



APPETIZERS

- Cheese Ravioli with Mushroom Ragout **12.95**
Classical Escargot in Garlic Butter (6) **10.95**
Beef K-bob with Herbed Yogurt **10.95**
Chilled Shrimp Cocktail **11.95**
Jumbo Lump Crabmeat Ceviche **13.95**
Jumbo Lump Crabmeat Enchilada **12.95**
Ahi Tuna with Wasabi Mayonnaise **13.95**
Fried Calamari with Tomato Risotto **9.95**
Pan Seared Scallops with Corn Risotto **12.95**
Tempura Shrimp with Sweet Chili Sauce **10.95**
Prince Edward Island Mussels with Herbed Tomato Broth **13.95**
Mini Tacos-Choice of Jumbo Lump Crabmeat or Ahi Tuna **12.95**
Pan Seared Crab Cake with Red Bell Pepper Cream Sauce **12.95**

- Appetizer Platter Royale for Two **29.95**
Two Shrimp Tempura, Two Scallops, Crab Cake, Calamari
Cold Appetizer Platter Royale for Two **29.95**
Two Shrimp Cocktail, Ahi Tuna, Jumbo Lump Crabmeat Ceviche

SALADS

- Chophouse Soup of the Evening **6.95**
Baby Spinach and Strawberry Salad **9.95**
Tomato, Grilled Onion and warm Roquefort Salad **11.95**
Traditional Caesar Salad with Regianno Parmesano **7.95**
Chop House Salad with Applewood Bacon and Roquefort **8.95**
Wedge Salad with Roquefort dressing and Applewood Bacon **8.95**
"Zack Attack" Salad with Shrimp and Jumbo Lump Crabmeat **13.95**
Cucumber, Tomato, Onion and Beef Salad with Herbed Yogurt and Jalapeno **13.95**

SIDE OFFERINGS

7.95

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| Creamed Spinach | Butter Braised Corn |
| Fried Onion Rings | Sautéed Green Beans |
| Braised Mushrooms | Salt Crusted Baked Potato |
| Macaroni and Cheese | Asparagus with Hollandaise |
| Buttered French Fries | Twice-baked Gratiné Potatoes |



CHOPS & STEAKS

- 12 oz. New York Strip **32.95**
14 oz. Veal Rib Chop **37.95**
20 oz. Bone-in Rib-eye **41.95**
Carne Asada Bone-in Rib-eye Fajita style **46.95**
Lamb Chops with Mousseline Potatoes and Asparagus **32.95**
Filet Mignon with Dynamite Sauce 8 oz. **36.95** 12 oz. **46.95**
Filet Oscar with Asparagus and Béarnaise 8 oz. **36.95** 12 oz. **46.95**
Braised Lamb Shank with Mousseline Potatoes and Green Beans **29.95**
Pepper Crusted Filet Mignon with Lyonnaise Potatoes 8 oz. **35.95** 12 oz. **45.95**
6 oz. Filet Mignon **24.95** 8 oz. Filet Mignon **32.95** 12 oz. Filet Mignon **42.95**

POULTRY

- Grilled Chicken Breasts with Asparagus and Grilled Vegetables **19.95**
Chicken Cordon Bleu with Mousseline Potatoes and Vegetable Medley **24.95**
Cracklin' Chicken with Mousseline Potatoes and Vegetable Medley **26.95**

PASTA

- Rigatoni Pasta with Assorted Mushrooms in a Madeira Cream Sauce **23.95**
Served with choice of Chicken or Shrimp

SEAFOOD

- 8-10 oz. Lobster Tail **Market Price**
Served with Mixed Vegetables and Potato Purée
Pan Seared Scallops in a Lime Butter Sauce **28.95**
Served with Cheddar-Jack Cheese Grits and Grilled Asparagus
Grilled Rainbow Trout with Mousseline Potatoes and Vegetable Medley **22.95**
Pan Seared Sea Bass with Lobster Butter Sauce, Corn Risotto and Asparagus **Market Price**
Pepper Crusted Tuna Mignon with Cranberry Galette and Chanterelle Mushrooms **29.95**
Pan Seared Salmon over Olive Oil Potatoes **26.95**

Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.
Please notify the server if you have any food allergies prior to ordering.

There will be a 20% Gratuity added to groups of 8 or more.