



CHOPHOUSE
285
STEAK & SEAFOOD



by Farlows

Savor Sarasota 3 Course Dinner Menu \$45 not including Tax & Gratuity ~ 3:30PM – Close

Select one from each course.

No sharing or substitutions. Please tell your server about any food allergies or sensitivities.

Dinner

First Course

Lobster Ceviche

Warm water lobster, gently poached, with aji leche de tigre, fresh peas, pickled ramps, roasted sweet potato, citrus confit, ginger, & yuzu.

Wood-Fired Southern Caesar

Wood-fired Romaine, buttermilk celeriac (Caesar) dressing, Derby honey, cracked pepper, pecorino pecans

Roasted Bone Marrow

With pickle ramps, cured egg, all-natural split marrow bones stuffed with fried garlic, lion's mane, & herbs with house potato bread crostini, grain mustard.

Beet Tartar

White oak-roasted beets with salt-cured baby beets, stewed and pickled beet, tossed in roasted tahini, shallots, browned carrots, crisp celery, & fresh citrus. Finished with grain mustard, house harissa, Derby honey, & cured egg.

Second Course

Wagyu Bolognese

Blend of Wagyu beef & Heritage Bred Pork, slowly simmered in red wine and beef stock. Fortified with a roasted mirepoix, herbs and aromatics, served over house-made Paccheri Pasta.

Seared Diver Scallop

Seared scallop "bacon confit" on a bed of fresh corn, cherry tomato relish, celeriac mousse, crispy sunchoke, house-made ricotta.

Seafood Bolognese

House-Made Paccheri Pasta — Shrimp, scallop & triggerfish sausage, lightly caramelized in tomato butter with mirepoix, finished in a light cipollini brodo with fresh herbs & shaved Grana Padano.

Chicken Rotolo

All Organic Chicken, pounded thin & rolled with prosciutto. Slowly braised in Al's famous La Stanza's Red Sauce, served atop buttermilk linguini.

Bourbon Smothered Denver Steak

7 oz "Denver Cut" marinated in a Hemingway bourbon brine, wood grilled, and topped with our house specialty Hemingway Onion Ring slab. Served over soubise onion mash, braised leeks, & topped with a Bourbon & Dijon Mustard "Royale" sauce.

Third Course – Homemade Desserts

Raspberry Bar

Raspberry cream cheese, fresh raspberries, mint, chocolate drizzle & streusels

Coffee Cake

Vanilla Ice cream, caramelized apple compote, caramelized drizzle, coffee streusels

285 W. Dearborn St., Englewood, FL 34223 ~ (941) 777-CHOP(2467) ~ www.ChopHouse285.com