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*Chop's \$ 35 Tasting Menu ( 3 courses )*

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*Please, No Substitutions*

***First Course***

Choose one..

**Jumbo Fried Shrimp**  
(2 each)  
house sauce

**Clam Chowder**  
smoked bacon & potatoes

**Apple Salad**  
sharp cheddar | cider  
dressing | spicy peanuts

***Dinner Course***

Choose one..

**8 oz. Prime – Grade Sirloin**  
(upgrade to 6 oz. Filet Mignon..add \$..6 )  
mashed potatoes, vegetables of the day

**Shrimp Risotto**  
rich broth, brandied shrimp & kale chips

**Local Fresh Catch**  
clam chowder sauce, whipped potatoes

**Cider Brined Pork Chop**  
(upgrade to ½ rack of lamb..add \$..6 )  
barbecue & squash with mustard glaze

***Dessert course***

Choose one..

**fun with chocolate**  
dark ganache, ice cream  
palet d'or & "soil"

**dessert 2**  
something delicious

**ice cream tasting**  
2 scoops of house ice cream

Wine & Food Pairing... Cabernet Sauvignon.. **SIMI** ca. or Chardonnay.. **Franciscan** ca. \$ 30 bottle



***TASTE OF ITALY – CHOP'S STYLE***

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***Pastas***

**Spinach Ravioli... 17**  
stuffed with spinach & cheese with lemon butter sauce

**Rigatoni Bolognese... 18**  
hearty meat sauce over rigatoni with fresh basil

**Chicken Parmesan... 24**  
topped with fresh mozzarella & marinara with side of linguini

**Frutti Di Mare... 33**  
shrimp, scallops, calamari & mussels with spicy marinara over linguini

**Fettuccini Alfredo... 27**  
creamy parmesan sauce tossed with jumbo lump crab & tomato

**Eggplant Caponata... 23**  
warm eggplant relish over penne pasta with fresh ricotta

Please alert your server to any food allergies or dietary restrictions.  
20% gratuity will automatically be added to parties of 5 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.  
There is a risk associated with consuming raw oysters.



### *Soup & Starters*

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|---|--|
| <b>Clam Chowder...9</b><br>smoked bacon & potatoes                                  | <b>Mussels Fra Diavlo...13</b><br>spicy tomato sauce & roasted garlic            |
| <b>Oyster Rock 'a' fella...15</b><br>our version of this classic dish               | <b>Beef Carpaccio...14</b><br>parmesan, arugula, balsamic                        |
| <b>Jumbo Fried Shrimp...3.50 each</b><br>gulf shrimp lightly fried with house sauce | <b>Salt &amp; Peppered Fresh Calamari...11</b><br>lightly fried with basil aioli |
| <b>Meatballs &amp; Fresh Ricotta...11</b><br>house marinara & topped with ricotta   | <b>Fried Scallops...15</b><br>lemon dill aioli                                   |

### *Salad*

- |  |  |
|--|--|
| <b>Apple Salad ...9</b><br>sharp cheddar, cider dressing, spicy<br>peanuts | <b>Caesar...9</b><br>whole leaf, creamy dressing, pecorino &<br>croutons |
| <b>The Wedge...12</b><br>tomatoes, smoky bacon, blue cheese                | <b>Caprese...11</b><br>house pulled mozzarella, tomato & arugula         |

### *Seafood*

- |   |   |
|---|---|
| <b>Jumbo Sea Scallops...18 / 29</b><br>spaghetti squash & smoked bacon with<br>parmesan cream | <b>Pan Seared Salmon...25</b><br>shiitake mushrooms & roasted fingerling<br>potato with lemon-caper sauce |
| <b>Korean Spiced Tuna...26</b><br>roasted cippolini onion with avocado                        | <b>Seared Rockfish...36</b><br>whipped potato   clam chowder sauce  |
| <b>Jumbo Lump Crab Cake...25</b><br>corn salsa & spicy remoulade                              | <b>Shrimp Risotto...19</b><br>rich broth, brandied shrimp & kale chips                                    |

### *Grills*

feel free to add our Au poivre sauce or hollandaise sauce to any steak

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|--|---|
| <b>6oz Filet Mignon...29</b><br>mashed potatoes & sautéed spinach          | <b>20oz Cowboy Ribeye...55</b><br>choice of side  |
| <b>8oz Sirloin...23</b><br>potato wedges & chef veg                        | <b>14oz New York Strip...37</b><br>choice of side |
| <b>Cider Brined Pork Chop...26</b><br>barbecue & squash with mustard glaze | <b>12oz Filet Mignon...45</b><br>choice of side   |
| <b>Whole Rack of Lamb...37</b><br>roasted carrots & parsley sauce          | <b>Butcher's Cut...mkt</b><br>choice of side      |

Top any Steak "Oscar Style" ( crabmeat / asparagus / hollandaise ) add.. 15

### *Sides...\$ 6*

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|-----------------|-----------------|
| risotto         | spinach         |
| asparagus       | potatoes wedges |
| mashed potatoes | baked potato    |

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