

# APPETIZERS

\*CHILLED OYSTERS ON THE HALF SHELL 12.95

\*SEAFOOD PLATTER 39.95

Shrimp, Fresh Lobster Meat, Oysters and Crab Louie

SMOKED NORTH ATLANTIC SALMON 11.95

JUMBO SHRIMP COCKTAIL 12.95

MARYLAND LUMP CRAB AND LOBSTER CAKES 14.95

CRAB LOUIE 12.95

FLASH FRIED CALAMARI WITH SAUTEED CHERRY AND BANANA PEPPERS 11.95

PEPPER AND CORIANDER CRUSTED TUNA, 4OZ 12.95

PAN SEARED DIVER SCALLOPS 13.95  
with creamy leek and truffle ragout

\*CARPACCIO 11.95

Raw sirloin of beef, finely sliced with arugula, wild mushrooms and parmesan shavings

# SOUPS

LOBSTER BISQUE 8.95

BAKED FRENCH ONION SOUP 7.95

# SALADS

THE CHOP HOUSE SALAD 13.95

CAESAR SALAD 8.95

BEEFSTEAK TOMATO, SWEET ONION AND ROQUEFORT CHEESE 8.95

THE WEDGE 7.95

wedges of iceberg lettuce with roquefort bleu cheese dressing  
and crispy smoked applewood bacon lardons

HOUSE SALAD 6.95

Dressings: Balsamic Vinaigrette,  
Roquefort, Creamy Garlic, Caesar



Please notify us of food allergies. \*Notice: These items, and possibly daily featured items (written information available upon request), may be raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# \*ENTREES

Our steaks are USDA prime. Only 2% of all beef raised is graded "Prime" for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

FILET MIGNON, 8OZ 34.95

FILET MIGNON, 11OZ 39.95

BEEF WELLINGTON 37.95

STEAK AU POIVRE, 13OZ 39.95

BONE IN STRIP STEAK, 18OZ 42.95

NEW YORK STRIP, 15OZ 43.95

PORTERHOUSE STEAK, 24OZ 43.95

COWBOY STEAK, 20OZ TO 22OZ 38.95

Southwest, Blackened or Barbecued

CHARGRILLED BERKSHIRE PORK CHOPS 29.95

AUSTRALIAN RIB LAMB CHOPS 37.95

ROSEMARY SCENTED ORGANIC CHICKEN 25.95

ROASTED RACK OF VENISON 35.95

GRILLED BONE IN VEAL CHOP 34.95

MARYLAND LUMP CRAB & LOBSTER CAKES 29.95

with roasted pepper coulis and basil oil

SWORDFISH STEAK, 12OZ 27.95

Chargrilled or Blackened

PEPPER AND CORIANDER CRUSTED TUNA, 10OZ 28.95

with ginger soy and wasabi sauce

NORTH ATLANTIC SALMON, 12OZ 25.95

PAN SEARED DIVER SCALLOPS 29.95

with creme fraiche mashed potatoes and red wine reduction

DOVER SOLE MEUNIERE OR AMANDINE MARKET PRICE

JUMBO SOUTH AFRICAN LOBSTER TAIL MARKET PRICE

## FRESH VEGETABLES & POTATOES

CHEDDAR AU GRATIN POTATOES 7.95

ONE POUND BAKED POTATO 5.95

GARLIC SMASHED POTATOES 6.95

SAUTEED SPINACH WITH GARLIC 8.95

STEAMED BROCCOLI 8.95

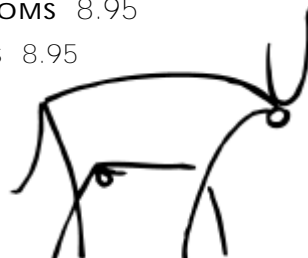
GRILLED ASPARAGUS WITH PARMESAN 9.95

CREAMED CORN 7.95

BAKED THREE CHEESE MACARONI WITH ROASTED POBLANO CHILES 7.95

SAUTEED WILD MUSHROOMS 8.95

SEASONAL VEGETABLES 8.95



## ADD ONS

ROQUEFORT CHEESE 4.95

OSCAR 12.95

PAN SEARED DIVER SCALLOPS 8.95

## La Dolce Vita

Let us tempt you with the finest gourmet desserts, hand made by our own pastry chef at La Dolce Vita. Or, if you enjoy premium hand rolled cigars, Vintage Ports or one of the finest Cognacs in the world try the Wine Cellar. Your server can arrange for a table to be ready for you after dinner at La Dolce Vita.

Indulge!