

DINNER MENU

ANTIPASTO

HOUSEMADE BREAD \$4
comes with chimichurri dipping sauce

TORTE DI GRANCHIO \$22
maryland style crabcake with tarragon
mustard cream sauce, crab cakes

BRUSCHETTA \$19
cherry tomato, basil, olive oil, garlic topped
with feta cheese served on crostini

CARPACCIO \$23
sliced, raw flet mignon drizzled with
olive oil, lemon, cheese and capers

SASHIMI DELLA CODA GIALLA \$22
yellowtail sashimi, cilantro,
red chiles and ponzu

CALAMARI FRITTI \$22
lightly fried calamari served with a spicy
marinara sauce

FUNGHI CON GRANACHIO \$20
mushrooms sauteed in garlic and olive oil,
lemon, cheese & capers

ARANCINI \$15
deep fried arborio rice, mozzarella,
Arrabiata sauce

ZUPPA E INSALATA

INSALATA DELLA CASA \$18
mixed baby lettuce, roasted peppers,
mushrooms, radicchio cheese and tomatoes

INSALATA CAPRESE \$18
fresh mozzarella, tomatoes, basil and
prosciutto

INSALATA DI CESARE \$16
grilled romaine, ceasar dressing parmesan
cheese, anchovy and crostini crumbles

INSALATA DI BURRATA \$19
arugula, sauteered cherry tomato, basil
with burrata drizzed with balsamic reduction

ZUPPA DI ARAGOSTA CUP \$9
lobster bisque, main lobster, BOWL \$15
cream and cognac

CHOPHOUSE FAVORITES

all steaks are USDA prime

RIBEYE 14OZ \$59

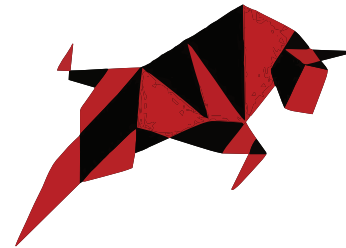
COWBOY RIB-EYE 20 OZ \$70

NEW YORK STRIP 14 OZ \$58

T-BONE 24OZ \$65

PETIT FILET MIGNON 8 OZ \$50

FILET MIGNON 12 OZ \$59



CUTS FOR TWO

TOMAHAWK 34 OZ \$99

PORTERHOUSE 40 OZ \$115

TEMPERATURES:

rare-very red cool center, medium rare-red warm center, medium-pink center,
medium well slightly pink center, well cooked throughout no pink



CHOPHOUSE SAUCES

bearnaise, peppercorn, horseradish, chimichurri

ENHANCEMENTS

GRILLED SHRIMP \$18

6OZ LOBSTER TAIL \$18

CONTORNI

BRUSSEL SPROUTS \$15

MASHED POTATOES \$15

GRILLED VEGETABLES \$15

LOBSTER RAVIOLI \$20

CRAB STUFFED MUSHROOM \$22

GRILLED ASPARAGUS \$13

PASTAS

PENNE ARRABIATA \$22
penne pasta spicy marinara sauce, olives and capers

PAPPARDELLE CARBONARA \$25
pancetta, onions, egg, cream and parmesan cheese

RIGATONI RIPIENI \$25
rigatoni stuffed with beef, spinach, and parmesan
cheese in bolognese cream sauce

SPAGHETTI FRUTTI DI MARE \$29
calamari, clams, mussels, shrimp and petite lobster
tail in a light tomato sauce

FETTUCINE CON ARAGOSTA \$36
sauteed lobster meat in a sherry cream sauce
topped with green onion

RAVIOLI CON GRANCHI \$33
crab, shrimp and lobster ravioli with juliennne vegetables
in a lemon cream sauce topped with crab meat

CAPELLINI AL LIMONE CON SCAMPI \$33
jumbo shrimp in lemon, white wine, garlic parsley and
butter served with angel hair pasta

LINGUINI VONGOLE \$29
fresh clams served with garlic, white wine and parsley
or marinara sauce

FARFALLE A LA PESTO CON POLLO \$28
chicken in pesto sauce-olive oil, garlic and basil

ITALIAN SPECIALTIES & SEAFOOD

SALMONE AL CAPERI E LIMONE \$38
wild-caught scottish salmon seasoned
and broiled with lemon caper sauce

OSSOBUCO DELLO CHEF \$44
veal shank braised in marsala wine,
tomato sauce, herbs, served with fettuccini

CIOPPINO \$40
seafood stew of baby lobster tail, shrimp,
scallops, calamari, mussels, clams and
fish in a zesty light tomato sauce

CHILEAN SEA BASS \$50
simply seasoned, broiled with a light
dusting of bread crumbs, and
served with pesto risotto

POLLO AL ROSMARINO \$30
boneless marinated chicken breast in
garlic, lemon, capers white wine
rosemary and parsley

POLLO A LA CACCIATORE \$30
boneless marinated chicken with bell
peppers, onions and mushrooms in
marinara white wine reduction

COSTOLETTE DI ANGELO \$44
lamb chop, simply seasoned and grilled

BRACIOLA DI MAIALE \$39
pork chop, served with a porcini
mushroom cream sauce

LASAGNE DI CARNE \$28
pasta sheets prime beef seasoned
ricotta fresh mozzarella

DOLCI

CESTINO CON GELATO -
HOUSE SPECIALTY \$16

CRÈME BRULEE \$12

TIRAMISU \$10

CANNOLI \$12

GELATO \$10

Gluten-Free pasta is available \$3

There will be a \$5 charge added to any dish that is split

parties of 8 or more gratuity of 18% added to check. Before placing your order please inform you server if someone at your table has a food allergy