

THE CHOPHOUSE \$35 PRIX FIXE MENU

FIRST COURSE

CAESAR SALAD
MIXED BABY GREENS
PETITE WEDGE
FILET BRUSCHETTA
BLACKENED SHRIMP
CRISPY CALAMARI

SECOND COURSE

SCOTTISH SALMON
grilled asparagus, soy glaze

BROILED RIB EYE
roasted garlic mashed potatoes,
red wine demi-glace

PAN-SEARED CRAB CAKES
roasted corn relish, house-made tartar sauce

DRY-AGED SIRLOIN ADD \$10
certified angus beef dry-aged in-house 14 days

FILET OSCAR ADD \$15
bearnaise, asparagus, crabmeat

THIRD COURSE

CRÈME BRÛLÉE
fresh berries

BROWNIE SUNDAE
vanilla bean ice cream, chocolate sauce

ICE CREAM
vanilla bean

SORBET
seasonal

WINE COURSE

ADD A GLASS OF OUR HOUSE WINE \$5
cabernet sauvignon. pinot grigio. chardonnay. merlot.