**APPETIZERS**

**JUMBO SHRIMP COCKTAIL OR REMOULADE**

**MARYLAND-STYLE CRAB CAKE** Honey Mustard Sauce

**SHRIMP PLATTER** Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp

**FRIED CALAMARI** Cocktail Sauce

**PRIME TENDERLOIN CARPACCIO** Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil

**SEARED SCALLOPS** Three U8 Scallops, Citrus Beurre Blanc, Nueske’s Bacon and Texas Burnt Honey

**TUNA TARTARE** Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha

**ONION RINGS**

**SOUP OF THE DAY**

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**SALADS**

*Dressings | Vinaigrette, Bleu Cheese, Ranch, Thousand Island, Champagne Vinaigrette

**CHOPHOUSE SALAD** Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm

**CAESAR SALAD** Caesar Dressing, Parmesan Cheese and Croutons

**THE WEDGE** Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon

**MIXED GREENS SALAD** Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese

**BLEU CHEESE SALAD** Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans

**BEEFSTEAK TOMATOES & RED ONIONS** Vinaigrette Dressing and Crumbled Bleu Cheese

**CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA**

**TOSSED SALAD**

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**STEAKS & CHOPS**

All entrées are served with a glazed carrot and a choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sauteed onions and peppercorn gravy. Substitute sweet potato for $3.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Size</th>
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<tbody>
<tr>
<td>PRIME RIBEYE</td>
<td>14 oz</td>
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<tr>
<td></td>
<td>18 oz</td>
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<tr>
<td>PRIME “CÔTE DE BOEUF” BONE-IN RIBEYE</td>
<td>22 oz</td>
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<tr>
<td>WAGYU TOMAHAWK RIBEYE</td>
<td>32 oz</td>
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<tr>
<td>PRIME FILET MIGNON</td>
<td>8 oz</td>
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<td></td>
<td>12 oz</td>
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<td></td>
<td>16 oz</td>
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<tr>
<td>SNAKE RIVER FARMS BLACK LABEL WAGYU FILET</td>
<td>8 oz</td>
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<tr>
<td>PRIME NEW YORK STRIP</td>
<td>14 oz</td>
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<tr>
<td>PRIME “BONE-IN” KANSAS CITY STRIP</td>
<td>18 oz</td>
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<tr>
<td>PRIME PORTERHOUSE CHOP</td>
<td>28 oz</td>
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<tr>
<td>DRY AGED PORK TOMAHAWK</td>
<td>20 oz</td>
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<tr>
<td>AUSTRALIAN RACK OF LAMB</td>
<td>16 oz</td>
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**SEARED DUCK BREAST** Luxardo Cherry Sauce

**PRIME FILET & BROILED LOBSTER** Two 3 oz Medallions and a 6 oz Broiled Lobster Tail

Toppings | Oscar Style • Bleu Cheese Fondue • Caramelized Onions

Sauces | Bearnaise • Hollandaise • Peppercorn Gravy

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**SEASIDE**

**MARYLAND-STYLE CRAB CAKES** Honey Mustard Sauce

**BROILED JUMBO SHRIMP SCAMPI** Black Pepper Pasta with Bacon

**FRIED JUMBO SHRIMP**

**BROILED VERLASSO SALMON** Maître d’Butter

**SIMPLY BROILED FISH**

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**SIDE DISHES**

**SAUTÉED MUSHROOMS**

**CREAMED CORN**

**CREAMED SPINACH**

**GRILLED ASPARAGUS**

**FRESH BROCCOLINI**

**SAUTEED SPINACH & MUSHROOMS**

**ROASTED BRUSSELS SPROUTS**

**MACARONI & CHEESE**

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30% gratuity will be added to parties of 5 or more.

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals.*