

ENTRÉES

SIZZLING UDON WITH CHEF SPECIAL SAUCE ... CHICKEN \$21, BEEF OR SHRIMPS \$25

Sizzling Udon with chef special sauce with choice of beef, chicken or shrimps served with fried egg and sautéed onions, mushroom and bell peppers.

HAWAIIAN FLOUNDER WITH CRAB MEAT ... \$26

Baked flounder filet; topped with blue crab meat stuffing over white miso champagne sauce; served with sautéed Asian mixed vegetables and asparagus

SEAFOOD CIOPPINO ... \$31

Half lobster tail, shrimp, scallops, red fish, clams and mushrooms, simmered in a rich Italian seafood tomato broth (gluten free)

GULF SNAPPER WITH CHEF'S SPICY SAUCE ... \$27

Wood grilled gulf snapper filet; topped with a spicy black bean sauce and brown truffle sauce; served with sautéed Asian mixed vegetables, asparagus and spinach

***ROASTED SALMON IN RED PEPPER SAUCE ... \$24**

Fresh salmon filet topped with feta cheese, sun-dried tomato in red bell pepper Sauce; served with sautéed Asian mixed vegetables

CHIPOTLE REDFISH ... \$22

Grilled fresh red fish filet with a cumin espresso rub topped with chipotle crab meat sauce; served with sautéed Asian mixed vegetables

BLUE ONYX SEAFOOD PASTA ... \$25

Fresh hand-cut flat pasta with shrimp, bay scallops, gulf snapper, and clams; served in a Champagne cream sauce and topped with Parmesan Cheese

SQUID INK PASTA ... \$26

Fresh squid ink pasta with shrimp, sea scallops, and gulf snapper in a rich tomato basil sauce; topped with parmesan cheese

SPICY CHICKEN PASTA ... \$22

Grilled chicken mixed with fresh hand-cut flat pasta and broccoli in a spicy cream sauce

FRIED SHRIMP ... \$23

Fried Shrimp served with Fries

JAPANESE-STYLE CRAB CAKES ... \$27

Two crab cakes coated with Japanese panko and leeks place on top of a truffle aioli; topped with avocado mango salsa and spinach

GRILLED STUFFED CHICKEN BREAST ... \$23

Grilled chicken breast stuffed with smoked cheddar cheese; topped with feta cheese, sun-dried tomatoes and fresh herbs in a mushroom cream sauce, served with broccoli and squash

FRENSIAN CHICKEN ... \$23

Pan-fried chicken with Frensian Peanut Pesto sauce served with julienne vegetable

****KOREAN STEAK ... \$26**

Flat Iron steak in Go-Chu-Jang demi-glace sauce with sautéed onions and bell peppers, served with parmesan mashed potatoes.

*** ANGUS RIBEYE STEAK ... \$38**

Flame-grilled 16 oz angus ribeye steak served with a peppercorn cognac sauce, parmesan-crusting garlic mashed potatoes and mixed zucchini and yellow squash

***FILET MIGNON ... \$45**

Flame grilled 8-oz filet mignon, served with Parmesan-Crusting Garlic Mashed Potatoes and Asparagus

**Caution: There is a risk associated with consuming raw sushi, seafood and steak. If you have chronic illness of the liver, stomach, blood or have immune disorders you are at greater risk of serious illness from consuming raw sushi or seafood, and should have only eat fish, seafood and steak fully cooked.*

CHEF SPECIALS

KING OF THE SEA ... 32

JAPANESE SEA BASS, AND LOBSTER TAIL TOPPED WITH CRAB MEAT STUFFING, SERVED WITH KOREAN FREN-SIAN PEANUT PESTO SAUCE AND BRANDY LOBSTER SAUCE

TREASURES OF THE SEA ... 31

LOBSTER TAIL WITH BLUE CRAB MEAT STUFFING, SEA SCALLOPS, SNOW CRAB, AND CALIFORNIA DEEP FRY ROLL TOPPED WITH LOBSTER SAUCE; SERVED WITH SAUTÉED SLAW

CHEF CHANG'S CHILEAN SEA BASS ... 33

PARMESAN DUSTED CHILEAN SEA BASS FILET IN A RED WINE MISO REDUCTION SAUCE; SERVED WITH JULIENNE MIXED VEGETABLES

SMOKED MAPLE MEDITERRANEAN SEA BASS ... 28

ROASTED SKIN-ON MEDITERRANEAN SEA BASS WITH SMOKED MAPLE RUB; SERVED WITH AVOCADO AND MIXED BEANS RELISH, SPRING MIX, ARUGULA, RED & YELLOW BELL PEPPER, AND FENNEL IN GINGER LIME VINAIGRETTE (GLUTEN FREE)

OCEAN SMOKE HOUSE ... 29

SMOKE INFUSED FRESH SNAPPER FILET TOPPED WITH A SCALLOP AND GRILLED SHRIMP; SERVED WITH A BEURRE BLANC SAUCE AND JULIENNE MIXED VEGETABLES

FLAMING CEDAR PLANK RED SNAPPER ... 32

FRESH RED SNAPPER FILET SERVED ON A FLAMING CEDAR PLANK, SERVED WITH PORCINI MUSHROOM BALSAMIC SAUCE, BROCCOLI AND YELLOW SQUASH

GROUPEL WITH SCALLOPS ... 31

FRESH GROUPEL FILET TOPPED WITH THREE BACON-WRAPPED SEA SCALLOPS IN A KEY LIME CREAM SAUCE; SERVED WITH ASPARAGUS

L.A. JUMBO CAJUN SHRIMP ... 39.00

LOS ANGELES INSPIRED 1/2 LB JUMBO SHRIMP FROM PERU, WITH SCALLOPS, JULIENNE SQUASH, ZUCCHINI AND BELL PEPPER. FINISHED WITH A MOUTH WATERING CAJUN CRAB SAUCE

ALASKAN KING CRAB LEGS ... 72

ALASKAN KING CRAB LEGS WITH LEMONGRASS GINGER GLAZE; TOPPED WITH THAI BRITTLE AND WASABI CUCUMBER SAUCE

CHOP HOUSE ... 49.00

BONE-IN SHORT RIB WITH GOLDEN JUMBO FRIED SHRIMP STUFFED AVOCADO WITH RISOTTO CAKE SERVED WITH KOREAN VEAL DEMI-GLACE SAUCE

TRUFFLE SCALLOP PASTA ... 28

PAN FRIED U10 SCALLOPS (4 PIECES), OVER FRESH PASTA, SAUTÉED KING MUSHROOMS IN TRUFFLE CRÈME SAUCE

ROASTED RACK OF LAMB ... 39

CHILI MARINATED LAMB CHOP IN A VEAL GINGER DEMI-GLACE; SERVED WITH TRUFFLE AIOLI AND MASHED POTATOES; TOPPED WITH SPINACH

WAGYU BASEBALL-CUT SIRLOIN ... 42

8-OZ WAGYU BASEBALL-CUT SIRLOIN STEAK, LIGHTLY SEASONED, SERVED WITH CRAB MEAT DEMI-GLACE SAUCE, SERVED WITH PARMESAN-CRUSTED GARLIC MASHED POTATOES

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