

CHOPHOUSE

On Broad Street

The Davis Anniversary Celebration

June 21, 2026

Amuse-Bouche

**Smoked Salmon Blini*

Pairing: Piper Heidsieck Brut Champagne – France

Antipasto

**Seared Pork Belly*

Pairing: Hartford Court Chardonnay - RR Valley

or

Winter Salad

Pairing: Post & Beam Chardonnay – Carneros

Primo

**Seared Japanese A5 Wagyu or Shrimp & Spinach al Forno*

Pairing: Frank Family Chardonnay – Napa, Carneros

Intermezzo

Sparkling Berry Interlude

Secondo Piatto

**Surf and Turf – Filet and Lobster*

Pairing: Bruciato Super Tuscan Antonori - Italy

or

**Peppercorn Crusted Sliced NY Strip*

Pairing: Austin Hope Cabernet - Paso Robles

or

**Seared Patagonia Salmon*

Pairing: Greywacke Sauvignon Blanc – New Zealand

or

**Chilean Sea Bass*

8 oz - Served with Lemon Garlic Butter

Shareable Sides: Creamed Spinach, Whipped Potatoes, Creamed Corn

Dolce

Dark Chocolate Cake or

Chophouse Ice Cream Sundae or

Crème Brûlée

Pairing: Espresso Martini

** Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional written nutrition information available upon request. Before placing your order, please inform your server if a person in your party has a food allergy.*