

SOUP & SALAD

<b>SHE-CRAB SOUP</b> lump crab, cream, sherry, roe	13
<b>CAESAR</b> baby romaine, caesar dressing, grated parmesan, herb croutons	11
<b>WEDGE SALAD</b> iceberg, crispy bacon, heirloom tomatoes, gorgonzola, bleu cheese dressing	13
<b>CHOP'S SALAD</b> mixed greens, tomato, red onion, goat cheese, candied pecans, maple-cider vinaigrette	12

APPETIZERS

<b>SHRIMP COCKTAIL</b> jumbo chilled shrimp, cocktail sauce, lemon	15
<b>CALAMARI</b> lightly breaded, banana peppers, pecorino	16
<b>SCALLOPS</b> seared scallops, spaghetti squash, bacon	19
<b>FRIED SHRIMP</b> 4 Jumbo shrimp crispy fried, remoulade	16
<b>LOBSTER BITES</b> lobster tail, shrimp, flash fried, spicy chili aioli, petite salad	27

BREAD SERVICE 3  
Sister Schubert Yeast Rolls

FROM THE GRILL

all grills are served A La Carte

<b>PETITE FILET</b> 45 6oz. center cut, our most tender cut	<b>PRIME NEW YORK STRIP</b> 62 14oz steak known for its marbling, tenderness and flavor, a Steakhouse classic	<b>LAMB CHOPS</b> 54 New Zealand rack of lamb, red wine demi
<b>FILET MIGNON</b> 63 10oz. center cut, our most tender cut	<b>COWBOY RIBEYE</b> 72 20oz Bone-In Angus Beef exceptional taste and tenderness	<b>PORK CHOPS</b> 34 twin 8oz chops, mushroom marsala
<b>C. A. B. SIRLOIN</b> 34 8 oz. Certified Angus Beef	<b>BUTCHERS CUT</b> MKT only the finest cuts	

ACCOMPANIMENTS

<b>SEARED SCALLOPS</b> 15 (3) large scallops	<b>GRILLED SHRIMP</b> 14 3 Jumbo Fried Shrimp	<b>CRAB CAKE</b> 18 lump crab, charred lemon	<b>LOBSTER TAIL</b> 35 10-12 oz. tail, clarified butter, lemon
<b>BLEU CRUST</b> 4 gorgonzola, cream, panko	<b>BERNAISE</b> 4 butter, egg yolk, tarragon, vinegar	<b>OSCAR STYLE</b> 16 lump crab, asparagus, bernaise	<b>AU POIVRE</b> 5 cream, peppercorns, brandy

ENTREES

<b>FRESH SALMON</b> 35 over risotto, asparagus, caper-tarragon sauce	<b>TUSCAN CHICKEN</b> 29 airline chicken breast, sun dried tomato cream, Yukon gold mashers, asparagus	<b>SCALLOPS RISOTTO</b> 42 Seared scallops over rissoto, asparagus
<b>LUMP CRAB CAKES</b> 39 two house made crab cakes, Yukon gold mashers, asparagus	<b>LOBSTER TORTELLONI</b> 42 lobster tail, shrimp, oyster mushrooms, green onion, cream sauce	<b>FETTUCCINI ALFREDO</b> 25 bechamel sauce, pecorino cheese add roasted chicken..7 or shrimp..9
<b>MIXED GRILL</b> 59 4-5 oz. filet mignon, crab cake, grilled shrimp, Yukon gold mashers	<b>LOBSTER TAIL</b> 59 10-12 oz. Large Lobster tail, spaghetti squash	<b>SPAGHETTI DI ZUCCA</b> 24 spaghetti squash, tomato, spinach, oyster mushrooms, vodka sauce, pecorino

SHAREABLE SIDES

<b>ASPARAGUS BERNAISE</b> 13 grilled, parmesan, bernaise sauce	<b>YUKON GOLD MASHERS</b> 12 roasted garlic, cream, butter, chives	<b>CRISPY BRUSSELS</b> 12 hot honey, goat cheese
<b>STEAKHOUSE MUSHROOMS</b> 11 button mushrooms, butter, fresh herbs	<b>MAC &amp; CHEESE</b> 13 rich and creamy, campanelle, herb crust	<b>1# BAKED POTATO</b> 11 butter, sour cream, cheddar, bacon
<b>FRIES</b> 8 crispy fried	<b>CREAMED SPINACH</b> 12 baby spinach, cream, parmesan	<b>SPAGHETTI SQUASH</b> 12 cream, bacon, parmesan, fresh herbs

# CHOPS SEAFOOD & STEAK

## EARLY BIRD MENU \$19.99

*Daily from 4 pm till 6 pm  
All Early Bird meals start with a house salad  
and end with a small treat*

### STEAK FRITES

Sirloin, au poivre sauce (on the side), fries

### FRESH SALMON

caper tarragon sauce, parmesan risotto, asparagus

### AIRLINE CHICKEN BREAST

parmesan, asparagus risotto

### CRAB CAKE

house made crab cake, mashed potatoes, asparagus

### PENNE ALLA VODKA

Tomato vodka sauce, roasted chicken, parmesan, basil

### CHICKEN PICCATA

sauteed white wine, butter & lemon, capers, fettuccini pasta

### 8 OZ. PORK CHOP

mushroom marsala, mashed potatoes, asparagus

### FETTUCCINI ALFREDO

bachamel sauce, parmesan, basil  
add shrimp...\$5

## THREE COURSE DINNER \$49

### APPETIZER

*Choose one*

#### SHRIMP COCKTAIL

Jumbo chilled shrimp, cocktail sauce,  
lemon

#### CAESAR SALAD

romaine, parmesan, croutons

#### SOUP DU JOUR

daily selection

### ENTREE

*Choose one item*

#### SHRIMP RISSOTO

sautted shrimp , creamy rissoto, asparagus

#### C.A.B. SIRLOIN

8oz certified angus beef, mashed potatoes

#### SALMON

over risotto, caper tarragon sauce

#### FRIED SHRIMP

6 Jumbo shrimp crispy fried, remoulade, fries

#### RACK OF LAMB

half rack, mashed potatoes, asparagus

#### TWIN 8OZ PORK CHOPS

Mushroom marsala, mashed potatoes

#### FETTUCCINI ALFREDO

bachamel sauce, pecorino, shrimp

#### RIGATONI ALLA VODKA

traditional vodka sauce (pink sauce), pecorino, roasted chicken

### DESSERT

*Choose one item from each category*

#### CHEESECAKE

#### CHOCOLATE CAKE

#### ICE CREAM

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 ILLNESS  
PLEASE NOTE, ALL CREDIT CARD PAYMENTS WILL INCUR A PROCESSING FEE- DOESN'T APPLY FOR CASH PAYMENTS