



## APPETIZERS

### Ahi Tuna Tartare

Haricot verts, black olives, tomatoes, potatoes, eggs and herbs

### Jumbo Shrimp Cocktail

Fresh poached, chilled shrimp served with citrus cocktail sauce

### Jumbo Lump Crab Cake

The finest lump blue crab meat with Southwest slaw and roasted pepper sauce

### Foie Gras Slider with Rhubarb Chutney

Port wine jus, onion basil roll

### Oysters Rockefeller

Spinach, sauce Mornay

### Combination of Three Steak Tartare

Classic, oriental and veal

### Portabella Mushrooms

Roasted red bell pepper and fresh goat cheese

## SOUPS & SALADS

### Clam Chowder

Smoked bacon and Massachusetts clams cup

### French Onion Soup Gratinée

Gruyère cheese

### Hearts of Romaine Cæsar (prepared table side)

Anchovies, herbed croutons and parmesan cheese

### Chop House Salad

Mesclun greens, cucumber, tomato, bell pepper, sweet onion, fresh bacon and hearts of palm

### Beefsteak Tomato and Red Onion

Fresh basil and aged balsamic vinegar with extra virgin olive oil

### Sea Salt Roasted Red Beets

Herb salad with truffle vinaigrette

## FEATURED PRIME STEAKS

All Beef is USDA Prime and Dry Aged a Minimum of 28 days. Steaks and Chops are Available Blackened.

### U.S.D.A. Prime New York Strip

12 ounces

### U.S.D.A. Prime Porterhouse Steak (carved table side)

36 ounces

### “Côte de Bœuf” U.S.D.A. Prime Bone-In Rib Steak

18 ounces

### American Wagyu Chopped Beef Steak

10 ounces with smothered onions and mushrooms

### U.S.D.A. Prime Filet Mignon

6 ounces / 10 ounces

### Slow Roasted Prime Rib of Beef

Chef's selection, tender and juicy, with fresh grated horseradish

### “Our Signature” Surf and Turf

6 ounce filet mignon with one of your seafood favorites  
6 ounce “Canadian Cold Water” lobster tail or Alaskan king crab legs (8 ounce)

## SEAFOOD SPECIALTIES

### Alaskan King Crab Legs

Two pound cluster of sweet Alaskan crab legs served with warm drawn butter

### Whole Maine Lobster

Warm drawn butter and lemon

## DAY BOAT SPECIALS

### Branzino, Mediterranean Sea Bass

Grilled with caper and lemon sauce

## SAUCES

### Béarnaise

### Steakhouse Barbecue Sauce

### Shallot-Red Wine Bordelaise

### Armagnac and Green Peppercorn

### Chimichurri



## LAMB

### **New Zealand Double Cut Lamb Chops**

10 ounces

## PORK

### **Double Cut "Kurobuta" Berkshire Pork Chop**

Natural, hormone-free Berkshire pork  
14 ounces

## VEAL

### **Center Cut "Milk-fed" Veal Rib Chop**

(Presented with a very long bone)  
16 ounces

## POULTRY

### **Oven Roasted Organic Half Chicken**

Cooked in a cast iron skillet

## MAIN COURSE SALAD

### **Salad Monte Cristo**

Lobster, asparagus, potatoes, hard  
boiled eggs, heart of Boston lettuce,  
mustard-mayonnaise

## SIDE DISHES

**Twice Baked Potato  
sweet butter, sour cream,  
crumbled bacon, scallions**

**Sautéed Fingerling  
Potatoes Lyonnaise**

**Cheddar Yukon Gold Mash**

**Truffle Fries**

**Vegetable Rice**

**Creamed Spinach**

**Baked Sweet Corn Casserole**

**String Beans with Onions,  
Sun-Dried Tomatoes and Bacon**

**The Chef's Sautéed Wild Mushrooms**

**Steamed Asparagus  
Sautéed in Truffle Butter**

**Steamed Broccoli with Lemon Aioli**

**Crisp Onion Rings**

## YOUR CHOICE OF CLASSIC PREPARATIONS:

### **RARE**

Nicely seared on the outside. Red, cool on the inside.

### **MEDIUM RARE**

Red, warm center. Slightly firm.

### **MEDIUM**

Hot, pink center. More firm than medium rare.

### **MEDIUM WELL**

Cooked throughout, a slight hint of pink at the center.

### **WELL DONE**

Fully cooked through. No pink left at center.

### **USDA PRIME BEEF**

Of all the beef produced in the U.S. only 2% is certified prime grade by the USDA. Our USDA prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.