



GRILLS, ROASTS, AND CHOPS

- PRIME NEW YORK SIRLOIN 14 oz..... 29.99
- DRY AGED NEW YORK SIRLOIN 14 oz.. (30 DAYS)..... 29.99
- 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..... 36.99
- PRIME RIB 20 oz. 29.99
- PRIME BONELESS RIB EYE STEAK 16 oz. 29.99
- VEAL CHOP (PORTERHOUSE CUT)..... 26.99
- SERVED WITH A CRANBERRY CHUTNEY

ADDITIONS	
• CRUMBLY STILTON CHEESE.....	3.00
• AU POIVRE	3.00
• 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..... 28.99
- 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..... 32.99
- 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 22.99
- PAN SEARED HERB MARINATED MAYER RANCH HANGER STEAK SERVED WITH A PARMESAN TOPPED BEEFSTEAK TOMATO, SCALLOPED POTATO GRATIN AND A RICH VEAL GLACE
- BARBECUE PORK SHORT RIB 22.99
- HONEY CHIPOTLE BARBECUE PORK SHORT RIB WITH ROASTED RED RADISH, HARICOT VERTS, MASHED RED BLISS POTATOES, AND GRILLED BOURBON PEACHES
- PORK TENDERLOIN WITH WHITE BEANS 19.99
- HERB GRILLED PORK TENDERLOIN WITH SWEET SAUSAGE, CANNELLONI BEANS AND SPINACH
- PROSCIUTTO WRAPPED B & E AIRLINE CHICKEN BREAST 21.99
- PROSCIUTTO WRAPPED ALL NATURAL BELL AND EVANS CHICKEN BREAST, WITH WING JOINT ATTACHED. SERVED WITH ASPARAGUS, SWISS CHARD, AND CHERRY TOMATOES TOSSED WITH FRESH CUT PAPPARDELLE PASTA AND AMERICAN GRANA. TOPPED WITH A WATERCRESS SALAD.
- BEEF TENDERLOIN TIPS AU VIN 21.99
- GENTLY BRAISED TENDERLOIN TIPS IN CABERNET SAUVIGNON WINE, WITH MASHED RED POTATO, SAUTÉED SWISS CHARD AND GREAT HILL BLUE CHEESE AND CARAMELIZED ONION 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
- SPICED SWORDFISH AND NATIVE CORN 26.99
- SPICED SWORDFISH GRILLED WITH NATIVE CORN, CHOPPED TOMATOES, LITTLENECK CLAMS, AND A CHARRED TOMATO BUTTER
- HERB GRILLED SALMON WITH KING CRAB & MELON... 22.99
- BASIL RUBBED NORTH ATLANTIC SALMON FILLET SERVED WITH WILD RICE AND WHEAT BERRIES, CRAB AND AVOCADO SALAD, SEASONAL MELONS AND AVOCADO VINAIGRETTE
- SCALLOPS AND TOMATO CHUTNEY 23.99
- PAN SEARED NEW BEDFORD SCALLOPS WITH GORGONZOLA POLENTA CAKE, TOMATO CHUTNEY, AND BASIL VINAIGRETTE
- BAKED HADDOCK WITH SCALLOP & SPINACH STUFFING.. 22.99
- OVEN BAKED NORTH ATLANTIC HADDOCK WITH A MINCED SCALLOP AND SPINACH STUFFING. 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
- JUMBO ALASKAN KING CRAB LEGS (1 LB.)..... 39.99

SIDE DISHES

- ASPARAGUS WITH HOLLANDAISE..... 6.99
- LOBSTER MACARONI AND CHEESE..... 9.99
- SAUTEED BUTTON MUSHROOMS..... 6.99
- BROCCOLI WITH HOLLANDAISE..... 5.99
- CREAMED SPINACH..... 6.99
- LOCAL CORN OFF THE COB 5.99
- FRITES..... 5.99
- OVEN ROASTED RED BLISS POTATO..... 5.99
- AU GRATIN POTATO 7.99
- MASHED POTATO..... 5.99
- GARLIC MASHED POTATO 5.99

FISH FRIDAYS	
BAKED HADDOCK WITH SCALLOP STUFFING 16.99	

PRICE-FIXED SUNDAYS		
3-COURSE DINNER 24.99		
PRICE DOES NOT INCLUDE TAX AND GRATUITY.		
CHOOSE ONE ITEM FROM EACH CATEGORY TO COMPLETE YOUR MEAL		
FIRST COURSE	ENTRÉE COURSE	DESSERT COURSE
HOUSE SALAD	HANGER STEAK & SCALLOP STUFFED SHRIMP	111 CHEESECAKE
FRIED CALAMARI	BAKED HADDOCK WITH MINCED SCALLOP & SPINACH STUFFING	WARM FRUIT COBBLER
LOBSTER BISQUE	CERTIFIED ANGUS 14 OZ. N.Y. SIRLOIN	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.