

STARTERS

FRENCH ONION 6.95	SOUP DU JOUR 5.95	MOZZARELLA BLOCK 8.95
BAKED RICOTTA DIP 11.95	🍷 JUMBO SHRIMP COCKTAIL 14.95	mozzarella cheese block, seasoned bread crumbs, deep-fried, marinara sauce
ricotta, goat cheese, hot honey, roasted pepper coulis, flat bread crostinis	spicy cocktail sauce	🍷 JAMAICAN JERK CHICKEN 8.95
COCONUT SHRIMP 12.95	PORK POT STICKERS 9.95	jerk spices, grilled, served with Caribbean aioli
homemade deep-fried, served with Caribbean aioli	pork dumplings, steamed, ginger soy sauce	GRANDE MEATBALL 12.95
CALAMARI 15.95	BUFFALO WINGS 15.95	8 oz signature house made meatball, ricotta cheese garnish
flour dipped, deep-fried, served with a spicy marinara sauce	deep-fried, our signature sweet and spicy buffalo sauce, celery, bleu cheese	🍷 AHI SESAME TUNA* 13.95
		sesame, pan-seared, wakame salad, ginger soy sauce

SEAFOOD

🍷 FRESH CANADIAN SALMON 27.95	🍷 SHRIMP RISOTTO 25.95
smoked sea salt, corn and parsnip puree, rosemary oil, roasted red pepper coulis	sautéed shrimp with sun-dried tomatoes, fresh local greens and wild mushrooms, garlic, white wine, and fresh basil simmered in creamy Arborio rice
🍷 AHI SESAME TUNA* 26.95	SEAFOOD CAKES 23.95
10oz Ahi tuna, sesame, pan-seared, wakame salad, ginger soy sauce	crab, shrimp, scallops, baked, remoulade sauce
FRESH CATCH MP	
pan fried, fregola pasta and local green sauté, herb sherry pan sauce, creamy scallion ginger yogurt sauce	

BEEF / PORK

🍷 BLACK ANGUS NY STRIP* 38.95	🍷 FILET* 39.95	🍷 DELMONICO* 36.95
14 oz center-cut, certified black angus New York strip	8 oz, bacon-wrapped filet mignon, mushroom bordelaise	12 oz, montreal-seasoned ribeye
CALVES LIVER & ONIONS 23.95	BEEF BRASATO 31.95	"THE PORTO" PORK CHOP* 30.95
floured, pan fried, crispy bacon, sautéed onions, chianti au jus, mashed potatoes	Slow braised boneless short rib, sun-dried tomato risotto, Demi glaze	12 oz "frenched cut" Pork Chop, Fladgate Port wine glazed, crispy pancetta, au jus, garlic mashed
"THE BLEU" PORK CHOP* . . . 29.95		
12 oz frenched cut, southwest rub, bleu cheese herb crust, garlic mashed		

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 rosemary herb butter.
54.95

■ ENTRÉE COMPLIMENTS & SIDES ■

SAUTÉED MUSHROOMS 3.95	STEAMED BROCOLI 3.95	BERNAISE SAUCE 3.95
SEAFOOD CAKE 8.95	SAUTÉED SPINACH 3.95	AU PAUVE 3.95
FRIED SHRIMP 8.95	MUSHROOMS AND ONIONS 3.95	BLUE CHEESE AND HERB CRUST 3.95
MASHED POTATOES \$3.95		

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. STEAK TEMPERATURES: *RARE – cool red center *MEDIUM RARE – warm red center *MEDIUM – pink center *MEDIUM WELL – slightly pink center *WELL DONE – cooked throughout



ITALIAN SPECIALTIES

- PASTA W/ MEATBALLS** 19.95
penne or angel hair, house made marinara and meatballs
~ Gluten Free Fusilli Pasta available for \$3.95
- PAPPARDELLE ALA VODKA** 22.95
pappardelle pasta, bacon vodka cream sauce, buratta brûlée
~ add grilled chicken \$4.95 or grilled shrimp \$7.95
- CHICKEN ALFREDO** 26.95
sun-dried tomato pesto marinated grilled chicken, Alfredo, ricotta cheese dollup, roasted red pepper coulis, fresh basil
- BOLOGNESE** 22.95
penne pasta, homemade Italian meat sauce (pork, sausage, ground beef, carrot, peas)
- GNOCCHI ARRIBATA** 22.95
potato gnocchi tossed in a spicy tomato cream sauce, Buratta brule

- MARSALA.** Chicken \$21.95 / Veal \$25.95
**wild local mushroom blend, sweet marsala wine
- FRANCHAISE** Chicken \$21.95 / Veal \$25.95
egg-battered, sautéed, lemon, butter, white wine
- PARMIGIANA** C \$20.95/V \$25.95/Eggplant \$20.95
seasoned bread crumbs, melted mozzarella cheese, marinara sauce, penne pasta
- SALTIMBUCCA** Chicken \$22.95 / Veal \$27.95
prosciutto, spinach, provolone cheese, fresh sage wine sauce, over angel hair
- BAKED GNOCCHI PRIMAVERA** 25.95
local greens, sun-dried tomatoes, white wine, Alfredo, toasted bread crumbs

All Entrées Include:

bread, side salad, baby carrots, and choice of baked potato, pasta with red sauce, or french fries. Substitute onion rings for \$1.50, Mashed Potatoes \$2.95, Caesar Salad \$2.95 ***Entrées include 1 complimentary bread basket, Extra Bread Basket \$2.95

LITE FARE

- CHOP HOUSE CHEESEBURGER*** 15.95
served on a soft brioche bun with lettuce, tomato and onion. add \$1.25 for bacon, \$1.50 for onion rings
- CHOPHOUSE STEAK SANDWICH*** 17.95
grilled ribeye topped with onions and provolone cheese on a hoagie roll served with fries. add 1.50 for onion rings
- CHICKEN CHEESESTEAK** 15.95
diced boneless chicken breast lightly seasoned and sautéed with peppers & onions and American cheese, served on a fresh hoagie roll with fries. add 1.50 for onion rings

SPECIALTY SALADS

- STEAK SALAD*** 22.95
mixed greens, cherry tomatoes, red onion, crumbled bleu cheese, house vinaigrette, grilled strip steak, topped with onion rings
- CHICKEN CAESAR SALAD** 16.95
romaine, croutons, parmesan cheese, caesar dressing, grilled chicken
~ substitute grilled shrimp add 4.95 ~ or grilled strip steak* add 5.95
- ORIENTAL TUNA SALAD*** 20.95
mixed greens, mandarin oranges, candied walnuts, oriental noodles, orange sesame ginger dressing, pan-seared sesame tuna
~ substitute grilled chicken 17.95
- SALMON SALAD*** 20.95
fresh grilled salmon, baby kale blend, fried potatoes in pesto, hard boiled egg, grape tomatoes, pickled red onion, feta cheese, cucumbers, dijon vinagrette, house croutons

KIDS MENU

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| Includes Soft Drink | For Kids 12 and under | \$8.95 |
| Pasta with Meatball | Macaroni and Cheese | |
| Cheeseburger w/ Fries | Kids Chicken Tenders w/ Fries | |
| Li'l Chicken Parmesan w/ Pasta | Penne Alfredo | |
| Kids Pizza | | |