

REPUBLIC CHOPHOUSE

STARTERS

ARTISAN CHEESE PLATE *

A selection of hand-crafted cheeses, meats, and seasonal bites. 26

BEEF KABOBS

Skewers of Asian-marinated tenderloin with bell peppers and onion, gochujang and scallion. 18

MUSSELS

Steamed in beer-tomato broth with chorizo, pepperoncini, and fresh cilantro. 17

SPICY ROCK SHRIMP

Tempura fried, sriracha aioli and sesame. 18

SHRIMP COCKTAIL

4 colossal shrimp with cocktail sauce and lemon. 21

TUNA TARTARE *

Raw ahi tossed in orange-gochujang with avocado and cilantro-lime crème fraiche; baked sesame seed wontons. 18

BRUSCHETTA

Tomato and basil bruschetta on toast points with balsamic reduction. 13

CEVICHE

Classic ceviche with sea bass and chili oil, served with crispy tortillas. 18

BEEF CARPACCIO *

Thinly sliced raw tenderloin; red wine gastrique, fried garlic, arugula, shallot, and capers. 14

BACON WRAPPED SEA SCALLOPS *

2 sea scallops, Applewood smoked bacon, and spinach-bacon cream. 25

OYSTERS ON THE HALF SHELL *

Fresh and seasonal variety of oysters, Rockefeller 'em if you'd like. 6 for 22

CALAMARI

Lightly breaded and fried crispy with a trio of sauces; garlic aioli, red pepper sweet and sour, and horseradish sour cream. 17

SOUPS & SALADS

CHOP

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

CAPRESE

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

SPINACH

Roasted red pepper, egg, dried cranberries, orange wedges, and pepitas with creamy mustard vinaigrette. 8

CAESAR *

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

WEDGE

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

CHEF'S SEASONAL SOUP

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

FRENCH ONION

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

TOMATO BASIL BISQUE

Fresh tomato, basil and Parmesan in heavy cream, accented with balsamic reduction. 6

STEAKS & CHOPS

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

NEW YORK STRIP * 14 oz. 43

BONELESS RIB-EYE * 14 oz. 44

COWBOY RIB-EYE, BONE-IN * 20 oz. 58

PETITE TENDERLOIN FILET * 6 oz. 42

TENDERLOIN FILET * 8 oz. 49

LAMB RIB CHOPS * 53
6 Bones, Australian.

PORK CHOP, BONE-IN * 32
20 oz. Berkshire.

RESERVE CUTS

WAGYU STRIP * New York Strip, 14 oz. Premier Wagyu 88

KANSAS CITY STRIP * 16 oz. prime, dry aged 30 days 73

BONE-IN RIB-EYE * 22 oz. prime, dry aged 30 days 83

SAUCE

Bearnaise +2
Au Jus +1
Bordelaise +4
Cognac Cream +3
Hollandaise +1
Oscar +18
Garlic-Chive Butter +3

SEASON

Blackened +1
Cajun +1
Charred
Peppercorn Crust +3
Kosher Salt +1
Gorgonzola Crust +6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Steaks & chops cooked rare or medium rare are considered undercooked. Oysters and tuna tartare are served raw, and are considered undercooked.

SURF ADDITIONS

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

LOBSTER

8oz. cold water
Maine tail. 50

SCALLOPS *

2 pan-seared sea
scallops with drawn
butter. 22

SEAFOOD

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

SALMON *

8 oz. grilled Norwegian salmon with
orange marmalade and crispy leeks. 34

TUNA *

6 oz. sashimi-grade ahi rubbed with
Cajun spices and pan-blackened;
sweet soy glaze. 36

PESTO HALIBUT

8 oz. pan-seared halibut over hibiscus rice
topped with fresh pea pesto, pickled
onions, and carrots. 47

LOBSTER

8 oz. cold water Maine tail. 55
Twin 8 oz. Maine tails. 100

SEA-BASS

8 oz. pan-seared miso and soy marinated
sea bass over lemon ginger sticky rice. 47

SCALLOPS *

Sriracha-lime glazed scallops with spicy soy
ground pork, cabbage, and rice. 47

CHEF COMPOSITIONS

GARLIC BUTTERED TENDERLOIN *

8 oz. tenderloin grilled as you like; topped with roasted
garlic compound butter and herb gremolata. 55

BLEU CHEESE & MUSTARD RIB-EYE *

14 oz. boneless rib eye smothered with bleu cheese;
bleu cheese and Dijon mustard pan sauce. 48

VEGGIE CURRY

Vegetable green curry over rice with coconut
milk, seasonal vegetables, and toasted coconut.
22

WILD MUSHROOM RAVIOLI

Pillows stuffed with wild mushrooms; sherry cream
sauce and truffle oil. 28

AGAVE MUSTARD PORK *

20 oz. bone in pork glazed with agave mustard
over white rice with charred onions
and jalapeños. 36

ADOBO CHICKEN

Adobo spiced marinated airline chicken breast
over rice with spicy pickled vegetables. 22

MOROCCAN LAMB CHOPS *

6 bones Australian lamb in Moroccan
spices; cilantro-lime crème fraiche. 56

BRAISED SHORT RIBS & TRUMPETS *

Short ribs slow-cooked in red wine and aromatics;
seared with roasted trumpet mushrooms and
rosemary demi glace, served with garlic mash. 44

SIDES FOR TWO

GOUDA MAC & CHEESE

Cavatappi macaroni; smoked Gouda cheese sauce. 11

BAKED POTATO

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

GARLIC MASHED POTATOES

Add melted cheddar if you like. 9

SEASONAL VEGETABLE

Made with the season's freshest and best
ingredients and flavors. 11

SAUTEED WILD MUSHROOMS

Crimini, button, shiitake and oyster
mushrooms, sautéed in butter and garlic. 10

SAUTEED OR CREAMED SPINACH

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

TRUFFLE & PARMESAN STEAK FRIES

Thick cut steak fries with shaved
Parmesan and white truffle oil. 12

FRIED BRUSSEL SPROUTS

Fresh Brussel sprouts seethed tender, tossed with
Parmesan, fine herbs and white truffle oil. 12

STEAK FRIES

Thick cut crispy steak fries. 9

ASPARAGUS

Sautéed with olive oil and sea salt. 12

We are happy to accommodate special dietary restrictions and sensitivities. Please inform your server of any concerns you may have.

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.

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CHOPHOUSE**

Where steak and style meet.