

REPUBLIC CHOPHOUSE

STARTERS

ARTISAN CHEESE PLATE *

A selection of hand-crafted cheeses, crackers and seasonal bites. 18

BEEF KABOBS

Skewers of Asian-marinated tenderloin with bell peppers and onion, gochujang and scallion. 17

CALAMARI

Lightly breaded and fried crispy with marinara sauce. 16

MUSSELS

Your choice of traditionally steamed in white wine and garlic OR bacon, blue cheese and cream. 16

SPICY ROCK SHRIMP

Tempura fried, sriracha aioli and sesame. 17

CHIVE POTATO CROQUETTES

Chive and garlic croquettes breaded in panko and fried; bacon and bacon aioli. 13

SHRIMP COCKTAIL

4 colossal shrimp with cocktail sauce & lemon. 18

TUNA TARTARE *

Raw ahi in wasabi vinaigrette, avocado and cilantro-lime crème fraîche; baked sesame seed wontons. 18

BEEF CARPACCIO *

Thinly sliced raw tenderloin; truffle oil, shaved parmesan, and perfect dusting of flake salt. 17

BACON WRAPPED SEA SCALLOPS *

2 sea scallops, Applewood smoked bacon, and spinach-bacon cream. 14

KING CRAB CAKE

Seared house made cake packed with king crab; lemon caper aioli. 18

OYSTERS ON THE HALF SHELL *

Fresh and seasonal variety of oysters, Rockefeller 'em if you'd like. 6 for 18

SOUPS & SALADS

CHOP

Field greens, cucumber, shredded carrot, radish and onion. 5

CAPRESE

Fresh mozzarella dredged in basil vinaigrette, heirloom tomato and balsamic reduction. 10

TOMATO BASIL BISQUE

Fresh tomato, basil and Parmesan in heavy cream, accented with balsamic reduction. 5

CHEF'S SEASONAL SOUP

Freshly made showcasing the season's best flavors and ingredients. 6

CAESAR *

Romaine, hard-cooked egg, croûtons and Parmesan; topped with anchovies. 8

SPINACH

Bacon, bleu cheese, red onion and pecans with raspberry-balsamic vinaigrette. 8

FRENCH ONION

Caramelized onions, marsala-thyme beef broth and melted Swiss croûton. 7

WEDGE

Iceberg, tomato, bacon, bleu cheese crumbles and dressing. 8

STEAKS & CHOPS

ALL STEAKS & CHOPS ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

NEW YORK STRIP *

14 oz. *Certified Angus Beef*®. 43

BONELESS RIB-EYE *

14 oz. *Certified Angus Beef*®. 43

COWBOY RIB-EYE, BONE-IN *

20 oz. *Certified Angus Beef*®. 53

PETITE TENDERLOIN FILET *

6 oz. *Certified Angus Beef*®. 41

TENDERLOIN FILET *

8 oz. *Certified Angus Beef*®. 47

VEAL, PORTERHOUSE, BONE-IN *

16 oz. 56

LAMB RIB CHOPS *

6 Bones, Australian. 49

PORK CHOP, BONE-IN *

14 oz. Berkshire. 36

FLAT IRON *

7 oz. *Certified Angus Beef*®. 34

RESERVE CUTS

Cut by hand in Chicago, these beauties showcase the ultimate in juicy steak experiences.

BONE-IN TENDERLOIN *

12 oz. dry aged 30 days 67

KANSAS CITY STRIP *

16 oz. prime, dry aged 30 days 69

BONE-IN RIB-EYE *

22 oz. prime, dry aged 30 days 79

SAUCE

Bearnaise	+2	Blackened	+1
Au Jus	+1	Cajun	+1
Bordelaise	+4	Charred	
Cognac Cream	+3	Peppercorn Crust	+3
Hollandaise	+1	Pittsburgh	+1
Oscar	+18	Gorgonzola Crust	+6
Garlic-Chive Butter	+3		

SEASON

Blackened	+1
Cajun	+1
Charred	
Peppercorn Crust	+3
Pittsburgh	+1
Gorgonzola Crust	+6

SURF ADDITIONS

ADD OUR OCEAN-FRESH SEAFOOD TO ANY STEAK OR CHOP. MAKE IT SURF & TURF OR SHARE IT WITH A FRIEND.

ALASKAN KING CRAB LEGS

2 legs with drawn
butter and lemon. 31

LOBSTER

10oz. cold water Maine tail with
drawn butter and lemon. 45

SCALLOPS

2 pan seared sea scallops
with drawn butter. 14

ALL CHEF COMPOSITIONS & SEAFOOD ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

SEAFOOD

SALMON *

8 oz. grilled Norwegian salmon with lemon chive
butter and crispy leeks. 36

TUNA *

6 oz. sashimi-grade ahi rubbed with Cajun spices
and pan-blackened; sweet soy glaze. 38

SCALLOPS *

4 almond crusted sea scallops drizzled with a spiced
honey glaze; truffle mash and fried leeks. 40

LOBSTER

10oz. cold water Maine tail. 50
Twin 10oz. Maine tails. 90

ALASKAN KING CRAB LEGS

4 jumbo legs with lemon and butter. 65

SEA-BASS

8 oz. pan-seared sea bass with roasted corn
and heirloom tomato salsa. 47

CHEF COMPOSITIONS

BRAISED SHORT RIBS & TRUMPETS *

Certified Angus Beef® short ribs slow-cooked in red
wine and aromatics; seared with roasted trumpet
mushrooms and rosemary demi glaze. 36

BLEU CHEESE & MUSTARD RIB-EYE *

14 oz. *Certified Angus Beef*® boneless rib eye
smothered with bleu cheese; bleu cheese and Dijon
mustard pan sauce. 47

GARLIC BUTTERED TENDERLOIN *

6 oz. *Certified Angus Beef*® tenderloin grilled as you
like; topped with roasted garlic compound butter and
herb gremolata. 45

CARVED FLAT IRON *

7 oz. *Certified Angus Beef*® flat iron, rosemary-wild
mushroom ragout, truffle oil and Parmesan. 36

CHILI PORK *

14 oz. bone-in pork chop glazed with agave mustard;
chorizo red sauce and fried tortilla crisps. 39

GNOCCHI & BEEF IN SAGE BUTTER

House-made potato gnocchi, butternut squash
and braised beef short ribs; sage-steeped cream,
walnuts and Parmesan. 34

CHICKEN MARSALA

Hand breaded and fried breast smothered with a rich
marsala and mushroom cream with parmesan. 32

MOROCCAN LAMB CHOPS *

6 bones Australian lamb in Moroccan spices;
cilantro-lime crème fraîche. 52

We are always happy to accommodate special dietary restrictions and sensitivities.

Please inform your server of any concerns you may have. Vegetarian entrées available upon request.

SIDES FOR TWO

GOUDA MAC & CHEESE

Cavatappi macaroni; smoked Gouda cheese sauce. 9

BAKED POTATO

Your choice - add cheddar, bacon, sour cream
and/or green onion. 9

GARLIC OR CHEESY GARLIC MASHED POTATOES

Add melted cheddar if you like. 9

CRAB MAC

Baked 3 cheese cream sauce, king crab,
and panko breading. 21

SAUTÉED WILD MUSHROOMS

Crimini, button, shiitake and oyster mushrooms,
sautéed in butter and garlic. 9

SAUTÉED OR CREAMED SPINACH

Baby spinach sautéed with olive oil and garlic.
Your choice - add cream and Parmesan. 8

TRUFFLE & PARMESAN STEAK FRIES

Beer battered steak fries with shaved Parmesan and
white truffle oil. 9

FRIED BRUSSEL SPROUTS

Fresh Brussel sprouts seethed tender, tossed with
Parmesan, fine herbs and white truffle oil. 11

STEAK FRIES

Crispy beer-battered steak fries. 8

ASPARAGUS

Roasted with olive oil and sea salt. 11

REPUBLIC CHOPHOUSE LOVES PARTIES, MEETINGS & CORPORATE EVENTS

With private dining rooms and beautiful spaces abound, we can accommodate groups of all sizes. Whether it's a rehearsal dinner, cocktails and hors d'oeuvres or a business meeting; we will delight you with our unique hospitality and creative menu options to suit any budget.

* In compliance with State & Federal Health Regulations it is our responsibility to advise the public that eating raw or undercooked fish or animal products can result in a health risk.



**REPUBLIC
CHOPHOUSE**
Where steak and style meet.