

# APPETIZERS

**MAINE LOBSTER BISQUE "AU COGNAC"** 15  
with steamed lobster morsels 1/4 lb. add 12

**THAI CHILI RHODE ISLAND CALAMARI**  
sweet red & yellow peppers, edamame 19

**CHILE GLAZED TIGER SHRIMP**  
citrus yuzu, pickled cucumber, scallions 22

**COLOSSAL MARYLAND LUMP CRAB COCKTAIL\***  
cayenne pink brandy mayo, traditional cocktail sauce 25

**CLASSIC STEAK TARTARE "PARISIENNE"\*** *prepared tableside*  
micro watercress, toast points 24

**WILD BURGUNDY ESCARGOT "AU PERNOD"**  
parsley garlic butter, pernod, puff pastry tops (6) 20

**SPECIALTY • ALL JUMBO LUMP "MARYLAND STYLE" CRAB CAKE**  
lemon grain mustard emulsion 1/4 lb. 28

**HAWAII • SUSHI GRADE AHI TUNA TARTARE\***  
hass avocado, radish petals, white soy citronette 24

**JUMBO FLORIDA SHRIMP COCKTAIL\***  
cayenne pink brandy mayo, traditional cocktail sauce, fresh horseradish 24

**SPECIALTY • CHAR GRILLED MEDITERRANEAN OCTOPUS**  
pickled red onion, e.v. olive oil, capers, Greek olives 22

**BATTER FRIED LOBSTER TAIL OR CUT IN MORSELS** TO SHARE  
lightly fried, lemon, drawn butter, Greek honey-mustard aioli 1/2 lb. (4 morsels) 44

## ON ICE

### SHELLFISH TOWER

Whole Maine Lobster Jumbo Florida Shrimp  
Cold Water Oysters\* Colossal Lump Crab Cocktail  
cayenne pink brandy mayo, traditional cocktail sauce, fresh grated horseradish  
2 person min / mkt.

### DAILY OYSTERS • EAST & WEST COAST

champagne pink peppercorn mignonette,  
traditional cocktail sauce, fresh horseradish  
six / three each coast 24.

### CAVIAR

Kaluga Reserve "The New Beluga" 1 oz 95.  
crème fraîche, chives, fresh buckwheat blinis

# SALADS

**THE CAESAR\***  
parmigiano reggiano, toasted croutons, Sicilian white anchovies 15

**CHOPS® CHOPPED SALAD**  
hearts of palm, chickpeas, chopped egg, triple cream blue cheese wedge, lemon-basil ranch 16

**"CHILLED BLT" WEDGE**  
tomato, bacon, chives, blue cheese dressing 16

**SPECIALTY • WARM BABY LEAF SPINACH SALAD** *prepared tableside*  
candied shiitakes, smoked applewood bacon, toasted pinenuts 17

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\* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 01.20.2026

# USDA PRIME STEAKS

## CUSTOM AGED

**FILET MIGNON - GENUINE 1855 BLACK ANGUS BARREL CUT** 8 oz/59 12 oz/74

**BONE-IN FILET** 14 oz/85

**BLACK DIAMOND NEW YORK STRIP** 14 oz/68

**BLACK DIAMOND BONE-IN RIBEYE** 22 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

## SPECIALTY

**FILET MIGNON "PEPPER STEAK"** 8 oz/64

cracked pepper crusted, brandy green peppercorn sauce, wild mushrooms, port braised cipollini, potato confit

### ENHANCEMENTS ADD TO ANY STEAK

Black Truffle Butter 5 Bearnaise 5 Hollandaise 5

Triple Creme Blue Cheese Butter 5 8 oz Batter Fried Lobster Tail 44

## JAPANESE CERTIFIED WAGYU

Chops\* is one of a selected few restaurants in the U.S. to offer Genuine Certified Miyazaki "Prefecture" A-5 Wagyu from Miyazaki Japan Known for its unparalleled texture, marbling, unique flavor and tenderness

**A-5 FILET** 4 oz, 6 oz, 8 oz / 39. per oz

## OUR LIVE LOBSTERS

Are from the Deep Icy Waters of Nova Scotia - The "**Rolls Royce**" of Lobsters

**WHOLE LOBSTERS "STEAMED & CRACKED"** for your enjoyment 2 to 5 LBs mkt

**BROILED & STUFFED** with savory Maryland style jumbo lump crab add 20

## SEAFOOD • CHOPS

*Pano's & Paul's Original* **JUMBO BATTER FRIED LOBSTER TAIL** 11lb  
honey mustard sauce, drawn butter, lemon 88

**FLORIDA BLACK GROUPER - HORSERADISH CRUSTED**  
sautéed baby leaf spinach, pink grapefruit emulsion 42

**HAWAIIAN AHI "TUNA STEAK" SESAME SEARED\***  
port wine glaze, port plumped cranberries, scallion yukon gold potato mash 46

**FAROE ISLANDS SALMON SAUTÉED**  
sushi rice cake, Thai lobster coconut sauce 38

**CHILEAN SEA BASS HONG KONG**  
wok spinach, sesame soy broth, ginger, bowl of jasmine rice 54

**MARYLAND STYLE JUMBO LUMP CRAB CAKES**  
lemon grain mustard emulsion (2) 58

**GENUINE HOLLAND DOVER SOLE FILLETED TABLESIDE**  
sautéed e.v. olive oil, lemon, capers 68

**TRIPLE CUT COLORADO PORTERHOUSE LAMB CHOPS** (2) 26 oz 66  
mint jelly on request

## SPECIALTY SIDES

**HUNDRED DOLLAR CAVIAR POTATO** 99  
twice baked potato, Kaluga Reserve 1oz, crème fraîche, chives

**TRUFFLE POTATO** 59  
twice baked potato, shaved Urbani truffles

**WHOLE 1 LB BUTTERY "LOBSTER POTATO MASH" • serves two or more** 35

**WHOLE 1 LB LOBSTER MAC & CHEESE • serves two or more** 35

## SIDES

**BROCCOLINI** 14  
e.v. olive oil, garlic, red pepper flakes

**THIN GREEN BEANS** 13

**JUMBO GRILLED ASPARAGUS** 16  
hollandaise

**PURE CREAMLESS CORN MASH** 15  
fresh lime squeeze

**LIGHTLY CREAMED BABY LEAF SPINACH** 14

**BRUSSELS SPROUTS & MUSHROOMS** 14

**THICK CUT ONION RINGS** 12

**1 LB BAKED IDAHO** 14  
butter, sour cream, chives

**YUKON GOLD POTATO MASH** 14

**SPECIALTY • HASHED POTATO "TOTS"** 16  
truffle blue cheese aioli

**CREAMY CURLY MAC & SMOKED GOUDA** 16

**TRUFFLE PARMESAN FRIES** 16