

KōLE

CHOPHOUSE

small plates	FIVE OLIVES 6 herbs de provence (V/GF)
	THE AVOCADO 12 charred, aji verde, lime dressing, puffed wild rice (V/GF)
	NOT AN ARANCINI 12 roasted tomato, lemon (VG/GF)
	FRESH RICOTTA GNOCCHI 14 whey butter, shelled peas and leaves, pancetta
salads	BABY ARUGULA 6 small large 12 parmesan, lime, croutons (VG)
	CLASSIC WEDGE 18 lardons, roquefort, cherry bombs, walnuts (GF/N)
sea	OCTOPUS CARPACCIO 18 giardiniera vinaigrette, green lemon oil (GF)
	CRAB CROQUETTES 18 dijon, worcestershire, chives, old bay (GF)
	TUNA TARTARE 16 limoncello sauce, calabrian pepper, chive oil (GF)

The Ice Bar

SHRIMP cocktail sauce	8 pc. 20 (GF)	OYSTERS mignonette
GLACIER 34 6 pc shrimp, 6 pc oyster		

From the Josper Charcoal Grills

At KōLE, we fire up our Josper grill with Quebracho charcoal—known as the “axe-breaker” for its intense heat, long burn, and clean fire.

Just like KōLE, inspired by the Pennsylvania Dutch word for “coals,” it embodies tradition and mastery—fueling every flame with purpose.

GRILLED MAINE LOBSTER MKP whole, chili & lime compound butter	
SALMON TERIYAKI 21 7oz filet, b&b pickles (GF)	34 WHOLE BRANZINO boneless, herbs sauce, caperberries (GF)
KōLE BRIOCHE BURGER 18 cheddar, house sauce, LTO	52 NEW S. WALES LAMB 15oz, tarragon, fine herbs (GF)
FIREHOUSE CHICKEN 24 cider, espelette, garlic (GF)	32 SAKURA PORK CHOP 18oz, nduja butter, seasonal pickles (GF)

DINNER

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy
* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions | a service charge of 20% will be added to parties of six or more

Salt & Pepper

the only seasoning we add to our steaks,
and letting the magic of charKōLE do the rest

BLUE *	red, very cold center
RARE *	red, cold center
MEDIUM RARE *	red, slightly warm center
MEDIUM *	pink, hot center
MEDIUM WELL	dull pink center
WELL DONE	chef not recommended :)
PITTSBURGH	extra charred outside

Chops

TAGLIATA	34
14oz new york strip, sliced, whole garlic confit (GF)	
FILET AU POIVRE	55
8oz, maître d'hôtel butter, watercress (GF)	
PRIME STRIPLOIN	62
14oz, smoked bone marrow, bordelaise sauce (GF)	
TOMAHAWK	130
50oz, sliced, horseradish cream and chimichurri (GF)	
THE JULIE	48
16oz sirloin, sliced thin and served pink, sizzling brown butter	

Chicago Style Dry-Aged

RIBEYE	78
16oz, chimichurri, watercress (GF)	

Australia Wagyu

DELMONICO	88
15oz, pickled red onions, watercress (GF)	

Japanese Wagyu

MIYAZAKI	MKP
A5 wagyu, BMS12, aged balsamic (GF)	

Shareable Sides

TALLOW FRIES	12	TRUFFLED MAC & CHEESE	12	MUSHROOMS	12
rosemary, himalayan salt (GF)		cavatappi, parmesan, cheddar (VG)		butter, chives, garlic confit (VG/GF)	
ROASTED POTATOES	9	LOBSTER MAC	32	GRILLED SWEET PEPPERS	10
rosemary, butter (VG/GF)		cheddar, sauce américaine		lemon herb vinaigrette (V/GF)	
POTATO GRATIN	14	CARROTS	9	GREEN ASPARAGUS	12
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)		sorrento lemon vinaigrette, gouda (VG)	

Enhancements

AJI VERDE (V/GF)	2	BORDELAISE (GF)	6	ROQUEFORT CHEESE	7
CHIMICHURRI (V/GF)	2	ROSEMARY AIOLI (V/GF)	2	BURGER SAUCE (GF)	2
HORSEY CREAM (VG/GF)	2	ROQUEFORT DRESSING (VG/GF)	5	BONE MARROW (GF)	12
AUX POIVRE (GF)	6				

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