

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, deep fried, 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

Gf ORANGE GLAZED SALMON	<i>eight ounce pan-seared, bourbon orange marmalade</i>	23.95
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
Gf AHI TUNA*	<i>ten ounce ahi, sesame seeds, pan seared, ginger soy sauce</i>	23.95
FRIED JUMBO SHRIMP	<i>hand-breaded shrimp, deep-fried, cocktail or tartar sauce</i>	21.95
Gf 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

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- "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 29.95
- Gf BLACK ANGUS NY STRIP STEAK*** fourteen-ounce, center-cut, certified black angus new york strip 31.95
- Gf FILET*** eight-ounce, bacon-wrapped filet mignon 31.95
- 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, please allow ample time to prepare) 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** SAUTÉED MUSHROOMS AND ONIONS 2.95
- SEAFOOD CAKE 7.95
- Gf** STEAMED BROCOLI 2.95
- Gf** SAUTÉED SPINACH 2.95
- FRIED COCONUT SHRIMP 7.5
- Gf** 8OZ LOBSTER TAIL MARKET PRICE
- BLUE CHEESE AND HERB CRUST 2.95

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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