

STARTERS AND SALADS

NEW ENGLAND CLAM CHOWDER

with Oyster Crackers 7/10

SEAFOOD PASTA ROLLATINI

Rollatini stuffed with Shrimp, Lobster, Scallops and Crabmeat topped with Tomato Basil Jus and Pesto Alfredo

CALAMARI FRIES

Wasabi Aioli and a Sweet Chili Sauce 14

SHRIMP COCKTAIL GF

with Cocktail Sauce and Lemon Wedge 14

CHARCUTERIE BOARD

Assorted Meats and Cheeses with Hummus, Crackers & Berries 16

HUMMUS CRUDITÉS VG

Hummus, Cucumbers, Housemade Pita Chips, Radishes, Carrot Sticks, Celery, Cherry Tomatoes, Apples, Grapes and Pepperocini

CHOPHOUSE ICEBERG WEDGE GF

Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes, Bleu Cheese Crumbles and Chunky Bleu Cheese Dressing 13 / 16

HOUSE GARDEN SALAD GF

Mixed Greens, Tomatoes, Cucumbers, Carrots with your choice of Dressing 9/14

CLASSIC CAESAR SALAD

Romaine, Croutons, Parmesan and Caesar Dressing

ROASTED BEETS AND FRIED WHITE CHEDDAR CHEESE CURDS SALAD

Baby Spinach Mesclun Greens, Candied Walnuts, Heirloom Tomatoes, English Cucumbers, Pickled Red Onions, Extra Virgin Olive Oil and Balsamic Vinegar

16

MAIN ENTREES



MEDITERRANEAN ATLANTIC SALMON

topped with Feta Cheese and Housemade Olive Tapenade on a bed of Israeli Cous Cous with mixed Julienne Vegetables Suggested Wine: Maison Alexandrins Viognier

BRONZED ALASKAN HALIBUT GF

garnished by Fresh Maine Lobster and Compound Lemon Butter atop Citrus Microgreens with Julienne Vegetables Suggested Wine: Talbott Kali Hart Chardonnay 34

CHICKEN MARSALA WITH MUSHROOMS

Panko Crusted Sauteed Chicken Breast served over Linguini with Asparagus and Garlic Bread Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

SPINACH FOUR CHEESE RAVIOLI

Roasted Tricolored Peppers, Spinach and Basil Alfredo with Broccolini Suggested Wine: Kurtasch Alto Adige Pinot Grigio

SURF AND TURF GF

5 oz Filet with a Lobster Tail finished with Demiglace served with Roasted Fingerling Potatoes and Jumbo Asparagus Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon 42 / 53 Also available as 8 oz Filet

12 OZ GRILLED COCOA RUBBED RIBEYE GF

baked with Brie and Port Wine-Blackberry Gastrique accompanied by Garlic Mashed Potatoes and Broccolini Suggested Wine: Coppola Black Diamond Claret Cabernet Sauvignon

BAROLO BRAISED SHORT RIB

Vegetables, Tomato, Mushrooms, Rosemary in a Natural Pan Jus atop Truffle Parmesan Risotto with Broccolini Suggested Wine: Château Chapelle D'Aliénor

PASTA PRIMAVERA

sauteed Zucchini, Squash, Peppers, Carrots, Onions Mushrooms, Tomatoes and Basil served over Fettucini with a Parma Rosa Sauce and Garlic Bread Suggested Wine: Bernier Chardonnay

PRIME CHOICE BURGER

with a Side





BROWNIE SUNDAE

8

NEW YORK CHEESECAKE

8

HOT CHOCOLATE LAVA CAKE

8

LIMONCELLO CAKE

8

CHOCOLATE MOUSSE GANACHE CAKE

8

