



HOURS: WEDNESDAY – SATURDAY

RESERVATIONS RECOMMENDED FOR PARTIES OF 10 or MORE

SALADS

SALAD DRESSINGS: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Pear Vinaigrette, Dill Vinaigrette, Creamy Caesar, Oil & Vinegar

CHOP HOUSE CHICKEN SALAD 10
Grilled Chicken, Romaine Lettuce, Sliced Pears, Toasted Walnuts, and Dried Cranberries Pear Vinaigrette

GRILLED SHRIMP AND DILL SALAD 10
Grilled Shrimp, Baby Lettuces, Radish, Carrot, Onion, Dill Vinaigrette

CHOPS GARDEN SALAD 8
Romaine Lettuce, Grape Tomatoes, Onions, Carrots, Cucumber, Croutons and Your Choice of Dressing

CHOPS CAESAR SALAD 8
Crisp Romaine Lettuce, Parmesan Cheese, and Croutons Tossed in our Homemade Caesar Dressing

Chicken or Shrimp 5 Steak, Salmon or Tuna 7

STARTERS

CILANTRO-LIME HUMMUS 7
Warm Toasted Pita Points

CHOPS LOBSTER DIP 10
Creamy & Cheesy w/ Corn Tortillas

MINI-PIZZA OF THE DAY 8
Our Chef's Creation, Homemade Daily

MARYLAND CRAB CAKES 11
Sautéed Golden, Roasted Garlic Aioli

CHICKEN CHOPS 7
Beer Battered, Honey Mustard

BOWL OF SOUP 5
Our Chef's Creation, Homemade Daily

ENTREES

14oz HAND-CUT RIBEYE* Fried Potatoes, Sautéed Mushrooms 22

10oz NEW YORK STRIP * Mashed Potatoes, Oven Roasted Vegetables 20

9oz FILET MIGNON * Bacon Wrapped, Mashed Potatoes, Seasonal Vegetable, Add Crab and Hollandaise to Your filet for \$2 21

FLAT IRON STEAK* Black & Blue Cream Sauce, Mashed Potatoes, Seasonal Vegetable 18

THE BIG ONE * At Least 1 Pound of Choice Ribeye, any Two Sides MKT

ST LOUIS CUT RIBS Blackberry BBQ Sauce, Roasted Tomato Grits, Seasonal Vegetable 16/22

MIXED GRILL Steak, Chicken, Shrimp, Mashed Potatoes, Roasted Vegetables 19

PORK CHOP* Jim Beam Glaze, Mashed Potatoes, Seasonal Vegetable 17

ATLANTIC SALMON Honey Chili Glaze, Seasonal Vegetable Jasmine Rice 19

AHI TUNA STEAK * Sesame Crusted, Seared Rare, Teriyaki Sauce, Pickled Ginger Seasonal Vegetable, Jasmine Rice 20

SAFFRON MUSSELS Tagliatelle Pasta, Fennel, Onion, Light Cream Broth 16

SHRIMP & GRITS Jumbo Shrimp, Bacon-Mushroom-Sherry Cream, Roasted Tomato Grits 18

FRIED TILAPIA OSCAR Lump Crab & Hollandaise, Seasonal Vegetable, Jasmine Rice 19

PECAN CHICKEN Raspberry Sauce, Mashed Potatoes, Seasonal Vegetable 17

SEAFOOD LASAGNE Shrimp, Crab, and White Fish, Leeks and Creamy Cheese 17

BLACKENED CHICKEN RAVIOLI Cheddar Cheese Roasted Red Pepper Cream 16

MAIN STREET SANDWICH* Sliced Steak, Med Rare, Fried Onion, Swiss Cheese, Baby Lettuce in Balsamic Vinaigrette, Fried Potatoes 11

SIDES

BAKED POTATO	FRIED POTATOES	MASHED POTATOES
JASMINE RICE	ROASTED TOMATO GRITS	OVEN ROASTED VEGETABLES
SAUTEED MUSHROOMS	SEASONAL FRESH VEGETABLE	HOUSE OR CAESAR SALAD

On behalf of our team, we would like to extend our sincere thanks to you for being our guest.
General Manager ~ Richard Toms Executive Chef ~ Gary Graham

Restaurant Phone (912) 764-7119