

M A J E S T I C

CHOP HOUSE



APPETIZERS

SPINACH & ARTICHOKE DIP \$10

Wilted Baby Spinach and Fresh Artichoke Hearts Baked in a Three Cheese Cream,
Served with Garlic Oil Brushed Grilled Pita Bread

PAN SEARED CRAB CAKE \$12

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

SMOKED SHORT RIB \$12

Smoked Boneless Wagyu Beef Short Rib
with BBQ Demi Glace Sauce and Sweet Sesame Slaw

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 Lime Marinated Shrimp Skewered and Grilled

ANTIPASTO PLATE \$10

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

OYSTERS ROCKEFELLER \$16

Fresh Half Shell Oysters Topped with Pernod-Spiked Creamed Spinach,
Baked and Finished with Béarnaise Sauce

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

ROMA TOMATO BISQUE \$6

Fresh Roma Tomatoes Puréed in a Light Cream, Topped with Fresh Basil and Asiago Cheese

STEAKS & CHOPS

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

Center Cut 8 or 10 Ounce

SIRLOIN STRIP \$35

Center Cut 14 Ounce

LAMB RACK \$55

Single-Bone Cut 16 Ounce

COWBOY CUT RIBEYE \$60

Bone-In 20 Ounce

PORTERHOUSE \$60

Thick Cut 24 Ounce

PORK CHOP \$30

Maple Brined Thick Cut Single Chop

DELMONICO RIBEYE \$37

Boneless 16 Ounce

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 MILANESE \$42

Bone-In Veal Cutlet Butterflied and Pounded Thin, Parmigiano Breaded
and Pan Fried in Extra Virgin Olive Oil

PRIME RIB \$27

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

CIOPPINO \$28

Chef's Selection of Fresh Seafood Lightly Simmered in Tomato
and Saffron Broth Served over Linguine Pasta

SEAFOOD

KING CRAB MARKET PRICE

One and a Half Pounds Split Alaskan King Crab, Steamed Served
with Drawn Butter and Lemon

KING SALMON \$32

Ōra King Salmon Filet Pan Seared Served with Wilted Greens
and Garlic Infused Extra Virgin Olive Oil Drizzle

LOBSTER TAIL MARKET PRICE

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

WILD HALIBUT \$32

Wild Caught Halibut Filet either Grilled or Pan Seared
Served with Roasted Baby Vegetables and Fresh Herb Butter

WHITEFISH \$28

Lake Superior Whitefish Filet Broiled Served
with Lemon Cream Sauce and Tomato Caper Relish

SIDES

BAKED POTATO \$7

Loaded

BABY SPINACH \$7

Creamed or Sautéed with Garlic and Evo

MAC N CHEESE \$7

Four Cheese

HAND CUT FRENCH FRIES \$7

Sea Salt, Black Pepper and Herb Tossed

TWICE BAKED POTATO \$7

White Cheddar and Bacon

SWEET POTATO CASSEROLE \$7

Candied Pecan

ROASTED BROCCOLINI \$7

Smoked White Cheddar and Bacon

WILD MUSHROOMS \$7

Roasted with Shallots and Garlic

GRILLED ASPARAGUS \$7

Balsamic Glaze and Shaved Parmigiano

STEAK FRIES \$7

Garlic Butter and Parmigiano Tossed

YUKON GOLD POTATO MASH \$7

Roasted Garlic and Black Pepper

SAUTÉED BABY GREEN BEANS \$7

Garlic Brown Butter and Toasted Almonds

20% service charge added to all parties of 5 or more. 10% service charge will be added to all carryout orders.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.