ONION RINGS
JUMBO SHRIMP COCKTAIL OR REMOULADE
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce
SHRIMP PLATTER Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp
SMOKED SALMON with Toast Points, Chopped Egg, Onion and Capers
FRIED CALAMARI with Cocktail Sauce
SOUP OF THE DAY

FRESH ASPARAGUS
CREAMED SPINACH
CREAMED CORN
SAUTEED MUSHROOMS

SEAFOOD OF THE DAY

BROILED SALMON with Maitre d’ Butter
FRIED JUMBO SHRIMP
BROILED JUMBO SHRIMP SCAMPI with a Black Pepper Pasta
MARYLAND-STYLE CRAB CAKES with Honey Mustard Sauce

ONE HALF ROASTED DUCK with Green Peppercorn Sauce
RACK OF LAMB
VEAL PORTERHOUSE CHOP
RACK OF LAMB
ONE HALF ROASTED DUCK with Green Peppercorn Sauce
PORK “RIB” CHOP with House Made Applesauce

STEAKS & CHOPS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Honey Poppy and Thousand Island

CHOPHOUSE SALAD Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm
CAESAR SALAD with Croutons
THE WEDGE with Bleu Cheese Dressing, Crumbles and Bacon
SPINACH SALAD with Honey Poppy Dressing, Mushrooms, Bacon, Chopped Egg and Onion
MIXED GREENS SALAD Sliced Apples, Spicy Pecans and Goat Cheese with Champagne Vinaigrette
BLEU CHEESE SALAD Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing
CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing
TOSSED SALAD

SOUP OF THE DAY
FRIED CALAMARI with Cocktail Sauce
SMOKED SALMON with Toast Points, Chopped Egg, Onion and Capers
JUMBO SHRIMP COCKTAIL OR REMOULADE
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce
ONION RINGS
CREAMED CORN
SAUTEED MUSHROOMS
CREAMED SPINACH
FRESH ASPARAGUS

18% Gratuity will be added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please direct your allergy concerns to your server to accommodate your dietary needs.