

APPETIZERS

Coconut Shrimp \$7

5 medium sized shrimp coated in shredded coconut, deep fried and served with a sweet and sour dipping sauce.

Buffalo Bill Sliders (2 per order) \$7

Chops own seasoned ground buffalo meat grilled and served on mini sweet rolls with sautéed red onions, bacon, Pepper Jack cheese and BBQ sauce.

Jumbo Lump Crab Cake \$7

A large cake of tender crab pan fried to perfection and served with a 3 mustard mayonnaise sauce. (a little spicy)

Fried Provolone Cheese \$5

Served with marinara sauce

Fried Artichoke Hearts \$6

with Roasted Tomato Basil Dip

Shrimp and Avocado Tostada \$5

SOUPS

Traditional French Onion \$4

Today's Special \$2.50
Please ask your server

ENTREE SALADS

Served with Bread

Greek Salad \$10

Mixed greens with cucumbers, tomatoes, red onions, roasted bell peppers, Kalamata olives, and feta cheese served with balsamic and basil vinaigrette.

Flat Iron Caesar Salad \$15

Tender, grilled pieces of flat iron steak tossed together with crisp romaine lettuce in a Caesar dressing and topped with fresh parmesan cheese slivers.

Fried Chicken Salad \$9

Deep fried breaded chicken breast on a bed of mixed greens with tomatoes, cucumbers, cheddar cheese, crumbled bacon and your choice of dressing.

Classic Caesar Salad \$10

with Homemade Garlic Basil Croutons
Your choice of chicken or shrimp.

DRINKS

Coffee, Tea or Iced Tea \$1.50

Soft Drinks \$1.50

Milk (2%) or Chocolate Milk

8 oz \$1.50 • 12 oz \$2.25

DESSERTS

Please ask your server for today's dessert selections.

FAVORITES

Served with house salad, choice of dressing and bread.

Steak ala Milanese \$14

Thin cut steak, breaded and pan fried, prepared on a bed of sautéed spinach topped with fresh tomato sauce and served with mashed potatoes & gravy.

Chicken Piccata \$12

Tender chicken slices sautéed & served with a white wine, lemon & caper sauce with fresh vegetables and white rice.

Tenderloin Tips \$11

Stir fried together with tomatoes, mushrooms, scallions and served over white rice.

Fried Chicken Dinner \$10

4 pieces served with mashed potatoes and gravy and fresh vegetables.

Beef & Broccoli \$14

A hearty portion of beef strips, broccoli florets, mushrooms and onions stir-fried in an oriental sauce and served with steamed rice.

12 oz. Fire Grilled Margarita Chicken \$16

Chicken breast marinated in a zesty combination of fresh juice, margarita mix and south of the border spices then grilled.

Parmesan Chicken \$12

Breaded chicken breast topped with marinara and melted mozzarella over a bed of pasta.

Gold Fingers \$10

Half pound of crispy tempura battered chicken strips served with French fries and a zesty orange dipping sauce.

Fish & Chips \$10

Tempura battered and deep fried Wahoo filets served with French fries and tartar sauce.

The Classic Hamburger \$10

A six ounce handmade ground beef patty, served with lettuce, tomato, red onion, pickles and French fries.
Add American cheese for \$.50

PASTAS

Served with house salad, choice of dressing and garlic toast.

Buffalo Chicken Penne \$15

Tender pieces of sautéed chicken and vegetables infused with Buffalo hot sauce, served over penne pasta and finished with blue cheese crumbles and green onions.

In House Smoked Salmon \$15

Served on penne pasta with crisp bacon and a creamy vodka sauce.

Spinach Pasta Primavera \$15

Garden fresh vegetables tossed with pesto, shaved parmesan cheese and a touch of cream served over Fettuccine noodles.

Spaghetti & Meatballs \$10

Traditional tomato sauce with homemade meatballs.

ENTREES

Served with bread, house salad with your choice of dressing:

Ranch, Italian, Thousand Island, Bleu Cheese or Sesame and a fresh vegetable medley.

Your choice of one side:

Baked Potato, Mashed Potatoes, Redskin Potato Wedges, French Fries or Rice



Add-On to complete a great dining experience.

Lobster Tail - \$14

BLOCK SELECTIONS

14 oz. Black Angus New York Sirloin \$30

10 oz. Filet Mignon \$29

6 oz. Petit Filet Mignon \$23

14 oz. Grilled Ribeye Steak \$25

18 oz. Grilled Bone-in Ribeye Steak \$29

Lemon Sirloin Steak \$19

8oz. Ranchers cut Sirloin \$17

Topped with sautéed garlic and shallots.

Pork Chop Saltimbocca Style \$18

12 oz. bone-in chop served with Fontina cheese, prosciutto ham and herbed jus.

Braised Pork Shank \$20

With rosemary, garlic and cabernet sauvignon sauce served over creamy mashed potatoes.

Ribs & Shrimp Combo \$19

Half a rack of tender, smoked baby back ribs together with three (3) large coconut shrimp served with BBQ & sweet dipping sauces.

SEAFOOD

Grilled Swordfish Steak \$17

Topped with a homemade tangy cucumber sauce

Twin Lobster Tails \$33

Two succulent North Atlantic Lobster Tails steamed and served with drawn butter.

Cajun Shrimp Skewer \$14

8 Tender shrimp seasoned with Cajun spices and char grilled.

Salmon Wellington \$20

Salmon filet baked inside of puff pastry together with parmesan risotto and served on vermouth sauce.

SIDES

Japanese Sauté \$3

A mixture of lotus root, snap peas, maitake mushrooms & sprouts.

Grilled Asparagus \$3

Fresh Vegetable Medley Sauté \$3

Mashed Potatoes \$2

Red Skinned Potatoes \$2

Baked Potato \$2

French Fries \$1.25

Onion Rings \$2

White Rice \$1.25

Mac & Cheese \$1.50

A 15% service charge will be added to parties of 8 or more.