

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	11.95	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	10.50
Gf JAMAICAN JERK CHICKEN jerk spices, grilled, hot honey mustard sauce	8.95		

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

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



Seafood

ORANGE GLAZED SALMON	<i>eight ounce pan-seared, bourbon orange marmalade</i>	22.95
RED SNAPPER	<i>Pan seared, served with a butter pan sauce over a bed of spinach</i>	24.95
SHRIMP SCAMPI	<i>Sautéed shrimp with lemon, butter, garlic and white wine served over angel hair pasta</i>	19.95
SEAFOOD CAKES	<i>crab, shrimp, scallops, baked, remoulade sauce</i>	21.95
🍷 AHI TUNA*	<i>ten ounce ahi, sesame seeds, pan seared, ginger soy sauce</i>	22.95
FRIED JUMBO SHRIMP	<i>hand-breaded shrimp, deep-fried, cocktail or tartar sauce</i>	21.95
BROILED LOBSTER TAIL	<i>eleven ounce rock lobster tail, broiled, served with drawn butter</i>	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	<i>penne or angel hair, spaghetti sauce and meatballs</i>	14.95
PENNE ALA VODKA	<i>penne, blush bacon vodka cream sauce</i>	14.95
	<i>• add grilled chicken 4.00 or grilled shrimp 7.25</i>	
BOLOGNESE	<i>penne pasta, homemade Italian meat sauce (beef,pork,sausage,dry aged beef,carrot,peas)</i>	15.95
CAJUN CHICKEN PASTA	<i>penne, cajun-grilled chicken, alfredo cream sauce</i>	17.95
GARDEN PASTA	<i>fresh broccoli, button mushrooms, chopped tomatoes, spinach, oil, and garlic, tossed with penne. Add grilled chicken 4.00 or shrimp 7.25</i>	16.95

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Beef / Pork



"DRY AGED" COWBOY STEAK* twenty-ounce 28 day "dry-aged" bone in ribeye, seasoned and grilled, served over a bed of garlic mashed topped with onion tangles.	46.95
Gf DELMONICO* twelve-ounce, montreal-seasoned ribeye	28.95
Gf BLACK ANGUS NY STRIP STEAK* fourteen-ounce, center-cut, certified black angus new york strip	29.95
Gf FILET* eight-ounce, bacon-wrapped filet mignon	30.95
Gf PRIME CUT PORK CHOP* twelve-ounce, frenched cut, southwest rub, bleu cheese herb crust	22.95
JACK DANIELS FLAT IRON STEAK* eight-ounce, sweet jack daniels sauce, fried onion frizzles	22.95
Gf TOMAHAWK STEAK* Over 3 lb bone-in ribeye coffee rubbed, grilled then slow roasted, topped with an herb compound butter and served over garlic mashed potatoes. (limited availability)	market price

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) 7.5	Gf STEAMED BROCOLI 2.95	Gf 8OZ LOBSTER TAIL MARKET PRICE
Gf SAUTÉED MUSHROOMS AND ONIONS 2.95	Gf SAUTÉED SPINACH 2.95	BLUE CHEESE AND HERB CRUST 2.95
SEAFOOD CAKE 7.95	FRIED COCONUT SHRIMP 7.5	

Lite Fare

CHEESEBURGER* served on a soft ciabatta bun with lettuce, tomato and onion. add 1.00 for bacon - add 1.25 for onion rings	12.95
CHOPHOUSE STEAK SANDWICH* grilled ribeye topped with onions and provolone cheese on a hoagie roll served with fries. add 1.25 for onion rings	14.95
CHICKEN CHEESE STEAK 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	12.95

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Specialty Salads

- STEAK SALAD*** *mixed greens, cherry tomatoes, red onion, crumbled bleu cheese, house vinaigrette, grilled flat-iron, topped with onion tangles* 17.95
- GF SESAME GINGER TUNA SALAD*** *mixed greens, mandarin oranges, caramelized walnuts, oriental noodles, orange sesame ginger dressing, pan-seared sesame tuna* 16.25
 • substitute grilled chicken 11.95
- GF THE WEDGE** *fresh iceberg wedge, plum tomatoes, bacon, creamy gorgonzola and bleu cheese dressing, balsamic glaze* 9.95
 • add grilled chicken 4.00, add grilled shrimp 7.25
- CHICKEN CAESAR** *romaine, croutons, parmesan cheese, caesar dressing, grilled chicken* 13.95
 • substitute grilled shrimp add 4.50 ~ or grilled flat-iron steak* add 5.00
- GF CHOPHOUSE SUMMER SALAD** *mixed greens, strawberries, candied walnuts, red onion, and feta cheese served with a poppyseed dressing* 10.95
 • add grilled chicken 4.00, grilled shrimp 7.25, pan seared cajun salmon 7.95
- BUFFALO CHICKEN SALAD** *mixed greens, tomato, cucumber, red onion, crumbled blue cheese, blue cheese dressing, topped with crispy buffalo chicken* 14.95
 • substitute buffalo shrimp for an additional \$3.00

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.*

BANFI LE RIME PINOT GRIGIO *Pale straw yellow. Hints of pear and white flowers. Well balanced with an unusually lively acidity.*

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

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