

# \*APPETIZERS

**CHILLED OYSTERS ON THE HALF SHELL** 13.95

**SEAFOOD PLATTER** 39.95

shrimp, fresh lobster meat, oysters and crab louie

**SMOKED NORTH ATLANTIC SALMON** 11.95

**JUMBO SHRIMP COCKTAIL** 13.95

**CRAB LOUIE** 14.95

**FLASH FRIED CALAMARI WITH SAUTEED CHERRY AND BANANA PEPPERS** 12.95

**PEPPER AND CORIANDER CRUSTED TUNA, 4OZ** 14.95

**PAN SEARED DIVER SCALLOPS** 15.95

with creamy leek and truffle ragout

**CARPACCIO** 11.95

raw sirloin of beef, finely sliced with arugula, wild mushrooms and parmesan shavings

## SOUPS

**LOBSTER BISQUE** 8.95

**BAKED FRENCH ONION SOUP** 7.95

## SALADS

**THE CHOP HOUSE CHOPPED SALAD** 15.95

greens with sliced, grilled tenderloin, Maytag bleu cheese, shiitake mushrooms, roasted potatoes, caramelized onions and cabernet demi glacé

**CAESAR SALAD** 9.95

**GRILLED HEARTS OF ROMAINE SALAD** 11.95

whole baby romaine split and grilled, with melted Maytag bleu cheese, applewood smoked bacon and white balsamic vinaigrette

**THE WEDGE** 8.95

wedges of iceberg lettuce with Maytag bleu cheese dressing and crispy smoked applewood bacon lardons

**HOUSE SALAD** 7.95

dressings: balsamic vinaigrette, Maytag bleu cheese, creamy garlic, caesar



10.27.11

\*Notice: These items may be raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. At times when the quality of a given product does not meet our standards, items on this menu will not be served. Please notify us of any food allergies.

# \*ENTREES

We are proud to feature TR NATURAL prime beef from the Western Reserve, a USDA certified program. TR NATURAL beef is raised without antibiotics or growth hormones and is sourced from independent ranchers in the USA. Hand selected and aged 28-34 days, it is graded prime for its superior marbling and texture.

**FILET MIGNON, 8oz** 35.95

**FILET MIGNON, 11oz** 39.95

**BEEF WELLINGTON** 38.95

**STEAK AU POIVRE, 13oz** 39.95

**NEW YORK STRIP, 15oz** 43.95

**BONE IN STRIP STEAK, 18oz** 42.95

**PORTERHOUSE STEAK, 24oz** 43.95

**COWBOY STEAK, 20-22oz** 41.95

**CHARGRILLED BERKSHIRE PORK CHOPS** 29.95

**AUSTRALIAN RIB LAMB CHOPS** 37.95

**ROSEMARY SCENTED BREASTS OF CHICKEN** 25.95

**ROASTED RACK OF VENISON** 35.95

**GRILLED BONE IN VEAL CHOP** 34.95

**DOVER SOLE MEUNIERE OR AMANDINE** MARKET PRICE

**MARYLAND LUMP CRAB & LOBSTER CAKES** 29.95

with roasted pepper coulis and basil oil

**SWORDFISH STEAK, 12oz** 28.95

chargrilled or blackened

**PEPPER AND CORIANDER CRUSTED TUNA, 10oz** 30.95

**NORTH ATLANTIC SALMON, 12oz** 26.95

**PAN SEARED DIVER SCALLOPS** 30.95

with creme fraiche mashed potatoes and red wine reduction

**JUMBO SOUTH AFRICAN LOBSTER TAIL** MARKET PRICE

## ACCOMPANIMENTS

**CHEDDAR AU GRATIN POTATOES** 8.95

**ONE POUND BAKED POTATO** 5.95

**GARLIC SMASHED POTATOES** 6.95

**STEAMED BROCCOLI** 8.95

**GRILLED ASPARAGUS WITH PARMESAN** 9.95

**SAUTEED WILD MUSHROOMS** 8.95

**CREAMED CORN** 7.95

**SAUTEED SPINACH WITH GARLIC** 8.95

**BAKED THREE CHEESE MACARONI** 7.95

with roasted poblano chiles

**MAYTAG BLEU CHEESE** 4.95

**OSCAR** 12.95

**PAN SEARED DIVER SCALLOPS** 10.95

**GRILLED GULF SHRIMP** 8.95

