

The Chop House 2015

Appetizers

**Colossal Shrimp Cocktail
Horseradish Chili Sauce 18**

**Oysters on the Half Shell
Pink Peppercorn & Blackberry Mignonette, Caramelized Lemon 3 each**

**Tuna Tartare
Avocado Mousse, Frisée Lettuce, Waffled Potato Crisps, Wasabi, Shoyu Sauce 16**

**House Made Vermont Bacon
Frisée, Bleu Cheese, Cherry Peppercorn Mustard 14**

**Lobster Bisque
Maine Lobster Cake, Sherry Crème Fraîche 14**

Salads

**The “BLT” Wedge
House Smoked Bacon, Baby Iceberg, Bleu Cheese, Cherry Tomatoes, Red Wine Vinaigrette 13**

**Classic Caesar
Brioche Croutons, White Anchovies, Parmesan Reggiano 12**

**Boston Bibb
Pumpkin Seeds, Beets, Dried Cherries, Fig Vinaigrette 11**

Steaks and Chops

Prime New York Strip 49

Prime Rib-Eye 55

Petite Cut Filet Mignon 42

Chop Cut Filet Mignon 49

Pork Bone In Rib Chop 42

Add Lobster and Hollandaise 20

Add Foie Gras 15

Sauces: Choice of One, Additional \$2

Béarnaise, Bordelaise, Cool Horseradish Cream, Four Peppercorn, Bleu Cheese, Chop Steak Sauce

Fridays & Saturdays Only

Prime Rib Standard Cut 42

Prime Rib Chop Cut 47

Fish and Shellfish

Grilled Colossal Shrimp 39

Lobster Thermidor 52

Seared Ahi Tuna 35

Seared Scottish Salmon 30

Broiled Jumbo Scallops 38

Sauces: Choice of One, Additional \$2

Soy Citrus, Chardonnay Butter, Lemon Caper, Roasted Scampi Sauce, Drawn Butter

Signature Sides

Roasted Brussel Sprouts with House Made Lardons 8

Corn, Sautéed or Creamed 8

Baby Spinach, Sautéed or Creamed 8

Roasted Cauliflower Gratin 8

One Pound Baked Potato, Bacon, Cheddar, Sour Cream, Chives 8

Sautéed Seasonal Local Mushrooms 8

Truffled Steak Fries, House Made Ketchup 8

Whipped Potatoes 8

Seasonal Baby Vegetables 8

Vermont Macaroni and Cheese 8

Add Maine Lobster 18 Add House Made Bacon Lardons 12