



Appetizers

Lobster Bar • Maine Lobster Bisque Au Cognac 13.
with 1/4 lb steamed lobster morsers add 12.

Jumbo Florida Shrimp Cocktail 21.
cayenne pink brandy mayo, cocktail sauce, fresh grated horseradish

Crispy Rhode Island Baby Calamari “Sweet Heat” 18.
red & yellow sweet peppers, edamame

Specialty • Char-Grilled Mediterranean Octopus 20.
pickled red onion, Santorini capers, Greek olives, e.v.o.o red wine vinaigrette

Hawaii • Ahi Tuna Tartare 20.
hass avocado, radish petals, white soy citronette

Chops® Chopped Salad 15.
hearts of palm, chopped egg, tomato, chickpeas, red & yellow sweet peppers,
triple cream blue cheese wedge, lemon-basil ranch

The Caesar 14.
parmigiano reggiano, Silcilian white anchovy, toasted croutons

“Chilled BLT” Wedge 15.
tomato, applewood smoked bacon, chopped egg, chives, blue cheese dressing

Thick Cut Colossal Onion Rings 13.
Chops steak dipping sauce

Entrees

Steak & Wedge 34.
sliced broiled tenderloin, colossal onion ring, loaded iceberg wedge, blue cheese dressing

Today’s Fresh Catch & Petite Salad Platter 38.
Select • *Sauté Faroe Islands Salmon, Grilled Blackened Grouper or Seared Ahi Tuna*
lemon olive oil emulsion

The Cheddar Club Burger & Fries 22.
Custom Blend • Chuck, Brisket & Short Rib
bibb lettuce, tomato, pickled red onion, Dukes, BBC brioche bun

Signature South African Lobster Tail 42.
lightly crisped 1/2 lb., with thin cut fries, drawn butter, thyme honey-mustard aioli

South African Lobster Tail “BLT” 39.
lightly crisped on toasted brioche, thyme honey-mustard aioli, thin cut fries

Chilled Jumbo Florida Shrimp & Colossal Lump Crab with “Chopped Salad” Combo 29.
lemon-basil dressing

Jumbo Maine “Lobster Roll” Warm & Buttery 34.
drawn butter, lemon, thin cut fries

Hong Kong “Combo” Chilean Sea Bass & Faroe Islands Salmon 36. / Sea Bass only 46.
sherry soy broth, scallion, ginger, wok spinach, bowl of jasmine rice

All Jumbo Lump Crab Cake “Platter” 1/4 Lb. 37.
petite mesclun salad vinaigrette, thin cut fries

Cajun Chicken Breast 29.
beurre blanc, thin cut fries, petite mesclun salad vinaigrette

Sides 10.

Thin Green Beans in Shallot Butter
Whipped Yukon Gold Potato
Lightly Creamed Spinach

Broccolini garlic, e.v olive oil, red pepper flakes
Thin Cut Fries add truffle 2.supp
1 Lb. Baked Potato butter, sour cream, chives

USDA PRIME STEAKS

CUSTOM AGED

FILET - GENUINE 1855 BLACK ANGUS BARREL CUT 8 oz/58 12 oz /72

BONE-IN FILET 14 oz/82

BLACK DIAMOND NEW YORK STRIP 12 oz/66 16 oz /78

BONE-IN RIBEYE 20 oz/94 *FOR TWO* 32 oz/148

TOMAHAWK BONE-IN RIBEYE *FOR TWO* 32 oz/139

DRY AGED 35 DAYS

BONE-IN NEW YORK STRIP 16 oz/82

PORTERHOUSE *FOR TWO OR MORE* 40 oz/195

ENHANCEMENTS

SPECIALTY LOBSTER TAIL 1/2 lb. 44

ROASTED MUSHROOMS 6

BEARNAISE - HOLLANDAISE 5

TRIPLE CREME BLUE CHEESE 5

BLACK TRUFFLE BUTTER 5

SPARKLING

Borgoluce, ‘Prosecco’, Treviso, Italy 14.

Louis Pommery, California NV 15.

Villa Jolanda, ‘Moscata d’Asti’, Piemont, Italy 15.

Laurent Perrier, Brut NV, Champagne, France 25.

Nicolas Feuillatte Brut Rosé NV, Champagne, France 25.

CHARDONNAY

Black Stallion, Napa Valley 2022 14.

Hartford Court, Sonoma County 2022 18.

Cakebread Cellars, Napa Valley 2022 25.

WHITE BURGUNDY

Chablis, Maison Champy ‘Cuvee Edme’ Bourgogne 2022 21.

SAUVIGNON BLANC

Frenzy, Mt. Richmond Estate, Marlborough NZ 2024 14.

Silverado Vineyards ‘Estate’ Yountville, Napa 2024 16.

Sancerre, Michael Vatten, Loire Valley, France 2023 25.

PINOT GRIGIO

Luna Nuda, Italy 2024 12.

RIESLING

Dr. Loosen Blue Slate, Mosel, Germany 2023 16.

ROSÉ

Triennes, France 2023 14.

Flowers, Sonoma Coast, Sonoma 2023 16.

CABERNET SAUVIGNON & BLENDS

Sean Minor, North Coast California 2022 14.

Robert Mondavi Winery ‘Napa’ 2021 22.

Orin Swift ‘Abstract’, Napa Valley 2023 22.

Chappellet ‘Mountain Cuvee’, Napa Valley 2023 25.

The Prisoner Red Blend by Prisoner Wine Co. 2022 25.

Clos du Val ‘Stag’s Leap District’ Napa Valley 2022 25.

Spring Valley Vineyard, ‘Frederick’, Walla Walla WA. 2017 26.

Frank Family Vineyards, Napa Valley 2022 30.

Goldschmidt ‘Hilary’ ‘Oakville’ Napa Valley 2022 32.

Faust, Napa Valley 2022 32.

Caymus Vineyards, Napa Valley 50th 2022 40.

TUSCANY

Caparzo, Brunello di Montalcino, Tuscany, Italy 2019 28.

AMARONE

Farina, Amarone Classico, Italy 2021 32.

SOUTHERN RHÔNE VALLEY

Brotte ‘Barville’ Châteauneuf-du-Pape, France 2022 32.

PINOT NOIR

San Simeon, Monterey 2022 14.

Ken Wright, Willamette Valley, Oregon 2024 18.

Belle Glos ‘Las Alturas Vineyard’, Monterey 2022 20.

Alexana ‘Mosaic’ Willamette Valley, Oregon 2023 20.

DuMOL, ‘Russian River Valley’ Sonoma 2023 28.

Lingua Franca, Willamette Valley, Oregon 2022 28.

RED BURGUNDY

Maison Champy ‘Cuvee Edme’ Bourgogne 2022 23.

Bouchard Père & Fils ‘Cote de Nuits-Villages’ 2017 28.

MERLOT

Northstar, Columbia Valley WA. 2021 18.

MALBEC

Trivento ‘Golden Reserve’ Mendoza 2023 16.

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