

Starters

Shrimp Cocktail \$ 9.95

Jumbo Shrimp served with twin sauces.

Maryland Style Crab Cakes \$ 9.95

Served with Horseradish Remoulade.

Spinach Artichoke Dip \$ 8.95

Baked Spinach and Artichokes, loaded with cheese. Served with Crispy Baguette.

Bruschetta \$ 5.95

A Blend of Tomatoes, Garlic, Fresh Italian Herbs, and Balsamic. Served with Parmesan Crostini. \$5.95

Crab Dip \$ 9.95

Classic Crab Dip with fresh Baguette.

Roasted Boursin Garlic \$ 10.95

Elephant Garlic Bulb roasted to perfection.

Served with Boursin cheese, Lingonberries, and grilled Baguette bread.

Calamari Classic \$ 8.95

Lightly breaded and fried Calamari. Served with our classic house Tomato Sauce.

Cheesy Peppercorn Ravioli \$ 7.95

Cheese Ravioli's packed with a blend of cheeses. Finished with a peppercorn Alfredo Sauce.

This dish is big enough to share.

Soups

Minestrone Soup \$ 4.25

Housemade classic Minestrone soup with rich flavors, may be substituted instead of dinner salad with entrees.

French Onion Au Gratin \$ 4.25

Our Classic Recipe.

Soup Du Jour

Ask your server for a listing.

Entree Salads

Harvest Fall Salad \$ 7.95

A blend of crisp Baby Greens tossed with seasoned Apples and spiced Pecans. Finished with a fall blend of Herbed Boursin Cheese, Pear Vinaigrette, and topped with a dollop of lingonberry.

Baby Caprese \$ 6.95

*Baby Greens with Mozzarella and Tomatoes.
Seasoned with a Virgin Olive Oil Balsamic Glaze.*

Cesar Salad

Our Classic Caesar Salad \$ 7.95

Grilled Chicken Caesar Salad \$9.95

Shrimp (3) Caesar Salad \$ 10.95

Cobb Salad \$ 7.25

The Club Classic!

Bleu Cheese Iceberg Wedge \$ 5.95

A wedge of Iceberg Lettuce topped with a Bleu Cheese Dressing.

« Chop House Steaks »

Served with Vegetables and your choice of Baked Potato, Garlic Mashed, or French Fries.

All steaks are cooked to your liking with Choice of Butter, Demi Glaze, or Bearnaise Sauce.

Replace your house salad with Baby Caprese or Bleu Cheese Wedge Salad \$ 2.95

Filet Mignon 8 oz. \$ 26.95

New York Strip 12 oz. \$ 22.95

Porterhouse Steak 24 oz. \$ 39.95

Porterhouse Pork Chop 14 oz. \$ 15.95

Strip Style Sirloin 10 oz. \$ 16.95

Finishing Touches

Crab Cake \$ 4.50

Substitute Sweet Potato Fries \$ 2.95

Mushroom Medley \$ 2.25

Crusted Bleu Cheese \$ 1.25

« Chop House Specialties »

Served with Garlic Mashed Potatoes & House Vegetables

Sirloin Marsala \$ 19.95

Grilled 10 oz. Top Sirloin Steak Finished with Marsala Sauce.

Top Sirloin & Shrimp \$ 25.95

Grilled 10 oz.. Top Strip Style Sirloin Topped with Grilled Shrimp Finished in a Demi Glace.

Teriyaki Pork Tenderloin \$ 16.25

Grilled Pork Tenderloin Finished with a Homemade Teriyaki Sauce.

Pasta Factory

Grilled Chicken Bruchetta Pasta \$ 14.50

Grilled Chicken Breast Served atop Angel Hair Pasta Finished w/ Bruchetta Tomato Sauce

Ravioli Marie (Vegetarian Friendly) \$ 13.95

*Sauteed Broccoli, Sundried Tomato's & Portabella Mushrooms Tossed in Pesto
Loaded with Parmesan Cheese Served Atop Cheese Raviolis*

Angel Hair Pasta \$ 10.95 **or Cheese Raviolis** \$ 12.95

*Served With Homemade Tomato Sauce & Garlic Bread. Our Homemade Sauce is made with herbs, spices,
and Italian Sausage. We slowly simmer the sauce to bring you the best flavor possible.*

Add Meatballs \$ 2.95

Add Sausage \$ 2.25

Fettucini Alfredo \$ 11.95

Fettucini Pasta Topped With Alfredo Sauce & Shaved Parmesan Cheese

Add Chicken \$ 2.95

Add Grilled Shrimp \$ 5.95

Seafood

Lobster Ravioli \$ 19.25

*Lobster stuffed Ravioli tossed with wild Mushrooms, Italian Sausage,
Roasted Peppers, Broccoli, and finished with a Pesto Cream*

Gaffer Salmon \$ 18.95

Grilled Atlantic Salmon w/ Wild Mushrooms, Bernaise Sauce, & Wild Rice.

Ahi Tuna \$ 20.95

Grilled Ahi Tuna Served w/ Balsamic Glaze & Wild Rice

Fresh Catch of the Day

Ask you server for today's selection.

« Veal »

Veal Parmesan \$ 18.95

Lightly seasoned & sauteed Veal topped with Tomato Sauce and finished with Provolone and Parmesan Cheese. Served over Angel Hair Pasta.

Veal Marsala \$ 18.95

*Seasoned Veal Scaloppini with our House Marsala Sauce.
Served w/ House Vegetables & Garlic Mashed Potatoes.*

« Chicken »

Chicken Parmesan \$ 14.95

*Sauteed lightly Seasoned Chicken Breast topped with Tomato Sauce, Provolone and Parmesan Cheeses.
Served over Angel Hair Pasta.*

Chicken Marsala \$ 16.25

*Seasoned Grilled Chicken with our House Marsala Sauce.
Served w/ House Vegetables & Garlic Mashed Potatoes.*

Chicken Supreme \$ 15.95

*Grilled Chicken Breast with roasted Garlic, Shallots, & Wild Mushrooms.
Served w/ Wild Rice*

Protein Chicken \$ 11.95

*Two Grilled Chicken Breasts with Fresh Fruit, House Vegetable, and your choice
of Cottage Cheese or Sherbert*

Children's Menu

Angel Hair With House Tomato Sauce & Meatball \$ 5.95

Chicken Fingers With Fries \$ 5.95

Children's Burger With Fries \$ 4.95

Hot Dog With Fries \$ 3.95

The Final Touch !!!

Cinnamon Flat Bread Cole \$ 5.25

*Baked Flat Bread Dessert Pizza layered with Vanilla Ice Cream and Caramel.
Garnished with Cinnamon Roasted Rum Pecans*

Cheese Cake

Our Classic Cheese Cake \$ 4.25

With Strawberries \$ 4.95

Tiramisu \$ 5.25

Served w/ an Espresso Anglais Sauce

Mixed Berry Cobbler \$ 4.25

Mixed Berry Cobbler served warm with Homemade Cream

Chocolate Raspberry Chambord Torte \$ 5.95