

## APPETIZERS

### Ahi Tuna Tartare

Haricot verts, black olives, tomatoes, potatoes, eggs and herbs

### Jumbo Shrimp Cocktail

Fresh poached, chilled shrimp served with citrus cocktail sauce

### Jumbo Lump Crab Cake

The finest lump blue crab meat with Southwest slaw and roasted pepper sauce

### Foie Gras Slider with Rhubarb Chutney

Port wine jus, onion basil roll

### Oysters Rockefeller

Spinach, sauce Mornay

### Combination of Three Steak Tartare

Classic, oriental and veal

### Portabella Mushrooms

Roasted red bell pepper and fresh goat cheese

## SOUPS & SALADS

### Clam Chowder

Smoked bacon and Massachusetts clams

### French Onion Soup Gratinée

Gruyère cheese

### Hearts of Romaine Cæsar (prepared table side)

Anchovies, herbed croutons and parmesan cheese

### Chop House Salad

Mesclun greens, cucumber, tomato, bell pepper, sweet onion, fresh bacon and hearts of palm

### Beefsteak Tomato and Red Onion

Fresh basil and aged balsamic vinegar with extra virgin olive oil

### Sea Salt Roasted Red Beets

Herb salad with truffle vinaigrette

## FEATURED PRIME STEAKS

### U.S.D.A. Prime New York Strip

12 ounces

### U.S.D.A. Prime Porterhouse Steak (carved table side)

32 ounces. For two people

### "Côte de Bœuf" U.S.D.A. Prime Bone-In Rib Steak

18 ounces

### American Wagyu Chopped Beef Steak

10 ounces with smothered onions and mushrooms

### U.S.D.A. Prime Filet Mignon

6 ounces / 10 ounces

### Slow Roasted Prime Rib of Beef

Chef's selection, tender and juicy, with fresh grated horseradish

### "Our Signature" Surf and Turf

6 ounce filet mignon with one of your seafood favorites - 6 ounce of lobster tail or Alaskan king crab legs

## SEAFOOD AND FISH SPECIALTIES

### Alaskan King Crab Legs

Two pound cluster of sweet Alaskan crab legs served with warm drawn butter

### Whole Maine Lobster

Warm drawn butter and lemon

### Dover Sole

Caper and lemon sauce

### Day Boat Special

## SAUCES

### Béarnaise

### Steakhouse Barbecue Sauce

### Shallot-Red Wine Bordelaise

### Armagnac and Green Peppercorn

### Chimichurri