



STARTERS

Butternut Squash Soup	3.00
Soup du Jour	3.00
Ice Berg Lettuce Wedge <i>with cherry tomato, bacon, blue cheese, scallion , ranch dressing</i>	3.00
Mixed Greens Garden Salad <i>with cucumber, shredded carrot, tomato, goat cheese, lemon vinaigrette</i>	3.00
Classic Caesar Salad <i>with romaine, garlic croutons, parmesan, caesar dressing</i>	3.00
Spinach Salad <i>with pear, bacon, hard boiled egg, red onion, raspberry vinaigrette</i>	3.00
Classic Shrimp Cocktail	6.50

STEAKS, CHOPS & ENTREES

6oz. Filet Mignon	14.00
12oz. Rib Eye Steak	16.00
12oz. NY Strip Steak	16.00
Pork Chop	10.00
Lamb Loli-Chops	10.00
Chopped Steak House Burger <i>with choice of cheese, fried egg, bacon, mushrooms, sautéed onions, raw onions, lettuce, tomato and A1 steak sauce. Served on a brioche bun</i>	9.50
Quinoa Bowl <i>with roasted vegetables, spinach, sesame seeds, pepitas, lemon tahini dressing</i>	9.25



FISH AND SHELLFISH

Roasted Sea Scallops	14.00
Roasted Salmon	10.00
Grilled Fish <i>ask your server about tonight's selection</i>	MP
Lump Crab Cake	10.00
Sauteed Shrimp	10.00

CHOICE OF COMPLIMENTARY SAUCES

Red Wine Sauce
 Béarnaise, tarragon hollandaise
 Salmoriglio, lemon, caper, garlic, oregano, olive oil
 Horseradish Sauce
 Tartar Sauce
 AI Steak Sauce
 Lemon Herb Butter
 Remoulade

SIDES 1.00/each

Baked Idaho Potato
 Baked Sweet Potato
 Broccoli
 Green Beans
 Macaroni & Cheese
 Steak Fries
 Roasted Seasonal Vegetables
 Zucchini Fries
 Yukon Gold Mashed Potatoes
 Braised Greens
 Cole Slaw
 Fruit