



Our vision for Chophouse285 began with a mission: to ensure every guest feels at home in a culture that's as warm and inviting as the people behind it. Built on Laurie Farlow's Southern hospitality and Keith Farlow's vibrant Caribbean spirit, our restaurant is a reflection of genuine care, passion, and community.

Located on Englewood's historic Dearborn Street—famous for its Old Florida charm and rich local roots—Chophouse285 is proud to be part of this storied neighborhood. We believe that exceptional food is the foundation of an unforgettable dining experience. That's why we've created a one-of-a-kind, 10,000-square-foot restaurant designed to celebrate that belief in every detail.

At the heart of Chophouse285 is a custom-designed wood-fired chargrill, built by Chris Demant and Keith Farlow. This signature feature allows us to serve hand-selected, top-quality steaks grilled to perfection over open flames. Each cut is infused with bold, smoky flavor, elevating the traditional steakhouse experience—one flame at a time. From the first sizzle to the last bite, every dish is a tribute to the craft of wood-fired cooking. This isn't just a meal—it's a wood-fired experience.

Our aging room is equally unique, enhanced with pink Himalayan salt—one of only two of its kind on Florida's west coast. Thoughtfully created by Keith and Laurie Farlow, this facility reflects their unwavering dedication to quality, ensuring every piece of beef we serve reaches the highest standards.

Whether you're ordering a specialty steak, handmade pasta, fresh-baked bread, or a handcrafted cocktail, every item is made to order with care and precision. We are committed to delivering an experience that's not just memorable—but unforgettable.

Sit back, relax, and enjoy.

Welcome to Chophouse285—where passion meets the plate.



THIS MENU WAS CRAFTED BY KEITH AND LAURIE WITH ONE GOAL IN MIND – TO BRING OUT THE BEST IN EVERY STEAK WE SERVE. EACH CUT IS AGED IN OUR ON-SITE SALT ROOM, THEN HAND-CUT AND GRILLED OVER A WOOD FIRE, JUST THE WAY IT OUGHT TO BE.

WE’VE PUT TOGETHER A VARIETY OF STEAKS TO SUIT ALL TASTES, WHETHER YOU’RE AFTER SOMETHING RICH AND HEARTY OR LEAN AND FLAVORFUL. ON THE PAGES AHEAD, YOU’LL FIND SIMPLE DESCRIPTIONS OF EACH CUT, ALONG WITH A FEW WAYS TO MAKE YOUR STEAK YOUR OWN WITH OUR HOUSE-MADE ENHANCERS.

PULL UP A CHAIR, TAKE YOUR TIME, AND ENJOY.

CHOPHOUSE285 SPECIALTY STEAK SELECTIONS

FILET MIGNON

Filets are tender and come from tenderloin, the long tender part next to the strip. The difference is that Filets are generally cut smaller and broiled with the grain running up and down heating through easier and char grilling faster.

STRIP SIRLOIN

Strip Sirloin or New York Strips are very popular because of its flavor. If you like rare to medium rare steaks, we highly recommend that you order a larger cut as you’ll get far more flavor from the slower, longer exposure to the wood fired grill.

DELMONICO

Delmonico is the eye of the rib (also called the “Rib-Eye” in meat circles). It is known, generally for its richness; because of the greater quantity of fine fat grains- especially in the out part of the eye and when cut nearer to the Chuk end. Some people mistake this out section for “tail” or flank, but it is absolutely the sweetest and juiciest of beef eating (in our opinion) in the world.

PORTERHOUSE

Porterhouse is sort of “two steaks in one”: an aged-on-the-loin Filet (better because of longer dry aging) and a Strip. The Porterhouse is one of the most aged steaks we have and should be ordered only if you like well-aged steak. Remember also, that this popular steak may have one or two tougher bites because the true sirloin begins here and is connected with a seam that we do our best to remove.

T-BONE

T-Bone is the same as Porterhouse, except with a smaller filet. This is the only steak not practical to serve fresh because its in the center of the loin and would necessitate cutting fresh loin in two.

WAGYU

We offer Japanese Wagyu beef as a luxurious option for our guests. Our A5 Wagyu is the finest grade available and yields a very decadent steak. These steaks are best enjoyed rare to medium-rare as to preserve the rich fatty qualities of the beef.

BREEDER COW-SENEPOL CATTLE

Chophouse 285 is one of the only restaurants to offer Senepol Beef, a rare and exceptional choice for discerning beef lovers. Senepol cattle are renowned for their performance in tropical and subtropical climates. These breeder cows bring several advantages to beef production, including: heat tolerance and disease resistance, ease of calving and high calf vigor, excellent maternal efficiency and long lifespan, naturallytender, high-quality beef.

OUR GRILL

Chris Demant & Keith Farlow have designed this one-of-a-kind wood fired chargrill to serve you. At Chophouse 285, we’re redefining the steakhouse experience-one flame at a time. Our signature wood-fired grill infuses every cut of steak with bold, smoky flavor you won’t find anywhere else. We serve only the highest quality, hand-selected steaks, grilled to perfection at precise temperatures to bring out their natural richness. From the first sizzle to the final bite, every dish is a tribute to the art of open-flame cooking. This isn’t just a meal-it’s a wood-fired experience.

OUR AGING ROOM

Our aging room is truly one of a kind, enhanced with pink Himalayan salt-one of only two of its kind on the entire West Coast of Florida. Thoughtfully designed by Keith and Laurie Farlow, this unique facility was created to serve our community by producing the highest quality beef. Every detail reflects their unwavering commitment to excellence, ensuring not only exceptional product quality but also an outstanding experience for every guest.

WHY DO WE “AGE” STEAKS?

When you consider the cost, the work, and the waste, is it worthwhile to age beef a long time? Most people and most eating places say beef is aged when it is one or two weeks old. So why do we “age” steaks so long? We think its all worthwhile when one single customer tells us he or she has eaten “everywhere” and ours is the “best” its all in the taste.

WHY PUT PINK HIMALAYAN SALT IN OUR DRY AGING ROOM?

Himalayan salt is one of the most remarkable natural ingredients in the world. Known for its rich mineral content and distinctive flavor, it not only enhances the taste of food but also plays a valuable role in the dry-aging and curing of meat. In dry-aging rooms, Himalayan salt helps create ideal conditions by drawing out excess moisture from the meat and reducing humidity levels. This assists in forming the desirable outer crust during aging. Additionally, its natural antibacterial properties help inhibit the growth of harmful bacteria, contributing to a safer environment.

However, we have found that extra-extra quality beef continues to improve for five, six, or seven weeks. Like great wines improve for 50 years, great beef gets sweeter, more tender, and acquires a taste that cannot be duplicated, except with proper age.

This is our kind of beef and its extremely expensive. We pay more in the beginning, and we throw away more in the end. And the meat, in the meantime, demands very special care. Each piece must be stored at exacting temperatures, with controlled humidity and exceptionally fine circulation. It has already been paid for and it keeps shrinking all the time.

HOW DO YOU LIKE YOUR STEAK WOOD FIRED?

Aged meat is already tender (and never bloody). You can order it cooked less done than you would fresh meat. In fact, fresh meat is cooked well done to tenderize it, and aged meat becomes rougher the longer you cook it You can also combine two adjacent degrees of doneness in one thicker steak (please refer to the chart below). If you want your steak wood fired to medium rare and your guest prefers medium, for example, we generally can accomplish this. If you prefer rare, and your guest likes well done, we will gladly cut your steak and cook your halves separately, even "butterflying" the well done to avoid excess shrinkage. Just tell your server. Or... you may also order your steak chargrilled between two degrees of doneness. Perhaps between medium rare and medium, for example. Or even on "the rare side of medium rare." Exactly the way you'd like it chargrilled. Prefer fresh steak? Other than T-Bone we can cut your steak any way you wish unaged, since we cut your steak after your order anyway. No extra charge, no problems, just tell your server. Our Beef is the most beautiful and most costly in America. However, in order to be beautiful, it must be well-fed. This is the problem: what do we do with access fat? We remove it even though it gives you a less-perfect looking steak. It's our weight loss but we want you to know that we cut our steaks to give you good eating, not necessarily good looking. Please refer to the chart below to better understand how each cut is temped and prepared.

OUR VOW TO YOU

At our table, there's no debate—just dedication. We follow USDA temperature guidelines to ensure every steak is prepared safely and perfectly. Each cut is temp-checked before it reaches you, because we believe your experience should be unforgettable—from the first bite to the last.

	THIN 1" OR LESS	MEDIUM THICK 1 ¼" THICK TO 1 ¾" THICK	THICK 2" TO 2 ¾" THICK	VERY THICK OVER 3" THICK
	No Crust. Cold & Raw 4-8 Seconds	No Crust. Cold & Raw 16-34 Seconds	No Crust. Cold & Raw 2-5 Minutes	No Crust. Cold & Raw 3-10 Minutes
VERY RARE WITH CRUST	Crust Not Possible For Cold,Thick Steak 14-21 Seconds	Thin Crust. Cold Center. 25-56 Seconds	Thin Crust. Cold Raw Center 2-3 Minutes	Thin Crust. Cold Raw Center 3-5 Minutes
RARE COLD CENTER	Only the Tinst Crust is Possible. Cold. 19-36 Seconds	Small Crust. Rare Cold Center. 2-3 Minutes	Medium Crust. Cold Center. 4-8 Minutes	Fairly Thick crust. Cold Center. 8-10 Minutes
RARE WARM CENTER	Thin Crust. Warm Red Center. 50-90 Seconds	Small Crust. Warm Red Center. 5-8 Minutes	Good Crust. Large Warm Red Center. 10-25 Minutes	Heavy Crust. Large Warm Red Center. 25- 35 Minutes
MEDIUM RARE	Small Crust. Warm Red Center. 2-4 Minutes	Nice Crust. Warm Red Center. 8-15 Minutes	Nice Crust. Medium Size. Warm Red Center. 18-35 Minutes	Nice Thick Crust. Nice Warm Red Center. 30-45 Minutes
MEDIUM	Nice Crust. Warm Pink Center. 4-8 Minutes	Thick Crust. Hot Pink Center. 15-25 Minutes	Thick Crust. Hot Pink Center. 30-45 Minutes	Very Thick Crust. Almost Cooked Through. Small Pink Center 45-60 Minutes
MEDIUM WELL	Good Crust. Cooked Through. 10-20 Minutes	Thick Crust. No Color Left. Cooked Through 25-45 Minutes	Very Thick Crust. No Color Left. Cooked Through. 45-55 Minutes	Very Thick Dark Crust. No Color. A Little Juice Left 55-70 Minutes
WELL DONE	Sturdy Little Crust. No Color, No Juice. Dried Out 20-30 Minutes	Thick Crust. No color. No Juice. Dried Out. 40-55 Minutes	Very Thick Crust. No color. No Juice. Dried Out. 55-75 Minutes	Very Thick dark Crust. No Color. No Juice. Dried Out. 70-90 Minutes

CHOPHOUSE
285
STEAK & SEAFOOD
by Farlows

LUNCH MENU

STARTERS

BUFFALO CHICKEN EMPANADAS ~ 15

Island specialty made with homemade dough & filled with flavorful buffalo chicken, served with southwest-style spicy ranch. A twist on Keith's authentic Island empanadas.

SOUTHERN WAGYU HOUSE MADE MEATBALLS ~ 17

A fine blend of pork & wagyu, delicately seasoned with southern spices, tossed in a citrus chili marinara with grated Manchego cheese, served alongside house-made focaccia.

WILD MUSHROOM BRUSCHETTA ~ 14

House-made focaccia, chargrilled & smothered with fresh whipped ricotta, topped with a confit of wild mushrooms, garlic, braised baby kale, molasses shallots, & gremolata.

KALAMATA HUMMUS ~ 15

House-made hummus blended with tangy Kalamata olives with wood-fired pita chips. Topped with olive oil & finished with Maldon salt. V

KRAB RANGOON ~ 16

Classic krab rangoon meets mozzarella stick. Krab, cream cheese & mozzarella blended with herbs & spices, breaded, & fried golden brown with citrus chili sauce & fennel-apple slaw.

JOHNNY CAKE POTSTICKERS ~ 15

Fresh-ground pork with ginger, cilantro, & garlic fused into Farlow's famous Johnny cakes, fried crisp & finished with sweet chili, yuzu honey, & chili-crunch almonds.

HEMINGWAY ONION RINGS ~ 12

Marinated 24 hours in Premium Hemingway bourbon & Worcestershire brine. Then sous vide for perfect texture. Fried golden brown with fresh herbs & Morita ranch for dipping.

CRAB CAKE ~ 19

A delicate blend of lump blue crab, gently folded with green onion, celery, citrus, & a refined medley of herbs & spices, presented atop preserved lemon & Calabrian chili aioli.

WAGYU BEEF SLIDERS ~ 21

Fresh-ground Winter Frost Wagyu beef blended with jalapeño & aged white cheddar, served on Hawaiian rolls with caramelized onion & Chophouse aioli.

BAHAMIAN THAI LETTUCE WRAPS ~ 18

Glazed Tasmanian salmon with Bibb lettuce & cabbage wraps, yuzu-Aleppo mirepoix slaw, Thai pecan dipping sauce, grilled lime, & fresh cilantro.

CEVICHE

ROJO TRIGGERFISH CEVICHE ~ 15

Freshly cut triggerfish marinated in a blend of Florida citrus, served with a medley of roasted red peppers in citrus "leche de tigre," finished with fresh cilantro & shaved red onion.

GREEN GODDESS CEVICHE ~ 19

Northern Pacific line-caught rockfish, marinated in a blend of fresh citrus, tossed with shaved red onion, mandarin oranges, toasted almonds, finished in a creamy "Goddess" emulsion.

YELLOWFIN TUNA POKE ~ 18

Fresh-caught Yellowfin Tuna stacked with cantaloupe pico, avocado, celeriac mousse, chile-crunch almonds, & yuzu honey, wrapped in fried rice paper.

CHOPHOUSE285 SHRIMP CEVICHE ~ 17.5

Gulf White Shrimp gently poached in an aromatic bouillon, tossed with shaved iced cabbage, red onion, jalapeño in a "Leche de Tigre" vinaigrette, roasted plantain pieces & fresh cilantro.

SALADS

CHOPHOUSE285 HARVEST SALAD ~ 19

Herb-marinated chicken with roasted asparagus, green apples, fennel, & green peas, dressed in citrus vinaigrette over baby spinach & arugula. Finished with toasted almonds, feta, & watermelon radishes.

CHARRED STEAK & BLACK CHERRY

FARRO SALAD ~ 23

Char-grilled marinated steak over spinach and arugula with warm farro, black cherries, feta, toasted walnuts, fresh berries, and house-made black cherry vinaigrette.

TASMANIAN SALMON YUZU HONEY SALAD ~ 22

Yuzu honey grilled Tasmanian salmon over a blend of shredded carrots, red & white cabbage, shallots, cilantro & mint. Tossed in house-made pistachio dressing, over mixed greens with candied cashews & pistachios.

CHOPHOUSE285 SPANISH CAESAR SALAD ~ 17

Crisp shredded romaine tossed in rocoto Caesar dressing, accented with red onion and finished with plantain crisps, Manchego cheese & balsamic reduction.

SPINACH & EDAMAME SALAD ~ 18

Fresh spinach tossed in house-made herb vinaigrette with edamame, cherry tomatoes, red grapes, toasted walnuts & goat cheese.

WILD MUSHROOM CONFIT SALAD ~ 19

Slow-roasted wild mushrooms served over baby arugula on balsamic reduction, with pickled red onions, house-made focaccia croutons, toasted pepitas, ricotta salata & watermelon radishes.

Add to any Salad - grilled or blackened:
All-natural Antibiotic-free Chicken ~ 6
4 Shrimp ~ 8.5
3 Sea Scallops ~ 12
7oz Tasmanian Salmon ~ 13.5
7oz Alaskan Wild-caught
Redeye Rockfish ~ 18



LUNCH MENU

ALL SANDWICHES ARE SERVED WITH COLESLAW AND YOUR CHOICE OF ROSEMARY STEAK FRIES, SWEET POTATO SALAD, OR RICE.

NEW YORK STYLE DELI SANDWICHES

PORK BELLY REUBEN ~ 17.8
House-corned Berkshire pork belly, seasoned with a blend of citrus & spices, slow-roasted, sliced, & layered with creamy fennel apple kraut on toasted house-made rye with Gruyère cheese.

ULTIMATE CORNED BEEF ~ 18
In-house prepared top sirloin, dry rubbed then slow roasted, hand carved to order and stacked on buttered rye, finished with Granny Smith, fennel, & celery kraut(slaw).

TOP SIRLOIN PASTRAMI ~ 18
Prepared in-house and slow-cooked until tender, carved to order & stacked on house-made buttered rye with fried onions, broiled Gruyère, & a zesty horseradish mustard.

ROAST TURKEY & HUCKLEBERRY SANDWICH ~ 18
House-brined bourbon turkey breast, slow-roasted & thinly shaved, with charred romaine, roasted cherry tomatoes, Swiss cheese & huckleberry mustard, on house-made toasted huckleberry ciabatta.

KENTUCKY GOLD PEAK PORK BELLY SANDWICH ~ 17.5
Our pork belly is brined for three days and prepared in-house, then slow-roasted in a panko-herb spice blend & fried to golden perfection. Finished with coleslaw, Kentucky Gold aioli & house-made pickles on toasted brioche.

SOUTHERN PORK SHOULDER SANDWICH ~ 18
House-roasted pork shoulder, hand pulled & tossed in a garden style dressing. Accompanied with chargrilled broccolini, house pickles & whole grain dijonnaise. Finished with melted provolone cheese on a fresh baked potato roll.

CHOPHOUSE285 SPECIALTY SANDWICHES

CARIBBEAN TROPICAL SHRIMP PO" BOY ~ 16.8
Farlow's favorite coconut shrimp with shaved lettuce, tomato, & red onion, drizzled with sweet coconut heat sauce on a house-baked potato roll.

FIG & GOAT CHEESE MELT ~ 16.8
House made toasted potato bread layered with hibiscus-fig jam, whipped goat cheese & baby arugula. Finished with a light balsamic drizzle. *Add grilled chicken~ 6

SPANISH CAESAR CHICKEN WRAP ~ 16.8
Jerk-seasoned antibiotic and steroid free chicken breast with romaine, red onion, avocado and crisp plantain chips with rocoto Caesar dressing.

CHEF AUSTIN'S POWER BOWL ~ 17
Fresh antibiotic and steroid free chicken breast grilled or blackened, served over cured cucumbers, roasted corn pico, rainbow tomato chow-chow, & herbed farro, finished with feta, herb vinaigrette, & pepita pesto.

CHICKEN SANDWICHES

BOURBON BRINED CHICKEN SANDWICH ~ 18.5
Antibiotic and steroid free chicken breast brined in a southern-style bourbon marinade, char-grilled, & finished with smoky pimento cheese spread, green tomato jam, & lettuce. Served on a house-baked potato roll.

CRUNCHY PEACH CHICKEN SANDWICH ~ 18
Honey-brined antibiotic and steroid free chicken breast, fried & dipped in our Henry Bain sauce, then topped with fresh iceberg lettuce, candied pickle, and jalapeño spread. Served on a house-baked potato roll.

NASHVILLE HOT FRIED CHICKEN SANDWICH ~ 18.5
Crispy twice-fried antibiotic and steroid free chicken breast tossed in a smoky, tangy butter sauce, topped with pickled onions and white BBQ sauce. Served on a house-made brioche bun.

NOT YOUR AVERAGE TACO

All tacos are served with house greens

WATERMELON "JERK" TUNA TACO ~ 19.5
Watermelon "jerk" fresh tuna, thinly sliced, on a crispy nori taco shell with cabbage, jalapeño, red onion, toasted chile-almond, cucumber pico & furikaki aioli sauce.

SOURDOUGH "AL PASTOR" BEEF CHALUPA ~ 18.5
Slow-roasted premium beef, gently pulled & cast-iron seared. Layered with shaved cabbage, red onion, & jalapeño, tucked into a fried sourdough chalupa, & finished with house "pickle de gallo."

BRAISED GOAT & TOMATO TACOS ~ 19
Slow-roasted goat, pulled & sautéed with green onion & tomato-oregano sauce, on a crisp sourdough chalupa with cabbage, red onion, queso fresco, & cilantro.

CARIBBEAN SHRIMP TACOS ~ 18
Char-grilled white shrimp layered with shaved red cabbage slaw, queso fresco & pickled onions in a chalupa shell that is flash-fried then grilled. Finished with Calabrian Chile Aioli

SIGNATURE SOUPS

ORIGINAL FRENCH ONION SOUP ~ 9

CHOPHOUSE285 POTATO SOUP ~ 9

Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg dairy, soy, fish or nut allergens

gf- Gluten free option (Please tell your server)
V- Vegan



by Farlows

LUNCH MENU

HANDCRAFTED PASTA

All pastas are handcrafted in-house, made fresh daily.

MUSSELS & LINGUINE ~ 19

Prince Edward Island mussels with fried garlic & citrus zest, simmered in a lemon-white wine broth with fresh herbs. Tossed with hand-rolled buttermilk linguine, citrus chile jam, & Grana Padano.

SHRIMP & CAVATELLI ~ 21

Five fresh wild pink shrimp over house-made cavatelli, sautéed with grape tomatoes, roasted fennel, & charred confit shallots. Finished with a rich tomato-shrimp butter & shrimp demi-glace.

TASMANIAN SALMON CACIO E PEPE ~ 26.5

Chargrilled fresh Tasmanian salmon over house-made linguine, finished Cacio e Pepe style with smoked peppercorns.

BREADED CHICKEN & LEMON BUTTER

CAPER LINGUINE ~ 19

House-made buttermilk linguine in a lemon butter cream, topped with Kentucky cornflake-fried chicken breast, baby arugula tossed in hibiscus molasses, finished with Aged Pecorino & hot honey.

VEGETARIAN

LION’S MANE STEAK ~ 18.9

Center-cut lion’s mane mushroom brushed with cold-pressed olive oil, thyme, & rosemary, grilled to perfection & served with roasted broccolini, yuzu-garlic purée, & sautéed puffed farro.

SOUTHERN FRIED CAULIFLOWER SANDWICH ~ 18

Hand-cut cauliflower steak, buttermilk & bulgogi-marinated, double-dipped & crisp-fried. Finished with shredded lettuce, house-made pickles & Nashville aioli.

BALSAMIC & BEET GNUDI ~ 18

Hand-rolled gnudi with braised kale, confit mushrooms, roasted pumpkin seeds, whipped ricotta & mushroom-bourbon butter with Grana Padano and gremolata.

SIGNATURE BURGERS

All burgers are crafted exclusively from Iowa Premium Establishment 8 short rib and brisket beef.

CHOPHOUSE285 WAGYU STEAK BURGER ~ 22

Fresh ground Wagyu, char-grilled & layered with aged white cheddar, tomato, house pickles, shaved lettuce, & house steak sauce on a toasted brioche bun.

CRISPY FENNEL BURGER ~ 18.5

Hand-pressed Iowa Premium Est. 8 short rib and brisket beef blend seasoned with sea salt & cracked pepper, topped with Brie, grapefruit-fennel tomato jam, crispy onion straws, & shaved lettuce on a house-made brioche bun.

SMOTHERED ONION BURGER ~ 18.5

Iowa Premium Est. 8 short rib and brisket beef blend with caramelized onions, brown sugar, & fresh jalapeño. Topped with Swiss, shredded lettuce, toasted tomato, & creamy horseradish mustard on house-made potato roll.

SEAFOOD SMASHBURGER ~ 19

Fresh local Tripletail, American Red Snapper, & Goldentile blended into two 4 oz patties, seared with your choice of cheese. Served on a house-made potato bun with house-made tartar sauce, lettuce, tomato, & red onion.

JUICY LUCY ~ 19

Iowa Premium Est. 8 short rib and brisket beef blend layered with a house cheese blend, topped with zesty remoulade, a fried onion ring, steakhouse garlic pickles, & shredded lettuce on house-made potato roll.

KENTUCKY “JOE” BURGER ~ 18.5

Freshly ground Iowa Premium Est. 8 short rib and brisket beef blend, topped with melted cheddar, lettuce, tomato, red onion, & “Joey-style” ground beef on house-made potato roll.

BUILD YOUR OWN CHEESE BURGER

1/3 lb. ~ 15.5 1/2 lb. ~ 18
Freshly ground Iowa Premium Est. 8 short rib and brisket beef blend, grilled to your liking and served on a house-made toasted potato roll with lettuce, tomato & red onion. Choice of American, Provolone, Swiss, or Cheddar.

FRESH SIDES

SWEET POTATO SALAD	4
SOUTHERN MAC N’ CHEESE	4
CHOPHOUSE285 POTATO TOTS	4.5
ROSEMARY FRENCH FRIES	4.9
COLESLAW	4
SWEET POTATO FRIES	5
RICE	4
BROCCOLI	5



CHOPPHOUSE

285

STEAK & SEAFOOD

by Farlows

Dinner Menu

CHOPHOUSE285

SIGNATURE STEAKS

Our expert butchers hand-cut each steak to order. If you have a preferred cut or size, please don't hesitate to let your server know. We proudly offer U.S.D.A. Prime dry-aged Strip Steaks, Porterhouses, and T-Bones, Dry Aged in-house for 5 to 8 weeks to develop exceptional flavor and tenderness. All steaks are cooked on our one of a kind Chris Demonte Wood Fired Grill.

Chophouse285 30 Day Dry Aged 18oz Bone-In Ribeye

30 Days Wet-Aged ~ 30 Days Dry Aged in our Himalayan Salt Room ~ 78.8

30 Day Wet-Aged Steaks

Filet Mignon, New York Strip & Ribeye available for purchase by the ounce, beginning with the largest cut listed below.

13oz. New York Strip ~ 40
Center-Cut, Hardy & Full of Flavor

8oz. Filet Mignon ~ 49.8
The most Tender, Juicy, Thick Cut

14oz. Filet Mignon ~ 78
The most Tender, Juicy, Thick Cut

9oz. Denver Center Cut ~ 28.9 🔥
Center Cut, Marinated, Wood Burning Grill by Chris Demant

Elevated Cuts

18oz. Bone-In "Cowboy Steak" ~ 78
Rich, Beefy Ribeye, High Marbling

22oz. Bone-In Porterhouse ~ 84 🔥
A Flavorful, Strip & Tenderloin, Wood Burning Grill by Chris Demant

Wagyu Beef Cuts

7oz. Wagyu Flat Iron ~ 48 🔥
Tender, Well- Marbled, Bold Wood Burning Grill by Chris Demant

8oz. Wagyu Manhattan Strip ~ 64
Rich Flavor, Buttery, Tender Texture

Steaks For Two

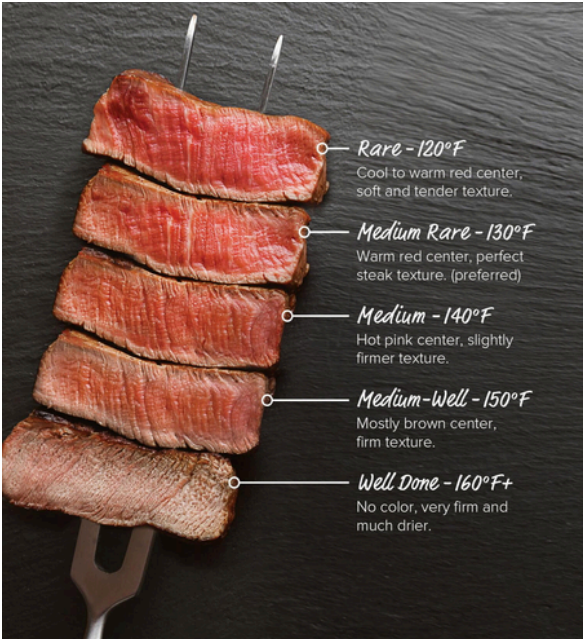
Chateaubriand 12oz.~78 18oz.~122
The most Tender, Juicy, Thick Cut

48oz. CT0 Bone-in Tomahawk ~ 148 🔥
Rich Buttery Ribeye, Tender, Wood Burning Grill by Chris Demant

SIGNATURE STEAK

GUIDE FOR WET AGED BEEF

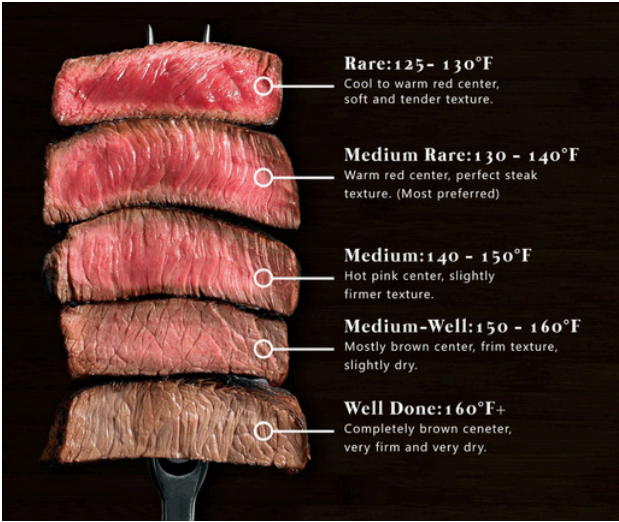
No steak leaves the kitchen without being temperature-probed to ensure your requested doneness.



SIGNATURE STEAK

GUIDE FOR DRY AGED BEEF

No steak leaves the kitchen without being temperature-probed to ensure your requested doneness.



ENHANCE YOUR STEAK EXPERIENCE

House Made Steak Sauces

Hemingway Peppercorn	5
Huckleberry Jam	5.5
Bordelaise	5.5
Uni Sauce	5.5
Henry Baine	5.5

Surf Add Ons

4 Grilled Shrimp	8.5
Northern Atlantic Lobster Tail	29
7oz Wild Caught Alaskan Halibut	22
Crab Cake	14

DINNER MENU

STARTERS

HOUSE MADE BREAD BOARD ~ 3
Fresh-from-the-oven potato loaf with cracked sea salt crystals, served alongside soft Kentucky mayhaw fruit whipped butter, Derby honey and house bread-and-butter dill pickle chips.

BUFFALO CHICKEN EMPANADAS ~ 16
Island specialty made with homemade dough & filled with flavorful buffalo chicken, served with southwest-style spicy ranch. A twist on Keith’s authentic island empanadas.

SOUTHERN WAGYU MEATBALLS ~ 18.8
A fine house-made blend of pork & beef, delicately seasoned with southern spices, tossed in a citrus chili marinara with grated Manchego cheese, served alongside house-made focaccia.

WILD MUSHROOM BRUSCHETTA ~ 17.5
House-made focaccia, chargrilled & smothered with fresh whipped ricotta, topped with a confit of wild mushrooms, garlic, braised baby kale, molasses shallots, & gremolata.

FRIED BAHAMIAN LOBSTER ~ 38
One 9 oz Caribbean spiny lobster tail, marinated 12 hours in a Bahamian citrus-ginger spice blend, lightly floured and crisp-fried, served in the shell with house-made sweet chili sauce.

JOHNNY CAKE POTSTICKERS ~ 16
Fresh-ground pork with ginger, cilantro, & garlic fused into Farlow’s famous Johnny cakes, fried crisp & finished with sweet chili, yuzu honey, & chili-crunch almonds.

KRAB RANGOONS ~ 17.5
Classic krab ragoon meets mozzarella stick. Krab, cream cheese & mozzarella blended with herbs & spices, breaded, & fried golden brown with citrus chili sauce & fennel-apple slaw.

WAGYU BEEF SLIDERS ~ 21.8
Fresh-ground Winter Frost Wagyu beef blended with jalapeño & aged white cheddar, served on Hawaiian rolls with caramelized onion & Chophouse aioli.

HEMINGWAY ONION RINGS ~ 14.8
Marinated 24 hours in Premium Hemingway bourbon & Worcestershire brine. Then sous vide for perfect texture. Fried golden brown with fresh herbs & Morita ranch for dipping.

CRAB CAKE ~ 19.8
A delicate blend of lump blue crab, gently folded with green onion, celery, citrus, & a refined medley of herbs & spices, presented atop preserved lemon & Calabrian chili aioli.

SHRIMP & GRIT CAKE ~ 18
Three wild Argentine pink shrimp sautéed in a light tomato broth, served on a cast-iron-fried Jacksonville Jupiter rice-grit cake slow-cooked in roasted chicken stock, cream, & aged white cheddar, finished with preserved lemon cream.

CHOPHOUSE285 ESCARGOT ROCKEFELLER ~ 16.8
Fire-roasted French escargot with garlic, fresh citrus, & herbs, topped with spinach & creamy feta, wrapped in golden butter puff pastry.

CEVICHE

ROJO TRIGGERFISH CEVICHE ~ 16
Freshly cut triggerfish marinated in a blend of Florida citrus, served with a medley of roasted red peppers in citrus “leche de tigre,” finished with fresh cilantro & shaved red onion.

GREEN GODDESS CEVICHE ~ 19.8
Northern Pacific line-caught rockfish, marinated in a blend of fresh citrus, tossed with shaved red onion, mandarin oranges, toasted almonds, finished in a creamy “Goddess” emulsion.

YELLOWFIN TUNA POKE ~ 19
Fresh-caught Yellowfin Tuna stacked with cantaloupe pico, avocado, celeriac mousse, chile-crunch almonds, & yuzu honey, wrapped in fried rice paper.

CHOPHOUSE 285 SHRIMP CEVICHE ~ 18
Gulf White Shrimp gently poached in an aromatic bouillon, tossed with shaved iced cabbage, red onion, jalapeño in a “Leche de Tigre” vinaigrette, roasted plantain pieces & fresh cilantro.

SALADS

CHOPHOUSE285 HARVEST SALAD ~ 21
Herb-marinated chicken with roasted asparagus, green apples, fennel, and green peas, dressed in citrus vinaigrette over baby spinach and arugula. Finished with toasted almonds, feta, and watermelon radishes.

TASMANIAN SALMON YUZU HONEY SALAD ~ 28
Yuzu honey grilled Tasmanian salmon over a blend of shredded carrots, red & white cabbage, shallots, cilantro & mint. Tossed in house-made pistachio dressing, over mixed greens with candied cashews & pistachios.

CHOPHOUSE285 SPANISH CEASER SALAD ~ 17.
Crisp shredded romaine tossed in rocoto Caesar dressing, accented with red onion & finished with plantain crisps & balsamic glaze.

WILD MUSHROOM CONFIT SALAD ~ 22
Slow-roasted wild mushrooms served over baby arugula on balsamic reduction, with pickled red onions, house-made focaccia croutons, toasted pepitas, ricotta salata & watermelon radishes.

SPINACH & EDAMAME SALAD ~ 21.8
Fresh spinach tossed in house-made herb vinaigrette with edamame, cherry tomatoes, red grapes, toasted walnuts & goat cheese.

Add to any Salad – grilled or blackened:
All-natural Antibiotic-free Chicken ~ 6
4 Shrimp ~ 8.5
3 Sea Scallops ~ 12
7oz Tasmanian Salmon ~ 13.5
7oz Alaskan Wild-caught
Redeye Rockfish ~ 18

SIGNATURE BURGERS

CHOPHOUSE285 WAGYU STEAK BURGER ~ 23.8
10oz Fresh ground Wagyu, char-grilled & layered with aged white cheddar, tomato, house pickles, shaved lettuce, & house steak sauce on a toasted brioche bun.

HUCKLEBERRY WAGYU BURGER ~ 24
10oz Fresh ground Wagyu, seasoned & char-grilled then stacked with candied pecan bacon, whipped goat cheese & house-made huckleberry jam on a toasted brioche bun.

DINNER MENU

HANDCRAFTED PASTA

ALL PASTAS ARE HANDCRAFTED IN-HOUSE, MADE FRESH DAILY.

WILD MUSHROOM GNUDI ~ 28.8

Hand-made gnudi, gently tossed with foraged mushrooms, fried garlic, baby kale, & toasted pepitas. Finished with ricotta gremolata, Grana Padano, & a touch of balsamic.

SCALLOP SWEET POTATO GNOCCHI ~ 36

U12 scallops sautéed with summer corn, red bell pepper, butter beans, shallots, & herbs. Served with brown sugar-sweet potato gnocchi, aged Pecorino, arugula, & caramelized balsamic.

BRAISED BEEF PAPPARDELLE ~ 32

Hand-rolled pappardelle tossed in citrus-chile marinara with braised beef, charred broccolini, & lemon. Finished with burrata, rapini, & pesto.

MUSSELS & LINGUINE ~ 29.5

Prince Edward Island mussels with fried garlic & citrus zest, simmered in a lemon-white wine broth with fresh herbs. Tossed with hand-rolled buttermilk linguine, citrus chile jam, & Grana Padano.

LOUISVILLE CARBONARA ~ 29

Hand-rolled agnolotti filled with smoked braised ham hock & caramelized onion, finished in light coddled cream with English peas & cracked black pepper. Topped with five grilled pink shrimp & gremolata.

BREADED CHICKEN & LEMON BUTTER

CAPER LINGUINE ~ 28.8

House-made buttermilk linguine in a lemon butter cream, topped with Kentucky cornflake-fried chicken breast, baby arugula tossed in hibiscus molasses, finished with pecorino & hot honey.

HOUSE SPECIALTIES

CHOPHOUSE285 DOUBLE BONE



FRESH PORK CHOP ~ 34.8

Apple-cider brined & chargrilled, served with our loaded cracked potato, roasted brussels sprouts with apple chow chow & caramelized miso-apple butter.

WATERMELON “JERK” FRESH TUNA TACO ~ 24.8

Watermelon “jerk” fresh tuna, thinly sliced and served in a crispy nori taco shell with cabbage, jalapeño, red onion, toasted chile-almond, cucumber pico, and furikake aioli. Served with fresh house greens.

BISON RIBEYE ~ 68.8

Fresh bison from a family farm in Colorado, cut in-house & chargrilled with house steak seasoning. Served with loaded cracked potato & grilled asparagus.

FISH & FOWL

ALASKAN WILDCAUGHT REDEYE ROCKFISH ~ 42

Chargrilled skin-on wild caught Red Rockfish, finished with butter & thyme gremolata. Served with barigoule sauce, roasted asparagus, celery root, English peas, & fresh huckleberries.

CHOPHOUSE285 WILDCAUGHT HALIBUT ~ 43

Chargrilled wild caught Halibut perfectly seasoned with preserved lemon & sea salt, atop caramelized white beans, with roasted shallots, asparagus, fennel, & wild foraged mushrooms finished with gremolata.

LAURIE’S HARVEST CHICKEN ~ 29

All-natural antibiotic and steroid free double-lobe chicken breast, 3-day brined, filled with leek & wild mushroom fondue, cast-iron seared, & finished with natural chicken jus & fine herbs.

HUCKLEBERRY TASMANIAN SALMON ~ 32

Pan-seared fresh Tasmanian salmon basted with Meyer lemon & thyme. Served with our house-made mashed potatoes, jerk-seasoned grilled asparagus, & finished with Mt. Hood huckleberry compote.

PISTACHIO ENCRUSTED SEA BASS ~ 49.8

Fresh Chilean sea bass encrusted with toasted pistachios, sautéed in extra-virgin olive oil, and finished with a pistachio-infused cream sauce. Served with house-made mashed potatoes and jerk-seasoned grilled asparagus.

VEGETARIAN

LION’S MANE STEAK ~ 26

Center-cut lion’s mane mushroom brushed with cold-pressed olive oil, thyme, & rosemary, grilled to perfection & served with roasted broccolini, yuzu-garlic purée, & sautéed puffed farro.

BALSAMIC & BEET GNUDI ~ 28

Hand-rolled gnudi with braised kale, confit mushrooms, roasted pumpkin seeds, whipped ricotta, & mushroom-bourbon butter, finished with grana padano & gremolata.

WILD MUSHROOM & SWEET POTATO GNOCCHI ~ 27

Hand-rolled gnocchi sautéed with summer corn, red bell pepper, butter beans, shallots, & foraged mushrooms. Finished with aged Pecorino, baby arugula, & caramelized balsamic.

A LA CARTE
SIGNATURE SIDES

	Single/Family Style		
Rosemary French Fries	6		
Broccolini	6		
Chophouse285 Potato Tots	6	/	18
Grilled Asparagus	7	/	18
Glazed Carrots	6	/	17
Brussel Sprouts	6.5	/	18
Chophouse285 Loaded Potato	7		
Wild Mushrooms	6.5	/	18
Mashed Potatoes	6	/	19
Southern Mac N’ Cheese	7	/	20
Baked Potato w/ Cracked Salt	6		
Bourbon Sweet Potato Casserole	7		



DESSERT MENU

COWBOY COOKIE SKILLET ~ 12

• Warm Cookie • Chocolate Pieces • Ice Cream

LEMON LAVENDER CAKE ~ 12

• Lavender • Citrus Curd • Ice Cream

BUTTERMILK PIE ~ 12.5

• Peach • Meringue • Streusel

SOUTHERN CHESS SQUARES ~ 12

• Vanilla • Sweetened Berries • Classic Yellow Cake

HUCKLEBERRY CHOCOLATE CAKE ~ 14

• Black Cherry • Ganache • Huckleberry • Ice Cream

LIMONCELLO BAR ~ 12.5

• Ricotta • Meyer Lemon • Ice Cream • Streusel

CHOCOLATE BREAD PUDDING ~ 13

• Bourbon • Pecans • Ice Cream • Roasted Cacao

CHOPHOUSE
285
STEAK & SEAFOOD

by *Farlows*

HAND PICKED WINES

CHARDONNAY

	GLASS	BOTTLE
CHLOE, MONTEREY CALIFORNIA	9	27
BENZIGER RUNNING WILD PAICINES		37
SONOMA-CUTRER, SONOMA COAST	14	37
CAKEBREAD CELLARS, NAPA VALLEY		72
IMAGERY CALIFORNIA	10	30
ROMBAUER VINEYARDS, CARNEROS		79
BRAVIUM, ANDERSON VALLEY		36

PINOT GRIGIO

	GLASS	BOTTLE
BENVOLIO, FRIULI ITALIA	9	27
SWANSON VINEYARDS, SAN BENITO		43
MASO CANALI ITALIA, TRENTINO	12	38
JERMANN, FRIULI ITALIA		44

SAUVIGNON BLANC

	GLASS	BOTTLE
13 CELSIUS, NEW ZEALAND	9	27
ARCHETYPE, MARLBOROUGH NEW ZEALAND		24
JOEL GOTT, CALIFORNIA	10	30
KIM CRAWFORD, NEW ZEALAND	13	39
WHITE HAVEN, MARLBOROUGH NEW ZEALAND		33
SAINT CLAIR, MARLBOROUGH NEW ZEALAND		39

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
BARON D’ARIGNAC BLANC DE BLANCS, FRANCE	9	27
VAL D’OCA PROSECCO, ITALY	11	(Split)
KENDALL JACKSON BRUT CUVÉE, CALIFORNIA	13	36
AVISSI PROSECCO, ITALY		30
VEUVE CLICQUOT PONSARDIN BRUT, FRANCE		159
DOM PERIGNON, FRANCE		480

SPECIALTY WHITES/ROSE

	GLASS	BOTTLE
STEMMARI MOSCATO, TERRRE SICILAINE IGT	9	29
CERETTO ARNEIS BLANGE 22, ITALIA		39
QUERCETO TUSCAN WHITE 22, TOSCANA		30
ST. GABRIEL RIESLING, GERMANY	9	29
FLEUR DER MUR ROSE, COTES DE PROVENCE		39
SOAVE CLASSICO, PIEROPAN ITALY		32
BIELER ROSE, FRANCE	11	36
MAR DE FRADES, ALBERNIO ATLANTICO		43
BIGI ORVIETO CLASSICO	8	24
(SEEN & TASTED IN ITALY)		
VEUVE DU VERNAY ROSE, FRANCE	10 (split)	

NON ALCOLHOLIC WINES

	GLASS	BOTTLE
BUTTER PINOT NOIR ZERO CALIFORNIA	11	36
BUTTER CHARDONNAY ZERO CALIFORNIA	11	36
MIONETTO PREMIUM SPARKLING WINE	11(split)	
MIONETTO APERTIVO SPRITZ	14	

OWNERS FAVORITES

(SEEN & TASTED IN ITALY)

REDS

	GLASS	BOTTLE
SAN POLO TOSCANA ROSSO RUBIO	13	36
SAN POLO BRUNELLO DI MONTALCINO		168
QUERCETO TUSCAN RED, TOSCANA	13	39

PINOT NOIR

	GLASS	BOTTLE
LA CREMA, SONOMA COAST	11	36
OUTLIER, LAKE COUNTY		39
ARCHETYPE, CALIFORNIA	9	27
CHLOE, MONTEREY COUNTY		24
TORII MOR, WILLAMETTE VALLEY		55
J VINEYARDS-MULTI APPELLATION	14	39

CABERNET SAUVIGNON

	GLASS	BOTTLE
IRON & SAND, PASO ROBLES	14.5	39
QUATTRO THEORY, NAPA VALLEY		88
FRANCISCAN, NAPA VALLEY	13	39
MARTIS, ALEXANDER VALLEY		52
TRIBUTE, PASO ROBLES		37
SMITH & HOOK RESERVE, CENTRAL COAST	14	37
AUSTIN HOPE, PASO ROBLES		74
JORDAN, ALEXANDER VALLEY		135
CAYMUS VINEYARDS, NAPA VALLEY		149
ORIN SWIFT MERCURY HEAD, NAPA VALLEY		289

RED BLENDS

	GLASS	BOTTLE
CHATEAU DAUZAC MARGAUX, BORDEAUX FRANCE	13	36
ORIN SWIFT 8YRS IN THE DESERT, NAPA VALLEY		98
CASADEI SOGNO MEDITERRANEO		42
THE PRISONER		89
OPUS ONE, NAPA VALLEY		649

MERLOT

	GLASS	BOTTLE
FREI BROTHERS, SONOMA RESERVE	12	30
ORIN SWIFT, ADVICE FROM JOHN		60
SWANSON VINEYARDS, NAPA VALLEY		42
SILVERADO VINEYARDS, MT. GEORGE		86

MALBEC

	GLASS	BOTTLE
KIND OF WILD, ARGENTINA		37
DONA PAULA ESTATE, ARGENTINA	11	36

SHIRAZ

	GLASS	BOTTLE
ROBERT OATLEY, MCLAREN VALE	12	34
MCPRICE MYERS SYRAH, CENTRAL COAST		32

ZINFANDEL

	GLASS	BOTTLE
OPOLO, PASO ROBLES	14	37
GRIGCH HILLS ESTATE, NAPA VALLEY		75
SALDO, CALIFORNIA		39

REDS AROUND THE WORLD

	GLASS	BOTTLE
QUERCETO CHIANTI DOCG, ITALIA	10	30
(SEEN & TASTED IN ITALY)		
LUIGI RIGHETTI VALPOLICELLA CLASSICO		73
RAMON BILBAO RIOJA RESERVA		41