

SIGNATURE SEAFOOD STARTERS

BAJA SHRIMP 14

Crispy shrimp, avocado, cilantro, chili aioli

GF BLOODY MARY JUMBO SHRIMP 16.5

Colossal shrimp, Bloody Mary cocktail sauce
Add Jumbo Lump Crab 15

JERSEY SHORE STUFFED CLAMS 15

Applewood smoked bacon, peppers, onions, Provolone cheese, garlic butter

SASHIMI TUNA TACO 16.5

Big eye tuna, mango, jicama, chillies, wasabi crème, sweet soy

GF SIGNATURE ROLLS

WASABI LOBSTER SUSHI ROLL 16.5

Crab, avocado, cucumber, topped with lobster salad and tobiko

RODEO SHRIMP DRAGON SUSHI ROLL 16

Crispy shrimp tempura, crab salad, spicy tuna, avocado, garlic mayo

GF SESAME SEARED TUNA SPRING ROLLS 15

Vermicelli noodles, crisp lettuce, cilantro, julienne carrots, avocado, spicy peanut dipping sauce

GUY'S ULTIMATE RAW BAR **GF**

KICK IT UP

BUILD YOUR OWN SEAFOOD TOWER

(Priced by the piece to customize your experience)

Choose from East and West Coast Oysters	\$3.5	Split King Crab Legs 1/4 lb	\$20
Local Clams	\$2.5	Jumbo Shrimp	\$5
Half Lobster, poached and chilled	\$22	Tuna Tartar	\$9

Bloody Mary Cocktail Sauce, Jalapeño Mignonette, Key Lime Honey Mustard

THE ONLY WAY TO START

GARLIC BUFFALO WINGS 13.5

Buffalo Wings with Guy's signature hot sauce, blue-sabi dip

POTBELLY SLIDERS 12.5

48-hr. slow-cooked Heritage pork belly, orange-chipotle glaze, baby arugula, pickled cucumbers, donkey sauce

V VEGAS FRIES 11

Sidewinder cut fries, Buffalo "Dust", blue-sabi dip

CRAB STUFFED MUSHROOMS 15.5

Lump crab, spinach and Havarti cream, crispy potatoes

V Vegetarian option:

Stuffed with artichoke 13.5

TUSCAN CALAMARI 13

Lemon, garlic Parmesan, Kalamata olives, Tuscan marinara sauce

CHOPHOUSE SOUP & SALADS

CALIFORNIA CAESAR 11.5

Hearts of romaine, avocado mousse, "AMPP" stuffed croutons, Parmesan

THE WEDGE 11

Iceberg lettuce, tomatoes, Humboldt Fog blue cheese, Applewood bacon

V JERSEY TOMATO SALAD 13

Local tomatoes, sweet Vidalia onions, baby arugula, EVOO, 10-yr. balsamic vinegar

GRILLED CORN & CRAB CHOWDER 12

Chipotle cream, spicy crackers

"CHOPHOUSE" ONION SOUP 10

Gruyère and Emmentaler cheese, sourdough crisp

WOOD GRILLED STEAKS & CHOPS

NEW YORK STRIP 46

14 oz., Five peppercorn sauce

GF WOOD-GRILLED FILET MIGNON 46

8 oz., Brown butter

SONOMA DRY-RUBBED PORTERHOUSE 58

22 oz Butcher's cut chop, signature Sonoma rub, confit garlic butter

GF JAVA-RUBBED RIB CHOP 50

22 oz., Java-Ancho chili rub, mole butter

SLOW ROASTED BONELESS PRIME RIB 42

18 oz., Au jus, creamy horseradish, mustard seed crisp

DOUBLE CUT LAMB CHOPS 44

Cilantro-mint Chimichurri, crispy potato

16oz RIB EYE & WOOD GRILLED SHRIMP 50

Sea salt and cracked pepper rubbed rib eye, Chimichurri brushed shrimp, garlic butter

PORK CHOP PAILLARD 40

14oz Hammered wood grilled pork chop, hearty greens, Buffalo mozzarella and tomato, crispy pepperoni, sliced cherry peppers

GF

STEAK BLING

GARLIC SEARED SCALLOPS 15

SAUTÉED JUMBO LUMP CRAB 15

CITRUS & HERB GRILLED SHRIMP 15

9oz COLD WATER GRILLED LOBSTER TAIL 38

OFF THE HOOK

PRETZEL CRUSTED CRAB CAKES 30

Grilled asparagus, key lime honey

GF BOURBON BROWN SUGAR 34

GLAZED BEEF SHORT RIBS

Blackened day boat scallops, roasted corn, spring peas, cannellini bean ragù

GF COLD WATER LOBSTER TAIL 42

Wood-grilled, grilled asparagus

LOBSTER "ON FIRE" 46

Sautéed Maine lobster, Tuscan chilies, garlic, Fra Diavolo sauce, fettuccini

CHOPHOUSE BURGERS

BACON MAC 'N CHEESE BURGER 19

Six-cheese mac 'n cheese, Applewood bacon, "SMC", crispy onions, "LTOP", donkey sauce

NY Food & Wine Festival Burger Bash Winner!

BLACK AND BLUE BURGER 17

Blackened seasoning, Applewood bacon, blue cheese, crispy onions, "LTOP", donkey sauce

TATTED UP TURKEY BURGER 15

Ground turkey, roasted poblano peppers, pepper jack and smoked Gouda, spicy red onion cranberry jam, "LTOP", donkey sauce

V MORGAN'S VEGGIE BURGER 15

Assorted beans, oatmeal, onions, olives, jalapeños, garlic, bread crumb, egg, "LTOP", donkey sauce, crispy onions

FLAVORTOWN ENTREES

APRICOT MUSTARD GLAZED SALMON 32

Roasted asparagus, grain mustard beurre blanc, crunchy pretzels

PARMESAN CRUSTED BUTTERFISH 32

Sautéed spinach, giant white bean ragù

STUFFED ALASKAN KING CRAB LEGS 59

King crab legs, sweet Jersey corn, jumbo lump crab, tarragon aioli

CHICKEN FRIED CHICKEN 26

Buttermilk battered chicken breast, jalapeno creamed corn, local honey

CAJUN CHICKEN ALFREDO 26

Pan blackened chicken, Parmesan and white wine Alfredo sauce, sundried tomatoes, fettuccine

CARAMELIZED ONION & PORK BELLY 8 **GF**

CREAMED SPINACH WITH BACON 7

MAC DADDY BACON MAC 'N CHEESE 11 **V**

LOBSTER MAC N CHEESE 18

Panko bread crumbs, parsley

Q'D MUSHROOMS 7 **GF** **V**

CHILI LIME STREET CORN 11

SAUTEED SPINACH 7

GREEN BEANS 7

BAKED POTATO 6

YUKON GOLD "BUTTER BOMB" MASHED 9

BUFFALO-STYLE HOT POTATO 9

V

GF **V**

GF **V**

GF **V**

GF **V**

GF **V**

GF **V**

GUY'S POTATO RIG 9

SALT-CRUSTED BAKER—24 hr. Sea-salt brined potato, roasted crispy

ROASTED SWEET POTATO—Local honey-butter

Ranch Sour Cream
Cheddar Cheese

Smoked Applewood Bacon
Roasted Green Chilies
Smoked Gouda Fondue

Butter
Green Onion Relish

GF = Gluten free option

V = Vegetarian option

COCKTAILS

SMOKE AND MIRRORS 13

Dickel Tennessee Whisky
chipotle infused simple syrup,
pomegranate, apple

WICKED LEMONADE 13

Jack Daniel's Whiskey, lemonade,
fresh squeezed lemon, mint

FRUITY FIZZ 12

Pick your choice of Stoli Flavors: Strasberi,
Blueberi, Ohranj—with fresh fruit, mint, sierra mist

PEACH WESTWARD 16

Knob Creek Bourbon, cinnamon honey
infused simple syrup, lemon juice, bitters

THE CADILLAC MARGARITA 16

Patron Silver Tequila, Patron Citronge,
Grand Marnier

NOT YOUR 8TH GRADE PUNCH 13

GO BIG FOR 20

Captain Morgan Rum, Kraken Rum,
peach tea

LEMON DROP OR NOT 14

Ketel One Citroen Vodka,
St-Germain, rosemary

MOSCOW MULE 13

Stolichnaya Vodka, Fever Tree Ginger Beer
Upgrade to Stoli Elit for 16

CALIENTE MARGARITA 13

"Guy's World Famous Signature Margarita"
El Jimador Tequila, muddled jalapenos,
homemade margarita mix

TRIPLE WOOD MANHATTAN 15

Maker's 46, Sweet Vermouth, bitters,
smoky backyard flavor

WINE

BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy
Bubbly, Gruet, Brut, Albuquerque, New Mexico
Champagne, Domaine Chandon, Brut, Napa
Champagne, Domaine Chandon, Rose, Napa



9 | 40
10 | 40
16 | 49
16 | 49

WHITE WINE BY THE GLASS & BOTTLE

Moscato, Menage A Trois, 2015, Napa 9 | 35
Riesling, Chateau Ste. Michelle, 2015, Columbia 11 | 36
Pinot Grigio, Santa Margherita, 2015, Italy 16 | 59
White Blend, Treana, 2013, Central 12 | 47
Sauvignon Blanc, Cape Mentelle, 2016, Australia 12 | 42
Sauvignon Blanc, Kim Crawford, 2016, New Zealand 15 | 56
Sauvignon Blanc, Craggy Range, 2009, New Zealand 16 | 56
Chardonnay, Conundrum, 2014, Napa 13 | 47
Chardonnay, La Crema, 2014, Sonoma 14 | 49

RED WINE BY THE GLASS & BOTTLE

Chianti Classico, 2014, Italy 12 | 44
Malbec, Terrazas de los Andes, 2015, Argentina 11 | 44
Red Blend, The Cleaver, 2014, Amador 13 | 48
Pinot Noir, Eouan, 2015, Oregon 11 | 45
Pinot Noir, Francis Ford Coppola, "Directors Cut," 2015, Sonoma 15 | 60
Merlot, Greystone Cellars, 2012, Napa 11 | 42
Merlot, Rutherford Hill, 2013, Napa 16 | 57
Cabernet Sauvignon, Louis Martini, 2014, Sonoma 11 | 42
Cabernet Sauvignon, Banknote "Counterfeit", 2015, Sonoma 16 | 64

BEER

BOTTLED

Miller Lite 6 ABV 4.2
Coors Light 6 ABV 4.2
Yuengling 6.5 ABV 4.5
Corona Extra 7 ABV 4.6
Heineken 7 ABV 7.0
Angry Orchard 8 ABV 5.0

Ask Your Server About Our Specialty Bottled Craft Beers in Stock

DRAUGHT/CRAFT

Miller Lite 6 ABV 4.2
Coors Light 6 ABV 4.2
Blue Moon Belgian White 6.5 ABV 5.4
Blue Moon Seasonal 7 ABV 5.6
Leinekugals Seasonal 6.5 ABV 5.6
Strongbow Cider 8.5 ABV 5.0
Sam Adam's Seasonal 7 ABV 7.0
Stella Artros 8.5 ABV 5.0

8 Additional Full Taps:

Ask Your Server About the Critic's Choice "Best Draft Beers of Atlantic City"

COCKTAILS

SMOKE AND MIRRORS 13
Dickel Tennessee Whisky,
chipotle infused simple
syrup, pomegranate,
apple

WICKED LEMONADE 13
Jack Daniel's Whiskey,
lemonade, fresh
squeezed lemon, mint

FRUITY FIZZ 12
Pick your choice of Stolli
Flavors: Strasberi,
Blueberi, Ohranj with fresh
fruit, mint, sierra mist

PEACH WESTWARD 16
Knob Creek Bourbon,
cinnamon honey infused
simple syrup, lemon juice,
bitters

THE CADILLAC MARGARITA 16
Patron Silver Tequila,
Patron Citronge, Grand Marnier

NOT YOUR 8TH GRADE PUNCH 13
GO BIG FOR 20
Captain Morgan Rum,
Kraken Rum, peach tea

LEMON DROP OR NOT 14
Ketel One Citroen Vodka,
St-Germain, rosemary

MOSCOW MULE 13
Stolichnaya Vodka,
Fever Tree Ginger Beer
Upgrade to Stolli Elit for 16

CALIENTE MARGARITA 13
"Guy's World Famous Signature Margarita"
El Jimador Tequila, muddled jalapenos,
homemade margarita mix

TRIPLE WOOD MANHATTAN 16
Maker's Mark, Port Wine, bitters,
smoky backyard flavor

BEER

DRAUGHT/CRAFT

Miller Lite	6	ABV 4.2
Coors Light	6	ABV 4.2
Blue Moon Belgian White	6.5	ABV 5.4
Blue Moon Seasonal	7	ABV 5.6
Leinekugals	6.5	ABV 5.6
Strongbow Cider	8.5	ABV 5.0
Sam Adam's Seasonal	7	ABV 7.0
Stella Artois	8.5	ABV 5.0

BOTTLED

Miller Lite	6	ABV 4.2
Coors Light	6.5	ABV 4.2
Yuengling	6.5	ABV 4.5
Corona Extra	7	ABV 4.6
Heineken	7	ABV 7.0
Angry Orchard	8	ABV 5.0

Guy's Stellar Cellar

Champagne, Dom Perignon, Brut, 2003, France	492
Champagne, Dom Perignon, Rose, 1998, France	1161
Champagne, Cristal, Brut, 2004, France	662
Champagne, Cristal, Rose, 2002, France	1454
Cabernet Sauvignon, Jordan, 2011, 2012, Alexander	120
Cabernet Sauvignon, Nickel & Nickel, 2012, 2014, Napa	185
Cabernet Sauvignon, Joseph Phelps, 2011, Napa	165
Cabernet Sauvignon, Silver Oak, 2008, Napa	425
Cabernet Sauvignon, Silverado Vineyards, 2012, Napa	127
Cabernet Sauvignon, Faust, 2013, Napa	125
Cabernet Sauvignon, Addax, 2012, Napa	325
Cabernet Sauvignon, Paul Hobbs, Cross Barn, 2013, Napa	129
Cabernet Sauvignon, Paul Hobbs, 2013, Napa	298
Cabernet Sauvignon, Jericho Canyon Vineyard, 2010, Napa	278
Cabernet Sauvignon, Robert Foley, 2010, Napa	175
Pinot Noir, Lattanzio, 2013, Sonoma	114
Red Blend, Opus One, 2013, Napa	400
Red Wine, Collina dalla Valle, 2013, Napa	175
Cantine Leonardo Brunello Di Montaleino, 2010, Italy	120
Sassicaia Tenuta San Guido, 2000, Tuscany	400
La Grave a Pomerol, Bordeaux, 2003, France	145
Michele Chiarlo, Barolo, 2008, Italy	110

Port Wine

Sandeman 20 year old Tawny	14 108
Sandeman 30 year old Tawny	13 50

WINE

By the Glass & Bottle



BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy	9 40
Bubbly, Gruet, Brut, Albuquerque, New Mexico	10 40
Champagne, Domaine Chandon, Brut, Napa	16 49
Champagne, Domaine Chandon, Rose, Napa	16 49
Champagne, Moet Chandon, "Imperial," Brut, France	65
Champagne, Moet Chandon, "Imperial," Rose, France	65
Champagne, Taittinger La Française, Brut, France	99
Champagne, Perrier-Jouet, Brut, France	120
Champagne, Taittinger Comtes, Brut, 1988, France	150

WHITE WINE BY THE GLASS & BOTTLE

Moscato, Menage A Trois, 2015, Napa	9 35
Riesling, Chateau Ste. Michelle, 2015, Columbia	11 36
Pinot Grigio, Santa Margherita, 2015, Italy	16 59
Pinot Gris, J Vineyards, 2015, Sonoma	68
Gruner Veltliner, Domane Wachau, 2013, Austria	46
Falanghina, Feudi di San Gregorio, 2013, Italy	43
White Blend, Orvieto, 2015, Italy	9 32
Viognier & Chenin Blanc, Pine Ridge, 2014, Napa	35
Viognier, Calera, 2012, Central	42
Viognier, "Innocent", 2013, Australia	55
White Blend, Treana, 2013, Central	12 47
Fume Blanc, Grgich Hill, 2012, Napa	72
Sauvignon Blanc, Cape Mentelle, 2016, Australia	12 42
Sauvignon Blanc, Craggy Range, 2009, New Zealand	16 56
Sauvignon Blanc, Kim Crawford, 2016, New Zealand	15 56
Sauvignon Blanc, Napa Cellars, 2013, Napa	45
Sauvignon Blanc, Chalk Hill, 2012, Sonoma	50
Chardonnay, Conundrum, 2014, Napa	13 47
Chardonnay, La Crema, 2014, Sonoma	14 49
Semillon, Robert Foley, 2012, Napa	45

REDS BY THE GLASS & BOTTLE

Barbera d'Asti, Michele Chiarlo, 2013, Italy	45
Chianti Classico, 2014, Italy	12 44
Grenach, Joel Gott, "Shatter," 2012, France	50
Zinfandel, Cigar Zin, 2012, Sonoma	52
Shiraz, "The Guilty," 2012, 2014, Australia	55
IGT Rosso, Villa Antinori, 2013, Italy	58
Mourvedre, Neyers Ranch, 2011, Sonoma	72
Malbec, Terrazas de los Andes, 2015, Argentina	11 44
Red Blend, Deadbolt, 2014, Sonoma	42
Red Blend, The Cleaver, 2014, Amador	13 48
Red Blend, "The Executioner," 2009, 2010, Australia	63
Pinot Noir, Elouan, 2015, Oregon	11 45
Pinot Noir, La Crema Winery, 2014, Sonoma	55
Pinot Noir, Francis Ford Coppola, "Directors Cut," 2015, Sonoma	15 60
Pinot Noir, Napa Cellars, 2013, Napa	52
Pinot Noir, Foley Estate, 2012, Napa	85
Merlot, Greystone Cellars, 2012, Napa	11 42
Merlot, Franciscan, 2013, Napa	48
Merlot, Rutherford Hill, 2013, Napa	16 57
Merlot, Duckhorn, 2013, Napa	112
Cabernet Sauvignon, Louis Martini, 2014, Sonoma	11 42
Cabernet Sauvignon, Carnivore, 2014, Central	48
Cabernet Sauvignon, Banknote "Counterfeit", 2015, Sonoma	16 64
Cabernet Sauvignon, Michael David "Freakshow," 2013, Napa	65
Cabernet Sauvignon, Domaine Chandon, 2010, Napa	60
Cabernet Sauvignon, Estancia, 2005, Central	70
Cabernet Sauvignon, Sequoia Grove, 2009, Napa	88
Cabernet Sauvignon, Raymond, 2014, Napa	80
Cabernet Sauvignon, Shelter "27-29", 2009, Napa	115

GUY'S ULTIMATE DESSERT MENU

SEVEN LAYER "JACK DANIEL'S" CHOCOLATE CAKE 9

Chocolate Fudge, Whiskey Anglaise, Caramel Filing

CINNAMON GLAZED DONUTS 9

Cream cheese fondue

TRIPLE DOUBLE PIE 9

Mint Chocolate Chip Ice Cream, Oreo Crumb, Junior Mints, Hot Fudge Sauce

STRAWBERRY SUNDAE "FOOL" 9

Marinated Strawberries, Vanilla and Strawberry Ice Cream, Strawberry Sorbet, Almond Sponge Cake, "Strawberry Streusel"

CHOCOLATE BANANA TACOS 9

Warm Blondie Brownie, Whipped Ganache, Banana Mazetta

GUY'S ULTIMATE CHEESECAKE 14

Chocolate Covered Potato Chips, Pretzels, Hot Fudge
Go For it!!!

GREY GOOSE L'ESPRESSO MARTINI 16

Grey Goose Vodka, Espresso, Coffee Liqueur, Salt

GUY'S ULTIMATE CHOCOLATE MARTINI 12

Vanilla Vodka, Godiva Chocolate Liqueur, Bailey's, Chocolate syrup, Chocolate

GINGER BREAD MAN 10

Bailey's, Goldschlager, Butterscotch Schnapps