

Three-Course Dinner 54.

5:30 - 7:00 Sunday - Thursday

Appetizers

Chilled Combo • Colossal Lump Crab & Jumbo FL Shrimp
pink brandy mayo & red cocktail sauces, fresh horseradish

Herb Seared Ahi Tuna
banyuls marinated mushrooms, e.v. olive oil

Thai Chili Calamari
red peppers, scallions, roasted peanuts

Maine Lobster Bisque
velvety smooth, cognac

Caesar Salad
parmesan, croutons, white anchovy

CHOPS® Chopped Salad
triple cream blue cheese, lemon-basil ranch

Grilled Octopus Salad
*circus frisee, marinated red onion, greek olives,
mustard vinaigrette*

Entrees

OUR SPECIALTY 1 lb Grilled Whole Fresh Fish of the Moment
*filleted and served with lemon e.v. olive oil, santorini capers
& braised tuscan kale*

- Royal Dorade
- Arctic Char
- Loup de Mer
- 20 oz Sautéed Dover Sole (10. Add)

Red Snapper a La'Plancha
pequillo peppers, white beans, chimichurri

1.5 Lbs Stuffed Lobster
savory lobster stuffing, drawn butter, thin beans (5. Add)

Ora King Salmon "Oscar"
steamed asparagus, alaskan king crab, bearnaise

USDA Prime Steak & Chop Selections
*select one individual side: potato puree, garlic spinach, thin beans,
creamless corn mash or hand cut fries*

- Filet Mignon 8 oz
- Delmonico Ribeye 10 oz
- SURF & TURF Petite Filet Mignon 1/4 lb & Signature Petite
Flash Fried Lobster Tail 1/4 lb, *potato confit, greek honey-mustard sauce*
- Colorado Triple Cut Lamb Porter House 14 oz

Desserts

Citrus Tarte
burnt toasted meringue, mandarin orange sorbet

Chocolate Hazelnut Cake
brown sugar crisp, vanilla ice cream

Vanilla Creme Brulee
almond ginger biscotti

Profiteroles
*mini puffs, vanilla bean ice cream, valrhona dark chocolate sauce,
sugar roasted almonds*