

APPETIZERS

Northern Oysters on Ice
Orange Basil Mignonette
mkt

Maryland Style Crab Cake, Watercress, Corn Shoots,
English Peas, Smoked Paprika Vinaigrette, Preserved
Lemon Aioli
15

Steamed Little Neck Clams, Smoked Bacon, Roasted
Garlic, Port Wine Herbed Butter, Green Onion
13

Hand Cut Steak Tartare
Tomato Jam, Pickled Red Onions, Crispy Fried Basil,
Capers, Quail Egg, Lavash
15

Assorted First Light Creamery Cheeses, Roasted
Garlic, Peach Riesling Jelly, Lavash
14

Shrimp Cocktail
15

Hoisin Glazed Short Ribs over Apple Celery Root Puree
with Green Onions and Preserved Lemon Gremolata
15

SALADS

Chophouse Caesar
9

Iceberg Wedge
Cucumber, Slivered Tomato, Crispy Fried Onion
Straws, Creamy Herbed Bleu Cheese and Bacon
13

Bibb Salad
Bibb Lettuce, Egg, Shallot, Slivered Tomato,
Parmesan, Creamy Caper Dill Dressing
12

Fried Fresh Mozzarella, Sliced Tomato, Fresh Basil,
Arugula, Aged Balsamic Vinegar
12

SIDES

Pommes Frites with Chipotle Honey Ketchup ~ 6
Mushrooms and Caramelized Onions ~ 6
Chilled Snap Pea and Fire Roasted Pepper Salad ~ 6
Classic Mac & Cheese ~ 10
Roasted Fingerling Potatoes, Caramelized Onions,
Mustard Herb Butter, Toasted Bread Crumbs ~ 6
Asparagus, Lemon, Manchego, Crispy Prosciutto ~ 6
Mashed Potatoes ~ 5

CLASSIC CHOPHOUSE

*We are proud to serve USDA Prime
and Certified Angus Beef*

Hanger Steak, 12 oz.
31

Angus Filet Mignon
6oz. 33
11 oz. 49

Prime New York Strip, 14 oz.
41

Prime Ribeye, 18 oz.
47

STEAK SAUCES

Max Steak Sauce Creamy Horseradish
Truffle Butter Sauce Au Poivre
Herbed Bacon Blue Cheese Butter
Chipotle Molasses Glaze

CHOPHOUSE FAVORITES

Chophouse Burger
12 oz. Special Blend Ground Beef, Goat cheese, Bibb
Lettuce, Pickled Red Onion, Tomato Jam, Whole Grain
Mustard, Toasted Sourdough Bun and Frites
17
Add Fried Egg 1

Citrus Herb Marinated Free Range Chicken, Pan Jus,
Classic Potato Salad, Chilled Snap Pea and Fire Roasted
Red Pepper Salad
29

Seared Duck Breast and Confit Leg, Dijon Tart Cherry
Jam, Rosemary Mascarpone, Aged Balsamic Vinegar, Wild
Rice Pickled Chick Pea and Candied Hazelnut Salad
31

Grilled Rack of Lamb Chops, Green Peppercorn Mint Demi,
Roasted Fingerling Potatoes, Asparagus with Manchego
and Crispy Prosciutto
30

Pan Roasted Salmon Filet with Dijon Cashew Dill Cream,
Asparagus Cherry Tomato Salad with White Balsamic
Tarragon Vinaigrette
29

Surf & Turf
6 oz. Filet and 8 oz. Canadian Lobster Tail
Shallot Butter
53

Canadian Lobster Tails
One Two
41 / 75

Steak Frites
Sliced Hanger Steak, Pommes Frites,
Watercress Shallot Salad
35