

# REPUBLIC CHOPHOUSE

## STARTERS

### ARTISAN CHEESE PLATE \*

A selection of hand-crafted cheeses, meats, and seasonal bites. 27

### BEEF KABOBS

Skewers of Asian-marinated tenderloin with bell peppers and onion, gochujang and scallion. 19

### MUSSELS

Steamed in beer-tomato broth with chorizo, pepperoncini, and fresh cilantro. 18

### SPICY ROCK SHRIMP

Tempura fried, sriracha aioli and sesame. 19

### SHRIMP COCKTAIL

4 colossal shrimp with cocktail sauce and lemon. 22

### TUNA TARTARE \*

Raw ahi tossed in orange-gochujang with avocado and cilantro-lime crème fraiche; baked sesame seed wontons. 19

### BRUSCHETTA

Tomato and basil bruschetta on toast points with balsamic reduction. 14

### CEVICHE

Classic ceviche with sea bass and chili oil, served with crispy tortillas. 19

### BEEF CARPACCIO \*

Thinly sliced raw tenderloin; red wine gastrique, fried garlic, arugula, shallot, and capers. 15

### BACON WRAPPED SEA SCALLOPS \*

2 sea scallops, Applewood smoked bacon, and spinach-bacon cream. 27

### OYSTERS ON THE HALF SHELL \*

Fresh and seasonal variety of oysters, Rockefeller 'em if you'd like. 6 for 23

### CALAMARI

Lightly breaded and fried crispy with a trio of sauces; garlic aioli, red pepper sweet and sour, and horseradish sour cream. 18

## 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. 45

BONELESS RIB-EYE \* 14 oz. 47

COWBOY RIB-EYE, BONE-IN \* 20 oz. 61

PETITE TENDERLOIN FILET \* 6 oz. 44

TENDERLOIN FILET \* 8 oz. 52

LAMB RIB CHOPS \* 56  
6 Bones, Australian.

PORK CHOP, BONE-IN \* 34  
20 oz. Berkshire.

### RESERVE CUTS

WAGYU STRIP \* New York Strip, 14 oz. Premier Wagyu 92

KANSAS CITY STRIP \* 16 oz. prime, dry aged 30 days 77

BONE-IN RIB-EYE \* 22 oz. prime, dry aged 30 days 88

### 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, ceviche, and tuna tartare are served raw, and are considered undercooked. Caesar dressing contains raw egg.*

## 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. 53

### SCALLOPS \*

2 pan-seared sea  
scallops with drawn  
butter. 25

## 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. 36

### TUNA \*

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

### PESTO HALIBUT

8 oz. pan-seared halibut over hibiscus rice  
topped with fresh pea pesto, pickled  
onions, and carrots. 49

### LOBSTER

8 oz. cold water Maine tail. 58  
Twin 8 oz. Maine tails. 106

### SEA-BASS

8 oz. pan-seared miso and soy marinated  
sea bass over lemon ginger sticky rice. 49

### SCALLOPS \*

Sriracha-lime glazed scallops with spicy soy  
ground pork, cabbage, and rice. 49

## CHEF COMPOSITIONS

### GARLIC BUTTERED TENDERLOIN \*

8 oz. tenderloin grilled as you like; topped with roasted  
garlic compound butter and herb gremolata. 58

### BLEU CHEESE & MUSTARD RIB-EYE \*

14 oz. boneless rib eye smothered with bleu cheese;  
bleu cheese and Dijon mustard pan sauce. 51

### VEGGIE CURRY

Vegetable green curry over rice with coconut  
milk, seasonal vegetables, and toasted coconut.  
26

### WILD MUSHROOM RAVIOLI

Pillows stuffed with wild mushrooms; sherry  
cream sauce and truffle oil. 30

### AGAVE MUSTARD PORK \*

20 oz. bone in pork glazed with agave mustard  
over white rice with charred onions  
and jalapeños. 38

### ADOBO CHICKEN

Adobo spiced marinated airline chicken breast  
over rice with spicy pickled vegetables. 26

### MOROCCAN LAMB CHOPS \*

6 bones Australian lamb in Moroccan  
spices; cilantro-lime crème fraiche. 59

### 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. 47

## 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.

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### 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.



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