



APPETIZERS

10/15 Onion Rings	8
Stuffed Mushrooms	10
Ranch Meatballs	10
Calamari	14
Escargot	12
Beef Tournedos	15
Beef Carpaccio	17
Crab Cakes	18
Fruit, Nut, & Cheese Platter	20
Jumbo Shrimp Cocktail	20

SALADS

Chop House Salad	8
Caesar Salad	8
Iceberg Wedge Salad	8
Strawberry Goat Cheese Salad	8
Spinach & Bacon Salad	8
Tomato Mozzarella Salad	12

SOUPS

French Onion Soup	5
Soup of the Day	7

PRIME STEAKS & CHOPS

Tenderloin Filets	7 oz	39
	10 oz	49
	16 oz	79
Ribeye	14 oz	46
Bone-In Ribeye	22 oz	58
Sirloin	10 oz	32
Strip	14 oz	45
Dry Aged Porterhouse	24 oz	75
Beelers Pork Chop	20 oz	45

TOPPINGS & SAUCES

GARLIC WHISKEY AU POIVRE	3
CABERNET MUSHROOM SAUCE	3
SAUTEÉD JALAPENOS & ONIONS	3
MELTED FROMAGE	5
TRUFFLE COMPOUND BUTTER	5
GRILLED SHRIMP	10
LE BELLE FARMS FOIE GRAS	15
OSCAR CRAB TOPPING	17
BARON'S LOBSTER TOPPING	20

SEAFOOD

Lobster Capricci	38
CAPRICCI PASTA, GARLIC, ENGLISH PEAS, SHAVED TRUFFLES & LOBSTER CLAW MEAT	
Grilled Salmon	28
WITH QUINOA, ARUGULA, RED ONIONS & TOMATOES	
Pan Seared Scallops	40
WITH ORZO, CRAB MEAT, CORN & CHILI BUTTER	
Dover Sole Meunière	48
CLASSIC PREPARATION WITH CAPER BEURRE BLANC AND RUSTIC VEGETABLES	
Cold Water Rock Lobster Tail	MARKET PRICE
Surf & Turf	MARKET PRICE
CHOICE OF SIZES	
Grilled Halibut	34
SAFFRON RICE, GRILLED VEGETABLES, AND ROASTED RED PEPPER AND KALAMATA OLIVE RELISH	

FAVORITES

Sous Vide Chicken Breasts	28
AU GRATIN POTATOES, ASPARAGUS, & PICO SAUCE	
Beef Medallions	28
WITH POTATOES & GREEN BEANS ALMONDINE	
Pasta Bolognese	28

FAMILY STYLE SIDES

AU GRATIN POTATOES	CREAMED SPINACH	
GARLIC MASHED POTATOES	SPINACH & MUSHROOMS	
JUMBO BAKED POTATO	GREEN BEANS WITH BACON	
STEAK FRIES	ASPARAGUS	
BAKED SWEET POTATO	BROCCOLINI	
MAC & CHEESE	SAUTEÉD MUSHROOMS	
GLAZED CARROTS	FRESH CREAMED CORN	
SAUTEÉD BRUSSEL SPROUTS	SIDE SAMPLER	20

Please let your server know if you have any food allergies.



Consuming undercooked beef, poultry, seafood, and pork may increase the risk of food-borne illness.