

APPETIZERS

SPINACH & ARTICHOKE DIP \$10

Wilted Baby Spinach and Fresh Artichoke Hearts Baked in a Three Cheese Cream,
Served with Garlic Rubbed Toast Points

PAN SEARED CRAB CAKE \$11

Jumbo Lump Blue Crab with Bell Peppers and Scallions,
Pan Seared, Served with Remoulade Sauce

GRILLED SIRLOIN \$12

Choice Cut Sirloin Grilled to Temp and Sliced Thin,
Served with Bordelaise Sauce and Blue Cheese Popover

SHRIMP COCKTAIL \$15

Jumbo Shrimp Steamed in Lemon and Spices,
Served Chilled with House Cocktail Sauce

FRIED CALAMARI \$12

Fresh New England Squid Thin Sliced, Floured and Fried,
Served with Classical Marinara Sauce and Sweet Cherry Peppers

GRILLED SHRIMP SKEWERS \$16

Black Spice and Ume Marinated Shrimp Skewered and Grilled

ANTIPASTO PLATE \$10

Chef's Selection of Cured Meats, Cheeses, and Pickled Vegetables

STEAMED CLAMS \$12

Littleneck Clams Steamed in White Wine,
Garlic and Butter, Served with Toasted French Bread

SOUPS & SALADS

HOUSE SALAD \$6

Fresh Cut Assorted Greens with Tomatoes, Onions and Cucumbers
with Choice Of Dressing

WEDGE SALAD \$8

Iceberg Lettuce Wedges with Blue Cheese Crumbles, Bacon
and Tomatoes with Choice of Dressing

CAESAR SALAD \$8

Chopped Hearts of Romaine Lettuce and Toasted Herb Croutons
Tossed in House Caesar Dressing, Topped with Shaved Parmigiano Cheese

TOMATO & MOZZARELLA \$9

Fresh Sliced Heirloom Tomatoes and Imported Buffalo Mozzarella with Fresh Basil,
Balsamic Glaze and Organic Olive Oil

CHOP HOUSE SALAD \$9

Chopped Lettuce Greens, Tomatoes, Cucumbers, Onions, Bacon and Blue Cheese Crumbles
All Tossed in House Vinaigrette

FRENCH ONION SOUP \$8

Caramelized Sweet Onions in Rich Beef Broth
with Toasted Crostini and French Gruyère and Baby Swiss Cheese

LOBSTER BISQUE \$9

Fresh Maine Lobsters Steamed in a Light Cream with Chopped
Fine Herbs and Dry Sherry Cream

STEAKS & CHOPS

FILET 8oz/\$32 10oz/\$40

Center Cut 8 or 10 Ounce

COWBOY CUT RIBEYE \$50

Bone-In 20 Ounce

SIRLOIN STRIP \$35

Center Cut 14 Ounce

PORTERHOUSE \$60

Thick Cut 24 Ounce

DELMONICO RIBEYE \$37

Boneless 16 Ounce

LAMB RACK \$55

Single-Bone Cut 16 Ounce

PORK CHOP \$30

Maple Brined Thick Cut Single Chop

DINNER SPECIALTIES

PAN SEARED CHICKEN \$26

Herb Marinated Organic Chicken Breast Pan Seared,
Served with a Peppercorn Cream Sauce

BABY BACK RIBS \$30

Mesquite Smoked Dry Rubbed with House BBQ Sauce and White BBQ Sauce

VEAL OSSO BUCCO \$40

Thick Cut Veal Shank Slow Braised in Natural Jus
with Tomatoes and Root Vegetables

PRIME RIB \$27

Whole Roasted Ribeye Sliced to Order,
Pan Seared to Temp, Served Au Jus and Horseradish Cream

CHOP HOUSE BURGER \$22

House Ground 12 Ounce Grilled Angus Beef Patty Topped with Aged White Cheddar,
Served on a Brioche Bun with Lettuce, Pickled Vegetables and Thick Cut Bacon

SEAFOOD

KING CRAB MARKET PRICE

One Pound Split Alaskan King Crab, Steamed or Chilled With
Drawn Butter and Lemon or House Cocktail and Remoulade Sauce

CHILEAN SEA BASS \$32

Porcini Mushroom and Herb Dusted Chilean Sea Bass Pan Seared with Chive Butter Sauce

LOBSTER TAIL MARKET PRICE

12 Ounce North Australian Lobster Tail Butterflied and Baked,
Served with Drawn Butter and Lemon

WILD HALIBUT \$30

Wild Caught Halibut Filet Baked En Papiollette with Fine Herb Butter and Baby Vegetables

MONKFISH \$28

Fresh Cut Maine Monkfish Lightly Braised in a Fresh Tomato and Herb Broth

SIDES

BAKED POTATO \$7

Loaded

TWICE BAKED POTATO \$7

White Cheddar and Bacon

GRILLED ASPARAGUS \$7

Balsamic Glaze and Shaved Parmigiano

BABY SPINACH \$7

Creamed or Sautéed with Garlic and Evo

SWEET POTATO CASSEROLE \$7

Candied Pecan

STEAK FRIES \$7

Garlic Butter and Parmigiano Tossed

MAC N CHEESE \$7

Four Cheese

ROASTED BROCCOLINI \$7

Smoked White Cheddar and Bacon

YUKON GOLD POTATO MASH \$7

Roasted Garlic and Black Pepper

HAND CUT FRENCH FRIES \$7

Sea Salt, Black Pepper and Herb Tossed

WILD MUSHROOMS \$7

Roasted with Shallots and Garlic