

REPUBLIC CHOPHOUSE

STARTERS

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 fraîche; baked sesame seed wontons. 19

BRUSCHETTA

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

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

OCTOPUS

Calabrian chile & citrus marinated octopus with sunchoke puree and roasted pepper romesco. 29

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

CAESAR *

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

WEDGE

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

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 AND CHOPS ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

NEW YORK STRIP * 14 oz. 56

BONELESS RIB-EYE * 14 oz. 56

COWBOY RIB-EYE, BONE-IN * 20 oz. 69

PETITE TENDERLOIN FILET * 6 oz. 46

TENDERLOIN FILET * 8 oz. 55

LAMB RIB CHOPS * 58
6 Bones, Australian

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

RESERVE CUTS

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

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

JAPANESE A5 WAGYU TENDERLOIN * 4 oz. 135

VEAL CHOP * 14 oz. bone-in 89

SAUCE

Bearnaise +2
Au Jus +1
Bordelaise +4
Cognac Cream +3
Hollandaise +1
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 53	ALASKAN KING CRAB 2 legs with drawn butter 110	SCALLOPS * 2 pan seared sea scallops with drawn butter 25
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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

SCALLOPS *

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

LOBSTER

8 oz. cold water Maine tail. 58
20 oz. cold water Maine tail. 140

SEA-BASS

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

ALASKAN KING CRAB

4 colossal legs served with drawn butter. 225

CHEF COMPOSITIONS

GARLIC BUTTERED TENDERLOIN *

8 oz. Prime tenderloin grilled as you like; topped with roasted garlic compound butter and herb gremolata. 62

BLEU CHEESE & MUSTARD RIB-EYE *

14 oz. Prime boneless rib eye smothered with bleu cheese; bleu cheese and Dijon mustard pan sauce. 60

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 half chicken over rice with spicy pickled vegetables. 26

MOROCCAN LAMB CHOPS *

6 bones Australian lamb in Moroccan spices; cilantro-lime crème fraiche. 61

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 OR CHEESY GARLIC MASHED POTATOES

Add melted cheddar if you like. 9

SAUTEED WILD MUSHROOMS

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

ASPARAGUS

Sautéed with olive oil and sea salt. 12

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

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