

Restaurant Week Pre-Fixed Lunch Menu
\$24 Per Person

SALAD

Chophouse

Chopped romaine tossed with Roquefort bleu cheese dressing, topped with diced eggs, tomatoes, apple wood smoked bacon & Roquefort bleu cheese crumbles

Traditional Caesar

Romain lettuce tossed in homemade Caesar dressing, topped with Parmigiano-Reggiano, croutons & heirloom cherry tomatoes

ENTRÉE

Beef Stroganoff

small pieces of beef fillet sautéed in a cream sauce together with mushrooms

Chicken Fried Chicken

Breaded & fried chicken topped with a creamy white gravy served with Mousseline potatoes & sautéed mixed vegetables

Cajun Shrimp & Grits

Sautéed shrimp with a Cajun sauce on top of jalapeño cheese grits

SIDE OFFERINGS

Additional charge \$9

Salt Crusted Baked Potato
Grilled Asparagus
Parmesan Truffle Fries
Twice Baked Gratin Potatoes

Macaroni & Cheese
Braised Mushroom
Cream Spinach
Hand Cut Onion Rings

ADDITIONAL DESSERTS

Additional charge \$10

Crème Brulé
Apple Cobbler
Chocolate Lava Cake
New York Style Cheesecake
Chocolate Roulade
Short Cake

Restaurant Week Pre-Fixed Dinner Menu
\$39 Per Person

SALAD

Chophouse

Chopped romaine tossed with Roquefort bleu cheese dressing, topped with diced eggs, tomatoes, apple wood smoked bacon & Roquefort bleu cheese crumbles

Traditional Caesar

Romain lettuce tossed in homemade Caesar dressing, topped with Parmigiano-Reggiano, croutons & heirloom cherry tomatoes

ENTRÉE

Filet Duo

*2/ 3oz filet medallions one topped Oscar style
& other Pepper crusted with brandy peppercorn sauce*

Salmon Dynamite

*Atlantic Salmon topped with a spicy seafood aioli with
diced shrimp & jumbo lump crab meat*

Grilled Pork Chop

Grilled pork chop topped with mushroom demy sauce

Linguine Pasta & Blackened Chicken

*Choice of Madeira cream sauce or garlic olive oil
& topped with grilled asparagus*

*All entrees served with Mousseline potatoes & sauteed mixed vegetables except Linguine pasta
Add On 4oz Lobster Tail, Two Seared Scallops or Three Grilled Shrimp \$15*

SIDE OFFERINGS

Additional charge \$9

Salt Crusted Baked Potato
Grilled Asparagus
Parmesan Truffle Fries
Twice Baked Gratin Potatoes

Macaroni & Cheese
Braised Mushroom
Cream Spinach
Hand Cut Onion Rings

DESSERT

New York Style Cheesecake
Topped with raspberry sauce

Tiramisu
*Mascarpone cream dessert, espresso dipped &
ducted with cocoa*

ADDITIONAL DESSERTS

Additional charge \$5

Crème Brulé
Apple Cobbler
Chocolate Lava Cake