

## APPETIZERS

Northern Oysters on Ice  
Citrus Sake Mignonette  
mkt

Maryland Style Crab Cake, Spicy Micro Greens, Apple,  
Shallot, Fire Roasted Pepper Jam  
15

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

Hand Cut Steak Tartare  
Whole Grain Mustard, Rosemary Oil, Crispy Leeks,  
Capers, Quail Egg, Lavash  
15

Assorted First Light Creamery Cheeses, Roasted  
Garlic, Cranberry Port Jelly, Lavash  
14

Shrimp Cocktail  
15

Wild Mushroom and Goat Cheese Flatbread, Arugula,  
White Truffle Oil, Aged Balsamic  
12

## SALADS

Chophouse Caesar  
9

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

House Salad  
Baby Greens, Grape Tomato, Cucumber, Croutons,  
White Balsamic  
9

Frisee Salad  
Frisee, Golden Beets, Currants, Apple, Radicchio,  
Crumbled Blue, Cashews, Port Wine Vinaigrette  
12

## SIDES

Pommes Frites with Grated Parmesan and Caramelized  
Onion Aioli ~ 6  
Mushrooms and Caramelized Onions ~ 6  
Roasted Fall Squash, Cranberry, Toasted Pine Nuts,  
Manchego, Toasted Breadcrumbs ~ 6  
Smoked Cheddar Mac & Cheese ~ 10  
Caramelized Brussel Sprouts, Garlic Soy Butter,  
Sesame Seeds, Green Onion ~ 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  
Madeira Balsamic Caramel    Sauce Au Poivre  
Herbed Blue Cheese Butter  
Candied Cipollinis

## CHOPHOUSE FAVORITES

Chophouse Burger  
12 oz. Special Blend Ground Beef, Smoked Cheddar,  
Caramelized Onion, Applewood Smoked Bacon, Cabernet  
Demi, Bibb Lettuce, Toasted Sourdough Bun and Frites  
17  
Add Fried Egg 1

Pan Roasted Airline Breast of Chicken, Fall Squash Risotto,  
Spiced Maple Butter  
29

Seared Duck Breast and Confit Leg, Bacon White Bean and  
Brussel Sprout Ragout, House Made Mascarpone, Red  
Wine Gastrique  
31

Pan Roasted Salmon Filet, Apple Cider Glaze, Crispy Leeks,  
Red Lentils, Wilted Arugula  
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