

Chop House Menu

Hors d'Oeuvres

Choice of 2
(passed or stationary)

Bacon Wrapped Prawns
creole aioli

Creamed Spinach Tart
parmesan, buttery shell

Crab Cakes
chipotle-lime aioli

Crab Stuffed Mushrooms Oreganota

Plated Appetizer

choice of 1

Shrimp Cocktail

Tuna Ceviche
lemon, ginger, jalapeno, scallion

Clams Casino
littleneck clams, parmesan, bacon

Steak Tatare
quail yolk, shallot, pickles, toast

Braised Short Rib on Naan
pickled red onion and cucumber

Soup or Salad

choice of 1

Classic Wedge
bacon, creamy blue cheese, herb croutons

Caesar
romaine, anchovy, parmesan crisp, croutons

Southern House
bacon, cheddar, tomato, pickled red onion, sugared pecans, ranch, and a deviled egg

French Onion
gratineed

Corn and Crab Chowder

Chop House Menu

Mains

Local Grass Fed Beef Tenderloin with Creamy Blue Cheese	8oz	\$90
Bone-In Ribeye Steak with Herbed Compound Butter	16oz	\$90
Lollipop Lamb Chops with Sauce Bernaise	4 Chops	\$80
Double Cut Pork Chop with Spiced Roasted Apple	14oz	\$75
Whole Roasted Local Trout Almondine	10oz	\$75

Add-Ons

Add Steamed Lobster Tail with Lemon Butter	6oz	\$24
Add Lump Crab Cake with Hollandaise	4oz	\$12

Sides

choice of 2

garlic whipped potatoes	grilled asparagus
3-cheese gratin	roasted broccolini
seasoned potato wedges	creamed swiss chard

Desserts

New York Style Cheesecake with Raspberry Sauce	\$10
Chocolate Éclair	\$8
Vanilla Crème Brûlée	\$6
Warm Baked Apple with Vanilla Ice Cream and Caramel	\$10
Local Cheese and Fruit Selection	\$12
Flourless Chocolate Torte with Chantilly Cream	\$10