

DINNER MENU

SEPTEMBER 15TH, 16TH & 17TH

5:30 PM - 8:00 PM

FRENCH ONION SOUP 6
WITH GRUYERE CROUTON

SHRIMP COCKTAIL 14
WITH COCKTAIL SAUCE & LEMON

CALAMARI FRIES 14
WITH WASABI AIOLI & SWEET CHILI SAUCE

PATE' MAISON, CHEESE & CHARCUTERIE BOARD 16
SELECTIONS OF MEATS & CHEESES

MARGHERITA FLATBREAD 10
HEIRLOOM TOMATO, FRESH MOZZARELLA,
BASIL PESTO, EVOO

CLASSIC CAESAR SALAD 6 / 12
ROMAINE, CROUTONS, PARMESAN AND CAESAR DRESSING

*** HOUSE GARDEN SALAD 7 / 12**
MIXED GREENS, TOMATO, CUCUMBER,
CARROTS; CHOICE OF DRESSING

*** CHOPHOUSE ICEBERG WEDGE 7 / 14**
WITH EGG, BACON, RED ONIONS, KALAMATA OLIVES, DICED TOMATOES, BLEU CHEESE CRUMBLES & CHUNKY BLEU CHEESE DRESSING

FOUR CHEESE RAVIOLI "ALLA BOLOGNESE" 20
BEEF, VEAL, ITALIAN SAUSAGE RAGU SAUCE, ASPARAGUS

CRISPY SOLE FINGER BASKET 16
SERVED WITH FRENCH FRIES, TARTAR SAUCE, LEMON WEDGE

SAUTEED CHICKEN PARMIGIANA 22
TOPPED WITH MARINARA & MOZZARELLA CHEESE OVER FETTUCCHINE SERVED WITH BROCCOLINI

HOMEMADE MEATLOAF 17
SERVED WITH MASHED POTATOES, GREENS BEANS & GRAVY

LONDON BROIL 19
MARINATED AND GRILLED, SERVED WITH MASHED POTATOES, GREEN BEANS AND BURGUNDY MUSHROOM SAUCE

CEDAR PLANK SALMON 24
SERVED WITH A CREAMY ASPARAGUS & CRAB SAUCE OVER FETTUCCHINI, RIBBON VEGETABLES

SHRIMP SCAMPI 19
SERVED OVER LINGUINI WITH GARLIC, LEMON, WHITE WINE, BUTTER SAUCE, RIBBON VEGETABLES & LEMON WEDGE

12 OZ. AGED BLACKENED BLUE NY STRIP 30
TOPPED WITH CRISPY ONION RINGS, MAYTAG BLUE CHEESE, RED WINE DEMI GLACE, GARLIC MASHED POTATOES, BROCCOLINI

PRIME CUT BURGER 15
8 OZ PRIME CUT BLEND OF SHORT RIB, BRISKET, CHUCK. CHOICE OF SIDE