

Table Starters

RUSTIC BREAD SERVICE	5
rustic toasted filoni loaf with herb butter	
LOBSTER TACO	20
chili butter poached lobster meat, basil guacamole, pineapple pico, salsa verde, spicy popcorn	
WAGYU MEATBALLS	19
sunday sauce, creamy polenta, stracciatella cheese	
CRISPY BRUSSELS	14
bacon, apple, goat cheese, chipotle blackberry vinaigrette	
CRABCAKE SPRING ROLLS	19
smokey aioli, pineapple salsa, sesame ginger sauce	
TUNA TARTARE *	19
spicy sushi grade tuna, avocado, truffle soy glaze, toasted sesame, mango, wonton chips	
STICKY WINGS	17
thai bbq glaze, house pickled cucumbers, cherry peppers, sesame	
CLAMS CASINO	18
whole baked clams, bacon, peppers, garlic butter, parmesan herb panko crumble	
FRIED CALAMARI	19
flash fried, zesty marinara, lemon aioli	

Soups & Salads

LOBSTER BISQUE	15
sherry, cream, herbed puff pastry cracker	
FRENCH ONION SOUP	12
three onion blend, gruyere gratin	
CAESAR	15
romaine, parmesan snow, focaccia croutons, classic caesar dressing	
GOAT CHEESE SALAD	15.5
mixed baby greens, dried cranberries, fresh strawberries, brown sugar glazed walnuts, raspberry vinaigrette	
ROASTED BEET SALAD	16
frisee, orange supremes, candied pistachios, feta, basil, radish, honey citrus vinaigrette	
WARM BURRATA SALAD	19
marinated tomato, candied figs, sweet pepper puree, truffle balsamic, asiago croustade, prosciutto chip	

**To Any Salad Add
SIMPLY GRILLED**
chicken 9 | salmon or tuna 14 | steak 15 | shrimp 14

LUNCH COMBO \$24

ANY SALAD PAIRED
WITH ANY HANDHELD
*not to be combined with any other offer or discount,
limited to parties of 8 or less please*

Handhelds

STEAK TIDBIT DIP	25
sliced sirloin, fontina, toasted garlic baguette, house steak sauce, beef au jus, french fries	
AVOCADO PISTACHIO CRUNCH TOAST	17
avocado, pistachio, goat cheese, strawberry, vermont maple syrup, pan di cristal toast	
CALIFORNIA CHICKEN WRAP	17
crispy cutlet, avocado, bacon, tomatoes, shredded greens, honey dijon dressing	
FRIED BUTTERMILK CHICKEN	18
boneless breast, pickle, hot honey butter, green goddess dressing, toasted brioche, french fries	
PRESSED TURKEY FOCACCIA	19
slice turkey breast, fresh mozzarella, arugula, pistachio cream	
SHORT RIB QUESADILLA	19
pulled short rib, three cheeses, bacon onion jam	

Lunch Mains

CHOP HOUSE BURGER	22
isignature 10 oz ground sirloin, lettuce, tomato, red onion, pickle, toasted brioche, choice of american, swiss, or mozzarella, french fries add bacon +\$3	
LOBSTER AND SHRIMP COBB SALAD	29
butter poached lobster and shrimp, bacon, avocado, tomato, romaine	
STEAK FRITES	34
soy -pineapple marinated skirt steak, crispy fries, charred broccoli	
CHICKEN BRUSCHETTA	23
crispy or grilled breast, fresh mozzarella, tomato-red onion salsa, basil, balsamic glaze	
ATLANTIC SALMON	29
honey soy butter lacquer, shrimp fried rice, sesame, crushed cashews	
EXOTIC MUSHROOM RAVIOLI	19
brown butter-asiago cream, blistered grape tomatoes, basil, porcini glaze	