



GRILLS, ROASTS, AND CHOPS

PRIME NEW YORK SIRLOIN 14 oz.....	28.99
DRY AGED NEW YORK SIRLOIN 14 oz. (30 DAYS)	28.99
PRIME NEW YORK SIRLOIN 20 oz.....	36.99
FILET MIGNON 12 oz.....	29.99
WRAPPED IN ALL NATURAL, APPLEWOOD SMOKED BACON	3.00
PRIME PORTERHOUSE STEAK 22 oz	35.99
PRIME RIB 20 oz	28.99
PRIME BONELESS RIB EYE STEAK 16 oz	28.99
VEAL CHOP (PORTERHOUSE CUT).....	25.99
SERVED WITH A CRANBERRY CHUTNEY	

ADDITIONS

- CRUMBLY STILTON CHEESE.....3.00
- AU POIVRE
- OSCAR (CRAB AND HOLLANDAISE).....5.00
- STUFFED SHRIMP EACH.....4.00

CHOP HOUSE CLASSICS

GRILLED BLACK PEPPER ENCRUSTED NY SIRLOIN	29.99
PRESENTED WITH MASHED POTATO, ROASTED MUSHROOMS AND A SHALLOT BRANDY CREAM SAUCE	
MIXED GRILL	27.99
SEASONED BROILED FILET OF MIGNON, CONFIT OF DUCK LEG WITH ORANGE SESAME GLAZE, AND BLACKENED JUMBO SHRIMP ARE SERVED WITH GARLIC MASHED POTATO, FIG AND SWEET ONION COMPOTE AND A VINE RIPENED TOMATO RELISH	
SURF AND TURF	29.99
A PETITE FILET, TOPPED WITH HERB BUTTER ACCOMPANIED BY FOUR SCALLOP STUFFED SUPER JUMBO SHRIMP AND YUKON GOLD MASHED POTATO, ACCENTED BY A LEMON BASIL VINAIGRETTE AND RED PEPPER OIL	
RACK OF LAMB.....	29.99
A DIJON MUSTARD AND HERB RUBBED RACK OF LAMB IS PRESENTED WITH YUKON GOLD WHIPPED POTATO, A ROSEMARY LAMB REDUCTION AND GRILLED ASPARAGUS	
WAGYU FLAT IRON STEAK	29.99
GRILLED WAGYU FLAT IRON STEAK WITH SAUTEED ASPARAGUS, OYSTER MUSHROOMS, ROASTED RED POTATOES AND A RICH CABERNET SAUCE	



CHOP HOUSE SIGNATURE ENTRÉES EXECUTIVE CHEF: BENJAMIN STEVENS

BASIL AND GARLIC ALL NATURAL HANGER STEAK	21.99
PAN SEARED HERB MARINATED MAYER RANCH HANGER STEAK SERVED WITH A PARMESAN TOPPED BEEFSTEAK TOMATO, SCALLOPED POTATO GRATIN AND A RICH VEAL GLACE	
BRAISED LAMB SHANK AND CARROTS.....	22.99
BRAISED AMERICAN LAMB SHANK SERVED WITH YUKON GOLD MASHED POTATOES, GLAZED BABY CARROTS, HARICOT VERTS, AND A SAUCE MADE FROM THE RED WINE BRAISING LIQUID	
PORK TENDERLOIN WITH WHITE BEANS	19.99
HERB GRILLED PORK TENDERLOIN WITH SWEET SAUSAGE, CANNELLONI BEANS AND SPINACH	
COQ AU VIN	21.99
ONE HALF OF AN ALL NATURAL BELL AND EVANS CHICKEN, SLOW COOKED IN RED WINE, ONIONS, GARLIC AND COGNAC. SERVED WITH FINGERLING POTATOES, FINGERLING YAMS, PEARL ONIONS AND NORTH COUNTRY BACON	
BEEF TENDERLOIN TIPS AU VIN	21.99
GENTLY BRAISED TENDERLOIN TIPS WITH BACON WHIPPED POTATO, PORTABELLO MUSHROOMS, CRISPY ONIONS AND CHIVE MASCARPONE	
ONE POUND MEATLOAF.....	18.99
HOUSE GROUND FILET MIGNON MEATLOAF LAYERED WITH SHARP CHEDDAR CHEESE SERVED WITH YUKON MASHED POTATOES AND OUR VEAL GLACE	

FRESH SEAFOOD ENTREES

PAN SEARED LEMON SOLE.....	22.99
SEASONED, PAN SEARED GEORGE'S BANK LEMON SOLE, SERVED WITH CAULIFLOWER PUREE AND A BROWN BUTTER CAPER SAUCE	
GRILLED SWORDFISH AND CHANTERELLE.....	24.99
MUSHROOM SAUCE GRILLED SWORDFISH STEAK WITH FINGERLING POTATOES, PEARL ONIONS, BROCCOLI, AND ROASTED BEETS SERVED WITH A CHANTERELLE MUSHROOM CREAM SAUCE	
GRILLED SALMON WITH LENTILS.....	22.99
HERB RUBBED AND GRILLED NORTH ATLANTIC FILLET OF SALMON ON PARSNIP PUREE AND STEWED LENTILS	
SAUTEED SEA SCALLOPS AND KING CRAB RISOTTO.....	22.99
PAN SEARED NEW BEDFORD SEA SCALLOPS WITH KING CRAB RISOTTO AND A BUTTERNUT BUTTER SAUCE	
SCALLOP AND SPINACH STUFFED HADDOCK.....	22.99
OVEN BAKED NORTH ATLANTIC HADDOCK STUFFED WITH SCALLOPS AND SPINACH SERVED OVER A DUAL POTATO HASH WITH CRISPY BACON BITS LAVISHED WITH A LEMON DILL CREAM SAUCE	
SWORDFISH.....	25.99
NORTH ATLANTIC SALMON FILLET	21.99
NORTH ATLANTIC HADDOCK	19.99
LOBSTER AND STEAK: SIX OUNCE FILET MIGNON AND ONE POUND STEAMED LOBSTER.....	29.99
TWO POUND LOBSTER	35.99
MEDIUM ALASKAN KING CRABLEGS (1LB)	29.99
JUMBO ALASKAN KING CRABLEGS (1LB)	39.99

SIDE DISHES

ASPARAGUS WITH HOLLANDAISE.....	6.99
SAUTEED BUTTON MUSHROOMS.....	6.99
BROCCOLI WITH HOLLANDAISE.....	5.99
CREAMED SPINACH.....	6.99
WHIPPED BUTTERNUT SQUASH.....	5.99
FRITES.....	5.99
LOBSTER MACARONI AND CHEESE.....	9.99
OVEN ROASTED RED BLISS POTATO.....	5.99
AU GRATIN POTATO	7.99
MASHED POTATO.....	5.99
GARLIC MASHED POTATO	5.99

PRICE-FIXED SUNDAYS

3-COURSE DINNER 19.99

PRICE DOES NOT INCLUDE TAX AND GRATUITY.

PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY BELOW

FIRST COURSE	ENTRÉE COURSE INCLUDES POTATO & VEGETABLE	DESSERT COURSE
HOUSE SALAD	ROASTED RIB EYE OF BEEF	ONE ELEVEN CHEESECAKE
FRIED CALAMARI	SCALLOP AND SPINACH STUFFED HADDOCK	WARM FRUIT COBBLER
LOBSTER BISQUE	ONE POUND MEATLOAF	CHOCOLATE TULIP CUP

ALL ENTREES ARE SERVED WITH A HOUSE SALAD • ALL MEATS ARE USDA PRIME OR HAND SELECT CHOICE
CERTAIN ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED SHELLFISH OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.