

# APPETIZERS

**GF\***CHILLED OYSTERS ON THE HALF SHELL 11.95 (when ordered without sauce)

**GF\***SEAFOOD PLATTER 39.95

Shrimp, Fresh Lobster Meat, Oysters and Crab Louie. (when ordered without sauce)

**GF**SMOKED NORTH ATLANTIC SALMON 11.95  
(when ordered without crackers)

**GF**JUMBO SHRIMP COCKTAIL 12.95 (when ordered without sauce)

**GF** CRAB LOUIE 11.95 (when ordered without sauce)

FLASH FRIED CALAMARI WITH SAUTEED CHERRY AND BANANA PEPPERS 11.95

PEPPER AND CORIANDER CRUSTED TUNA, 4OZ 12.95

**GF** PAN SEARED DIVER SCALLOPS 13.95  
with creamy leek and truffle ragout

**GF \***CARPACCIO 11.95

Raw sirloin of beef, finely sliced with arugula, wild mushrooms and parmesan shavings.  
(when ordered without parmesan)

# SOUPS

LOBSTER BISQUE 8.95

BAKED FRENCH ONION SOUP 7.95

# SALADS

THE CHOP HOUSE SALAD 13.95

CAESAR SALAD 8.95

**GF**BEEFSTEAK TOMATO, SWEET ONION AND MAYTAG BLEU CHEESE 8.95

THE WEDGE 7.95

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

**GF** HOUSE SALAD 6.95

(Gluten Free when served with balsamic vinaigrette dressing) Dressings: Balsamic Vinaigrette,  
Maytag bleu cheese, Creamy Garlic, Caesar



Please notify us of food allergies.  
\*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.

We have prepared this list of gluten free  
menu items based on current ingredi-  
ents and information provided from  
our suppliers. Please be aware that this  
information is only a guide and  
ingredients may change, we cannot  
assume any responsibility for its use.  
Please notify a manager if you have  
specific dietary requirements.

# \*ENTREES

Our steaks are USDA prime. Only 2% of all beef raised is graded "Prime" for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

**GF FILET MIGNON, 8OZ** 34.95

**GF FILET MIGNON, 11OZ** 37.95

**BEEF WELLINGTON** 37.95

**GF STEAK AU POIVRE, 13OZ** 39.95

**GF NEW YORK STRIP, 15OZ** 43.95

**GF BONE IN STRIP STEAK, 18OZ** 42.95

**GF PORTERHOUSE STEAK, 24OZ** 43.95

**GF COWBOY STEAK, 20-22OZ** 38.95

**GF CHARGILLED BERKSHIRE PORK CHOPS** 29.95

**GF AUSTRALIAN RIB LAMB CHOPS** 37.95

**GF ROSEMARY SCENTED BREASTS OF CHICKEN** 25.95

**GF ROASTED RACK OF VENISON** 35.95

**GF 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.

**GF SWORDFISH STEAK, 12OZ** 27.95

(when ordered chargilled) Chargilled or Blackened

**PEPPER AND CORIANDER CRUSTED TUNA, 12OZ** 28.95

**GF NORTH ATLANTIC SALMON, 10OZ** 25.95

**GF PAN SEARED DIVER SCALLOPS** 29.95

with creme fraiche mashed potatoes and red wine reduction

**GF JUMBO SOUTH AFRICAN LOBSTER TAIL** MARKET PRICE

## FRESH VEGETABLES & POTATOES

**CHEDDAR AU GRATIN POTATOES** 7.95

**GF ONE POUND BAKED POTATO** 5.95

**GARLIC SMASHED POTATOES** 6.95

**GF STEAMED BROCCOLI** 8.95

**GF GRILLED ASPARAGUS WITH PARMESAN** 8.95

(WHEN ORDERED WITHOUT PARMESAN)

**GF SAUTEED WILD MUSHROOMS** 8.95

**CREAMED CORN** 7.95

**GF SAUTEED SPINACH WITH GARLIC** 8.95

**BAKED THREE CHEESE MACARONI**

WITH ROASTED POBLANO CHILES 7.95



## ADD ONS

**MAYTAG BLEU CHEESE** 4.95

**GF OSCAR** 12.95

**GF PAN SEARED DIVER SCALLOPS** 8.95

## La Dolce Vita

Let us tempt you with the finest gourmet desserts, and fancy pastries, hand made by our own pastry chef at La Dolce Vita. Your server can arrange for a table to be ready for you after dinner at La Dolce Vita or in our specially designed Cigar Lounge.

## Birthday Dinner

Ask Your Server For Details

11.24.08