

REVOLUTION
CHOP HOUSE

STARTERS

HUMMUS

tomato, marinated olives, cucumber, feta, basil, housemade za'atar, toasted naan bread, bellemille olive oil 13

HOUSE MADE RAVIOLI

asparagus, lemon ricotta, tarragon beurre blanc 15

OYSTERS ON THE HALF SHELL*

mignonette, cocktail sauce, tabasco 19

JUMBO LUMP CRAB COCKTAIL

dijonnaise, cocktail sauce, lemon MP

SHRIMP COCKTAIL

cocktail sauce 19

CRISPY THAI SHRIMP

filo, kaffir lime, chilis, coconut, spicy mango chutney 17

SPANISH OCTOPUS

fingerling potatoes, espelette aioli, preserved lemon 15

CALAMARI

peppadew peppers, confit tomatoes, basil, pomodoro sauce 17

ARTISANAL CHEESE PLATE

local and imported, chef's seasonal accompaniments 22

SOUPS / SALADS

BABY KALE & QUINOA

cucumber, beech mushroom, tomato, herbed goat cheese, lemon vinaigrette 15

CAESAR

romaine lettuce, parmesan tuile, croutons 14

WEDGE

heirloom tomatoes, applewood smoked bacon, point reyes dressing, aged balsamic glaze 16

BABY ARUGULA AND BURRATA

tomatoes, aged balsamic, belle mille olive oil 16

FRENCH ONION SOUP

aged gruyère and provolone, brioche crouton, chives 11

SOUP DU JOUR MP

STEAKS

Proudly serving Creekstone Farms Black Angus beef.

10 OZ. FILET MIGNON* 59

7 OZ. FILET MIGNON* 46

14 OZ. PRIME NY STRIP* 72

18 OZ. K.C. STRIP* 73

16 OZ. PRIME DRY-AGED RIBEYE* 68

24 OZ. T-BONE * 78

8 OZ. WESTHOLME WAGYU SIRLOIN* 56

34 OZ. WESTHOLME WAGYU
TOMAHAWK* FOR TWO* 175

ENTRÉES

WILD MUSHROOM RICOTTA
STUFFED CHICKEN

baby squash, fingerlings, crispy leeks,
lemon thyme chicken jus 36

VIKING VILLAGE SCALLOPS

smoked potato purée, crispy lardons, broccolini,
horseradish beurre blanc 44

GRILLED PORK CHOP

goat cheese polenta, cipollini onions, local
mushrooms, spring peas 36

LAMB LOIN

barley “risotto,” grilled asparagus,
rosemary-cherry jus 48

BRAISED SHORT RIB

mashed potato, vegetable du jour, short rib jus 42

COLOSSAL LUMP CRAB CAKE

crispy fingerling potatoes, frisee lettuce,
pickled radish, haricot verts, tomato butter sauce,
fried capers 44

WILD CAUGHT SALMON

fried rice, braised choy, yuzu-teriyaki glaze 38

LOBSTER FONTINA

campanelle, blistered tomato, baby spinach, cream 46

COLD WATER LOBSTER TAILS

twin tails, drawn butter, grilled lemon MP

STEAK ACCOMPANIMENTS

POINT REYES BLUE CHEESE 6

COLD WATER LOBSTER TAIL MP

JUMBO SHRIMP 16

DIVER SCALLOPS 28

CRAB OSCAR MP

SAUCES

housemade sauce 4

béarnaise 4

horseradish cream sauce 4

SIDES

WILD MUSHROOMS 13

SAUTÉED BROCCOLINI 12

SAUTÉED SPINACH 12

MAC AND CHEESE

18-month aged gouda 12

CRISPY FINGERLINGS

parmesan, herb butter 12

MASHED POTATOES

herb butter 11

LOADED BAKED POTATO 12

GRILLED ASPARAGUS

himalayan black rock salt, lemon 12

CRISPY BRUSSELS SPROUTS

bacon cider jam 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk of foodborne illness.