



APPETIZERS

FRENCH ONION au Gratin	5.95
SOUP DU JOUR	4.50
MOZZARELLA BLOCK mozzarella cheese block, seasoned bread crumbs, deep-fried, marinara sauce	7.95
Gf AHI SESAME TUNA sesame, pan-seared, ginger soy sauce	11.95
BUFFALO WINGS deep-fried, our signature sweet and spicy buffalo sauce, celery, bleu cheese	10.95
Gf TOMATO & FRESH MOZZARELLA sliced fresh mozzarella cheese, garden tomatoes, fresh basil, mixed field greens, rosemary-garlic infused olive oil, balsamic glaze	8.50
COCONUT SHRIMP deep-fried, spicy pineapple preserve	9.95
PORK POT STICKERS pork dumplings, steamed, ginger soy sauce	7.95
Gf JUMBO SHRIMP COCKTAIL spicy cocktail sauce	10.95
CALAMARI flour dipped, deep-fried, spicy red sauce	9.50
Gf JAMAICAN JERK CHICKEN jerk spices, grilled, hot honey mustard sauce	7.95

CHICKEN / VEAL

FRANCHAISE egg-battered, sautéed, lemon, butter, white wine	17.95/22.95
MARSALA sliced button mushrooms, sweet marsala wine	17.95/22.95
PARMIGIANA seasoned bread crumbs, melted mozzarella cheese, marinara sauce, penne pasta	17.95/22.95
PICCATTA sautéed, lemon, butter, garlic, white wine, capers over angel hair	17.95/22.95
EGGPLANT PARMIGIANA Lightly breaded fresh eggplant, marinara, penne pasta	16.95

An 18% gratuity will be added to parties of eight(8) or more. Split dinner charge \$4.95



SEAFOOD

ORANGE GLAZED SALMON* eight ounce pan-seared, bourbon orange marmalade	22.95
CAJUN BLACKENED COD broiled, homemade light cajun seasoning, lemon-butter, white wine,	19.95
PABLO'S PASTA Sautéed shrimp with black olives, sundried tomatoes, and fresh basil in a white wine sauce	19.95
SEAFOOD CAKES crab, shrimp, scallops, baked, remoulade sauce	21.95
Gf AHI TUNA sesame seeds, pan seared, ginger soy sauce	22.95
FRIED JUMBO SHRIMP hand-breaded shrimp, deep-fried, cocktail or tartar sauce	21.95
BROILED LOBSTER TAIL eleven ounce rock lobster tail, broiled, served with drawn butter	market

All entrées served with fresh bread, side salad, baby carrots, and choice of baked potato, pasta with red sauce, or french fries. Substitute onion rings for \$1.25.

PASTA

PASTA W/ MEATBALLS penne or angel hair, spaghetti sauce and meatballs	14.95
PENNE ALA VODKA penne, blush bacon vodka cream sauce <i>add grilled chicken 4.00 or grilled shrimp 7.25</i>	14.95
BOLOGNESE penne pasta, homemade Italian meat sauce (beef,pork,sausage,dry aged beef,carrot,peas)	15.95
CAJUN CHICKEN PASTA penne, cajun-grilled chicken, alfredo cream sauce	17.95
GARDEN PASTA fresh broccoli, button mushrooms, sun-dried tomatoes, spinach, oil, and garlic, tossed with penne. Add grilled chicken 4.00 or shrimp 7.25	16.95





BEEF / PORK

Gf DELMONICO* 27.95
 twelve-ounce, montreal-seasoned ribeye

Gf BLACK ANGUS NY STRIP STEAK* 29.95
 fourteen-ounce, center-cut, certified black angus new york strip

Gf FILET* 29.95
 eight-ounce, bacon-wrapped filet mignon

Gf PRIME CUT PORK CHOP* 21.95
 twelve-ounce, frenched cut, southwest rub, bleu cheese herb crust

BRAISED BEEF SHORT RIB 19.95
 madeira wine sauce

JACK DANIELS FLAT IRON STEAK* 22.95
 eight-ounce, sweet jack daniels sauce, fried onion frizzles

"DRY AGED" COWBOY STEAK* 39.95
 16 oz 28 day "dry aged" bone in ribeye, seasoned and grilled, served over a bed of garlic mashed with topped with onion tangles (limited quantity)

temperatures
 *rare – cool red center *medium rare – warm red center *medium – pink center
 *medium well – slightly pink center *well done – cooked throughout

ACCOMPANIMENTS FOR THE ABOVE

fried jumbo shrimp(3) 7.50

fried coconut shrimp (3) 7.50

seafood cake 7.95

Gf steamed brocoli 2.95

Gf sautéed mushrooms and onions 2.95

Gf sautéed spinach 2.95

Gf eight oz. rock lobster tail market

blue cheese and herb crust 2.95

LITE FARE

CHEESEBURGER* 11.95
 served on a soft ciabatta bun with lettuce, tomato and onion. add 1.00 for bacon - add 1.25 for onion rings

CHOPHOUSE STEAK SANDWICH* 14.95
 grilled ribeye topped with onions and provolone cheese on a hoagie roll served with fries. add 1.25 for onion rings

CHICKEN CHEESE STEAK 11.95
 diced boneless chicken breast lightly seasoned and sautéed with American cheese, served on a fresh hoagie roll with fries. add 1.25 for onion rings

** MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*





SPECIALTY SALADS

- STEAK SALAD*** 16.95
 mixed greens, cherry tomatoes, red onion, crumbled bleu cheese, house vinaigrette, grilled flat-iron, topped with onion tangles
- Gf THE WEDGE** 8.95
 fresh iceberg wedge, plum tomatoes, bacon, creamy gorgonzola and bleu cheese dressing, balsamic glaze
add grilled chicken 4.00, add grilled shrimp 7.25
- Gf SESAME GINGER TUNA SALAD*** 15.25
 mixed greens, mandarin oranges, caramelized walnuts, oriental noodles, orange sesame ginger dressing, pan-seared sesame tuna
substitute grilled chicken 11.95
- CHICKEN CAESAR** 12.95
 romaine lettuce, croutons, parmesan cheese, caesar dressing, grilled chicken
substitute grilled shrimp add 4.50 ~ or grilled flat-iron steak add 5.00*
- Gf CHOPHOUSE GREEK SALAD** 9.95
 mixed greens, chopped tomato, red onion, cucumber, kalamata greek olives, and feta cheese served with a lemon vinaigrette
add grilled chicken 4.00, grilled shrimp 7.25, pan seared cajun salmon 7.95
- NEW SUMMER SALAD** 9.95
 Mixed greens, spinach, candied walnuts, fresh strawberries, cucumber, red onion and crumbled bleu cheese, served with a poppyseed dressing
add grilled chicken 4.00, grilled shrimp 7.25,

TWENTY DOLLAR WINE LIST

Hand-selected premium wine for just \$20 each. Wines below are listed top to bottom from light and fruity to heavy and dry.

Covey Run Riesling

Boasting flavors of fresh nectarine, kefir lime, and apricots with well balanced, refreshing acidity.

Sycamore Lane White Zinfandel

Boasting attractive aromas of strawberries and watermelon with light fruity flavors and a touch of cream

Beringer Merlot

A sweet, toasty note of oak rounds out the blend and gives this wine a nice body mouth and feel.

Rawson's Retreat Shiraz Cabernet

Showcasing appealing berry and spice characteristics from the Shiraz together with Cabernet Sauvignon choc-mint and subtle oak.

Lindemann's Chardonnay Bin 65

Full flavored with creamy tropical fruit, characters of pineapple, melon and white peach featuring a long soft oak finish

Sycamore Lane Cabernet Sauvignon

Exhibits an enticing aroma of fresh red cherries and sweet oak vanilla with a hint of herbal tones.

A full premium wine list is also available

