KŌLE
CHOPHOUSE

Small Plates

“THE FAT” OLIVES 8
smoked olive-pit oil, maldon sea salt (V/GF)

THE AVOCADO 12
charred, aji verde, lime dressing, puffed wild rice (V/GF)

BUTTERNUT SQUASH ARANCINI 14
crème fraîche, crispy sage, piave cheese (GF)

Salads

BABY ARUGULA 8 small / large 14
parmesan, lime, toasted sourdough crumbs (VG)

CLASSIC WEDGE 18
lardons, roquefort, cherry bombs, walnuts (GF/N)

Land

BLACK ANGUS CARPACCIO 19
preserved plums, horseradish mayo, tarragon, crostini (*)

COFFEE ROASTED BACON 18
maple syrup, smoked paprika, soy sauce (GF/S)

Sea

CHARRED OCTOPUS 22
mojo verde, capers, croutons (S)

CRAB CROQUETTES 21
dijon, worcestershire, chives, old bay (GF/S)

TUNA TARTARE 20
limoncello sauce, calabrian pepper, chive oil (GF/S/*)

The Ice Bar

OYSTERS 20
8pc, mignonette (GF/S/*)

SHRIMP 24
8pc, cocktail sauce (GF/S)

GLACIER 34
6pc shrimp, 6pc oyster (GF/S/*)

PLATINUM OSETRA CAVIAR 108
Kōle private selection, 1oz, served with blinis & traditional accoutrements (S/*)

From the Josper Charcoal

SALMON TERIYAKI 32
7oz, b&b pickles (GF/S)

WILD GROUPER 42
7oz, baby yukon, saffron velouté (GF/S)

YELLOWTAIL KINGFISH 42
7oz, miso & carrot gastrique, béarnaise (GF/S)

MAINE LOBSTER 78
whole, chili & lime butter (GF/S)

PRIME LAMB CHOPS 52
16oz, garlic-dill yogurt, warm spices (GF/*)

CHOPHOUSE BURGER 28
9oz, PA cave-aged cheddar, bistro sauce

HERITAGE CHICKEN 36
charred scallions, chimichurri (GF)

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy (S) fish & shellfish (*) raw or undercooked
* 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

Chops

TAGLIATA 42
14oz new york strip, sliced, whole garlic confit (GF/*)

JULIE 58
16oz sirloin, sliced thin and served pink, sizzling brown butter (GF/*)

FILET MIGNON 8oz 62 / 10oz 78
maître d'hôtel butter, watercress (GF/*)

PEPPER CROWNED 62
14oz prime striploin, french cognac demi-glace (S/*)

PRIME STRIPLOIN 68
14oz, smoked bone marrow, bordelaise sauce (GF/*)

100% GRASS-FED RIBEYE 79
18oz, herb butter, garlic confit (GF/*)

TOMAHAWK 168
50oz, sliced, horseradish cream and chimichurri (GF/*)

American Wagyu

NEW YORK STRIP 118
16oz, au poivre & brandy, matchsticks (GF/*)

GOLD LABEL TOMAHAWK MKP
accoutrements, sauce and salt flight (GF/*)

Australian Wagyu

FULL-BLOOD DELMONICO 98
16oz, pickled red onions, watercress (GF/*)

Japanese Wagyu

AKAUSHI MKP
A3, Kumamoto prefecture (GF/*)

LEGENDARY SATSUMA MKP
A4, Kagoshima prefecture (GF/*)



CERTIFIED KOBE MKP
A5, Hyōgo prefecture (GF/*)

Enhancements

AJI VERDE (V/GF) 2
CHIMICHURRI (V/GF) 2
HORSEY CREAM (VG/GF) 2

AUX POIVRE (GF) 6
BORDELAISE (GF) 6
ROQUEFORT (VG/GF) 5

FOIE GRAS BUTTER (GF) 2
BONE MARROW (GF) 12

Shareable Sides

TALLOW FRIES 12
rosemary, himalayan salt (GF)

ROASTED POTATOES 12
rosemary, sea salt (V/GF)

POTATO GRATIN 18
smoked gouda, thyme (VG/GF)

SPÄTZLE 12
creamy bacon carbonara, chives

BRUSSEL SPROUTS 12
roasted onion oil, ginger, parsley (V/GF)

CARROTS 12
beurre noisette, fennel dust (VG/GF)

SAUTEED MUSHROOMS 14
butter, soy, black garlic, parsley (VG/*)

ASH ROASTED BEETS 12
butter, dijon vinaigrette, shallots (VG/GF)

Executive Chef Max Fanton

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy (S) fish & shellfish (*) raw or undercooked
* 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