

APPETIZERS

ONION RINGS

JUMBO SHRIMP COCKTAIL OR REMOULADE

MARYLAND STYLE CRAB CAKE with Honey Mustard Sauce

SHRIMP PLATTER - Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp

SMOKED SALMON with Toast Points, Chopped Egg, Onions and Capers

FRIED CALAMARI with Cocktail Sauce

SOUP OF THE DAY

SALADS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Honey Poppy and Thousand Island

CHOPHOUSE SALAD - Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm CAESAR SALAD with Croutons

THE WEDGE with Bleu Cheese Dressing, Crumbles and Bacon

SPINACH SALAD with Honey Poppy Dressing, Mushrooms, Bacon, Chopped Egg and Onion ASPARAGUS SALAD - Asparagus and Roasted Peppers on Greens with Vinaigrette Dressing BLEU CHEESE SALAD - Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing TOSSED SALAD

STEAKS & CHOPS

All Entrees are served with a Glazed Carrot and Choice of Baked Potato, Smashed Potatoes or Skillet Fried Potatoes topped with Sautéed Onions and Peppercorn Gravy

PRIME RIBEYE 12 oz., 16 oz.

PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 oz.

PRIME FILET MIGNON 9 oz., 12 oz., 16 oz.

PRIME BONE-IN KANSAS CITY STRIP 18 oz., 22 oz.

PRIME T-BONE 16 oz.

PRIME PORTERHOUSE 28 oz.

NEW YORK STRIP 12 oz., 16 oz.

VEAL BONE-IN RIB CHOP 16 oz.

RACK OF LAMB

ONE HALF ROASTED DUCK with Green Peppercorn Sauce

PORK CHOPS Two 8 oz. with House Made Applesauce

SEAFOOD

MARYLAND STYLE CRAB CAKES with Honey Mustard Sauce BROILED JUMBO SHRIMP SCAMPI FRIED JUMBO SHRIMP BROILED SALMON with Maitre d' Butter SEAFOOD OF THE DAY

COLD WATER SOUTHERN AUSTRALIAN LOBSTER TAILS
Ask server for available Sizes and Prices

SIDE DISHES

SAUTEED MUSHROOMS CREAMED CORN CREAMED SPINACH FRESH ASPARAGUS ONION RINGS FRESH BROCCOLI SAUTEED SPINACH & MUSHROOMS FRESH GREEN BEANS

18% Gratuity will be added to parties of 8 or more