-wood coals. Wood roasted Bosc pear. Cranberry, pork jus, and Pinot Noir reduction. Puréed purple and garnet yams.

**BBQ Baby Back Kurobuta Pork Ribs - Habanero Prickly Pear BBQ Sauce** | 42.50

Extra thick, custom cut, pure-bred Kurobuta hog. Wood roasted, puréed garnet yams. Kale, apple, jicama slaw.

**Prime Colorado Lamb Chops - Pistachio Crusted** | 62.50

French Boned, 1/2 Rack of Prime Colorado Lamb - Twin Chops. Sustainably and humanely raised; all natural - hormone and antibiotic free; organic farming practices. Renown as the world's finest. Marinated with garlic, fresh herbs. Oak fire grilled, then crusted with, pistachio nuts, Dijon mustard, garlic and parsley seasoned bread crumbs. Wood oven roasted. Perfect whipped Yukon gold potatoes. Local Medjool date, pomegranate, port wine lamb reduction.



THE CHOP HOUSE BURGER

**The Japanese Certified A-5 Wagyu Chuck Bacon Cheddar Burger** | 35

Full Half Pound of True Certified A-5 Japanese Wagyu Beef from the eye of the chuck; ground in-house, hand-formed daily. Oak wood grilled. Thick-cut apple-wood smoked bacon, sharp cheddar, balsamic red onion black pepper marmalade, habanero prickly pear BBQ. Fresh bun with l,t,o,p.

Add French Fries | 4 | Parmesan Truffle Fries | 5 | Himalayan Pink Salt Dusted Kennebec Potato Chips | 3

3:30 PM - 6 PM

4 PM - 5:30 PM

Happy Hour



Sunset Dinner

16 Oz Draft Beer - 8 | House Wine - 8 | Well Drinks from 8  
Over 30 Happy Hour Food Items starting at 7  
Two Course Sunset Dinners (15 Entrées) - from 21.50

 SEAFOOD

*Pristinely Fresh. Wild, Sustainable. Aligned with Seafood Watch from the Monterey Bay Aquarium*

CHEF'S CHOICE

**Jumbo Diver Sea Scallops + Spinach Parmesan Risotto** | 58.50  
Honey, turmeric and orange scented baby carrots. Two purées of wood oven roasted red and yellow bell peppers.

**Wild Patagonia Toothfish** | 59.50  
Pristinely fresh. Thai yellow curry, coconut milk, lemongrass, ginger reduction. Perfect butter whipped Yukon Gold potatoes, Sautéed spinach. Roasted pineapple and mango salsa.

**Seared Ahi Steak - Furikake, Sesame & Peppercorn Crust** | 52  
Seared rare. Sake, soy, ginger, mirin, citrus reduction. Wasabi whipped Yukon gold potatoes, vegetable stir-fry.

SUSTAINABLE & WILD FRESH FISH

**Oak Grilled Mediterranean Branzino** | 54  
Mediterranean Branzino (sea bass). EVOO, sea salt, braised fennel, marinated artichokes, roasted heirloom pear tomatoes, preserved lemon, fresh thyme, on spinach parmesan risotto, olive tapenade garnish.

**Faroe Islands Salmon** | 49 *(select a preparation)*

Skin on Fillet. Renown among the world's finest. Pristine Environment. Rich and flavorful.

- **Yogurt Dill Sauce** - Oak broiled. Ancient grain pilaf, grilled asparagus, basil oil, mint, garlic, yogurt and dill sauce.
- **Lobster, Champagne, Saffron Sauce** - Sautéed. parmesan spinach risotto, sautéed spinach.

**Pacific Swordfish Steak Mediterranean Style** | 54.50 *(select a preparation)*

- **Roasted Tomato, Shallot, Lemon & Tarragon Emulsion** - Oak wood grilled. On wild mushroom risotto with wood-grilled asparagus. This dish offers a rich, tender, and flaky symphony of flavors.
- **Oak fire grilled.** Over parmesan spinach risotto. With sautéed baby artichokes, fennel, roasted heirloom pear tomatoes, olives, French capers, preserved lemon, thyme, garlic, pinot grigio wine, and olive tapenade garnish.

**ADDITIONAL PREPARATIONS:** **Salmon** 49 | **Swordfish** 54.50 | **Patagonia Toothfish** 59.50

- **Simply Oak Wood Grilled** - Brushed with olive oil and lemon. Roasted baby white potatoes, sautéed brussels sprouts. Pineapple and mango salsa.
- **Lemon, Butter, French Capers Piccata Style** - Lemon & zest. Sweet butter, French capers, Chardonnay. Puréed Yukon Gold potatoes, haricots verts amandine.

**Oscar Style** Add 29.50 - Wood broiled, over a pool of Cognac and Madagascar green peppercorn sauce au poivre. Topped with succulent, sweet jumbo Alaskan King Crab meat, char-grilled asparagus, rich and tangy sauce béarnaise. Perfect butter whipped Yukon Gold potatoes. Pairing the best of fish with the King of Crab.

 LOBSTER

**Add a la Carte Maine Lobster Tail • Single Tail: 8 oz.** | 69.50

**Maine Lobster Tail - single 8 oz tail** | 79.50 **twin 8 oz tails** | 149.50  
Known as the world's finest cold-water lobster tail. Butter poached, slow roasted. Served with butter whipped Yukon gold potatoes, wood grilled asparagus, drawn butter, and grilled lemon.

**Lobster and Shrimp Paella** | 89.50  
Beautiful Maine lobster tail, wild white gulf shrimp. Spanish saffron threads. Spanish Bomba rice. Delectable and savory.

**Jumbo Scallops and Shrimp Paella** | 79.50

**Lobster Linguine** | 89.50  
Linguine ai Frutti di Mare (Seafood Linguine.) Maine Lobster tail perched on a variety of shrimp, mussels, clams, and fish, sautéed with garlic, tomatoes, shallots, chardonnay, fresh Mediterranean herbs.

 SURF & TURF

**Her Surf and Turf** | 129.50  
6 oz center cut filet mignon. Succulent 8 oz. Maine lobster tail. Béarnaise sauce, perfect whipped Yukon Gold potatoes, wood grilled asparagus, grilled lemon, drawn butter.

**His Prime-Cut Surf and Turf** | 139.50  
14 oz USDA Prime boneless Ribeye. Beautiful 8 oz Maine Lobster Tail. Merlot wine Maître D' butter, perfect whipped Yukon Gold Potatoes, wood grilled asparagus, grilled lemon, drawn butter.

KAISER CLASSIC

**Filet Mignon Medallions Oscar - 8 oz.** | 89.50  
Three Filet Mignon medallions, oak wood broiled, over a pool of cognac and Madagascar green peppercorn sauce au poivre. Crowned with sweet jumbo Alaskan king crab meat, wood grilled asparagus, sauce béarnaise, perfect whipped Yukon Gold potatoes.



## MEDITERRANEAN SIGNATURES

*Traditional and authentic recipes feature ingredients sourced from the finest producers.*

### Chicken Picatta | 34.50

Mary's chicken, sautéed with lemon, French capers, and chardonnay wine butter sauce. Perfect whipped Yukon Gold potatoes, oak grilled asparagus.

### Mary's Chicken Parmigiano | 34.50

Sautéed and layered, with roasted tomatoes in a rich tomato sauce, fresh Bufala and Italian mozzarella, Parmigiano Reggiano, Rustichella d'Abruzzo penne.

### Eggplant Parmigiano | 29.50

Thinly sliced, lightly fried, and layered, with roasted tomatoes in a rich tomato sauce, fresh Bufala and Italian mozzarella, Parmigiano Reggiano, penne.



## PASTA

Rustichella d'Abruzzo Italian Pasta

### Wood Oven Penne Bolognese | 32.50

Rich sauce of ground prime beef, Kurobuta pork, sausage, sweet tomatoes, garlic, fresh herbs, carrots, celery, onions. Bufala and Italian mozzarella, Parmigiano Reggiano.

### Prime Beef Tenderloin (Filet) Bourguignon | 42.50

Filet Mignon tips with pearl onions, mushrooms, French burgundy wine, demi-glace, and sour cream. Fettuccine ribbons.

### Prime Beef Tenderloin, Orecchiette Pasta, Broccoli, Peppers, Vodka Sauce | 42.50

Garlic, tomatoes, bell peppers, red chili flakes, basil. Orecchiette Pasta.

### Pasta Pomodoro | 22.50

Roma tomatoes, white wine, basil, roasted garlic, Rustichella d'Abruzzo penne.

### Classic Chicken Fettuccine Alfredo | 29.50

Mary's chicken, garlic, Parmigiano Reggiano, cream, Fettuccine ribbons.

### Wild White Gulf Shrimp Alfredo | 42.50

Shrimp sautéed with garlic, artichoke hearts, pinot grigio, fresh basil, tomatoes, Tossed with linguine.

## MEDITERRANEAN SPECIALTIES

### Moroccan Beef Short Ribs - Tagine Style | 49.50

Rich and savory, ras el hanout - a Moroccan spice blend meaning "top/best of the shop." Braised with madeira wine, garlic, shallots, carrots, onions, celery, dried apricots, plums, olives, fresh herbs. Over perfect whipped Yukon Gold potatoes with seasonal root vegetables, shaved Marcona almonds and gremolata.

### Roast Duck with Tart Cherry Reduction | 49.50

Mary's Duck. Roasted crispy. Wild rice, honey, orange, and turmeric baby carrots, green beans almondine. Tart cherry reduction with duck demi-glace, port wine, kirsch - cherry liqueur.

### Paella Valencia | 49.50

Delectable and savory with lobster meat, Spanish saffron threads, shrimp, mussels, clams, seafood, Mary's chicken, chorizo, organic Bomba rice.

### Grilled Mary's Airline Chicken Breast -

### Yogurt, Za'atar, Garlic, Herb Marinade | 38.50

Labne bi Toum: garlic, mint, lemon, and yogurt sauce, ancient grain pilaf, and honey, orange, and turmeric baby carrots.

## PASTA FAVORITES

### Salsiccia, Mushrooms, Bucatini | 29.50

Sweet and spicy Italian fennel sausage, roasted garlic, mushrooms, tomatoes, basil, rich meat sauce.

### Linguine Frutti di Mare - Seafood Linguine | 44.50

Shrimp, mussels, clams, fin fish, garlic, tomatoes, shallots, chardonnay, Mediterranean herbs.

### Guanciale & Fig Bucatini | 31.50

Figs, red chili, pepper, tomatoes, garlic, Pecorino Romano.



## ENTRÉE SALADS

### Mary's Chicken Caesar Salad | 35

Grilled chopped chicken, Parmigiano Reggiano, Spanish white anchovies.

### Steak Caesar Salad | 39.50

### Mediterranean Chopped Shrimp Salad | 35

Greens, spinach, radicchio, artichokes, feta, olives, tomatoes, hearts of palm, avocado, citrus vinaigrette.



## SIDES FOR SHARING

### Wood Grilled Asparagus with Béarnaise | 15

### Sautéed Green Beans Almondine | 13.50

### Baby Carrots with Turmeric, Local Honey, Orange | 14

### Brussels Sprouts, Brown Butter, Shallots, Bacon, Aged Balsamic | 14.50

### Sautéed Spinach | 15

### Sautéed Medley of Wild Mushrooms | 16

### Sautéed Broccoli | 12

## RISOTTO

### Spinach Parmesan Risotto | 17.50

### Wild Mushroom Risotto | 17.50

### Roasted Baby White Potatoes | 13

### Strozzapreti Mac and Cheddar | 14

### With Lobster | 32

### Perfect Whipped Yukon Gold Potatoes | 11

### Parmesan Truffle Fries | 12.50

### Garnet & Purple Yam Puree | 13