

starters

SHRIMP COCKTAIL

large chilled shrimp served with cocktail sauce 17

CRAB CAKE

Maryland style crab cake topped with a scratch-made whole grain mustard cream sauce 17

FRIED CALAMARI

panko crusted deep fried calamari rings & tentacles, served with cocktail sauce 17

AHI STACK

sashimi-grade Ahi, avocado, cucumber, & green onions, sesame citrus soy sauce, wonton chips 16

POPCORN SHRIMP

breaded, deep fried shrimp, served with cocktail sauce 14

ARTICHOKE BRUSCHETTA

artichoke & tomato bruschetta served with grilled baguette 14

CRISPY BRUSSEL SPROUTS

fresh Brussel sprouts fried & drizzled with porcini balsamic glaze 12

FRIED PICKLES

panko crusted, deep fried dill pickles served with ranch 12

GARLIC TOAST

*sourdough toasted with scratch-made garlic butter 8
(add melted cheeses +2)*

SMALL CAESAR

romaine tossed with croutons & Caesar dressing, topped with shaved parmesan 12

MIXED GREENS

mixed greens, julienne carrots, diced tomatoes & cucumbers with your choice of dressing 11

beverages

BOTTLED WATER 6

San Pellegrino sparkling/ Acqua Panna flat

FEVER TREE SPARKLING 6

ginger beer/ yuzu lime/ pink grapefruit/ cucumber tonic

IZZE 6

pomegranate, peach, or blackberry

FOUNTAIN BEVERAGES 4

Coke/ Diet Coke/ Sprite/ Coffee/ Iced Tea/ Lemonade/ Arnold Palmer



surf

CRAB STUFFED SALMON

fresh Atlantic salmon stuffed with lump crab, topped with whole grain mustard cream sauce, served with asparagus 31

WALNUT CRUSTED MAHI-MAHI

walnut crusted Mahi-Mahi over a sweet chili, butter & lime sauce, served with basmati rice & grilled asparagus 28

SEARED AHI

sashimi-grade Ahi tuna crusted in orange zest & sesame seeds, seared rare, served over basmati rice & sauteèd spinach, topped with orange zest, citrus-soy glaze, & fresh pea sprouts 24

GRILLED SALMON

grilled Atlantic salmon topped with herb butter, served with mashed potatoes & seasonal vegetables 26

SHRIMP BROCHETTE

charbroiled jumbo shrimp topped with house-made garlic butter, served with grilled asparagus & basmati rice 23

WHITEFISH PICATTA

pan seared whitefish served over fresh spinach & mashed potatoes, topped with house-made lemon caper butter 22

FISH AND CHIPS

deep fried, beer battered whitefish served with hand-cut fries, coleslaw, tartar sauce & malt vinegar 21

GRILLED FISH TACOS

three tacos with grilled whitefish on a bed of shredded cabbage, topped with our signature whole grain mustard cream sauce, house-made pickled onions, & fresh cilantro, served with lime dressed greens 19 (add avocado +4)

salads

(add avocado +4) (add chicken, shrimp or whitefish +9) (add salmon or steak +14)

CHOPHOUSE STEAK SALAD

grilled Hanger steak on a bed of romaine tossed with crumbled bleu cheese, sauteèd mushrooms, fresh tomatoes, & balsamic vinaigrette, topped with crispy fried onions 26

BLACKENED CAESAR

choice of blackened Atlantic salmon, jumbo shrimp, or chicken breast over romaine tossed with croutons & Caesar dressing, topped with shaved parmesan 26

ROASTED BEET & GOAT CHEESE SALAD

roasted red & gold beets, crumbled goat cheese, & house-made candied walnuts on a bed of fresh arugula tossed in orange gastrique, drizzled with balsamic reduction 19

QUINOA & ARUGULA SALAD

red & white quinoa, tomato, cucumber, lemon juice & a touch of extra virgin olive oil on a bed of fresh arugula, topped with house-made pickled onions 18

**We include an 18% gratuity to all parties of 8 or more*
\$2 split charge*

turf

HAWAIIAN STEAK

pineapple-soy marinated hanger steak, grilled & served with crispy Brussel sprouts drizzled with porcini balsamic glaze 29

BRAISED SHORT RIB

beef short rib braised in onion jus served over horseradish mashed potatoes topped with crispy fried onions 29

HANGER STEAK

grilled hanger steak on a bed of arugula lightly dressed in house-made orange gastrique, topped with shaved parmesan, served with fingerling potatoes 27

PORK CHOP

bone-in pork chop, topped with garlic herb butter, served with mashed potatoes & apple slaw 24

CLASSIC CHEESEBURGER

*hand-pressed, grass-fed, Angus beef patty, melted cheddar, fresh greens, sliced tomato, pickles, sliced red onion & thousand island on a brioche bun, served with hand-cut fries 21
(add bacon, avocado, or sauteèd mushrooms +4)*

MUSHROOM SWISS CHICKEN CIABATTA

grilled chicken breast, sauteèd mushrooms, melted swiss, sliced red onion, fresh spinach & mayo, on toasted ciabatta, served with hand-cut fries 19

CHICKEN PESTO WRAP

grilled chicken breast, house-made vegan walnut pesto, romaine, arugula, red onion & tomato, wrapped in a large tortilla, served with hand-cut fries 18

earth

(add chicken, shrimp or whitefish +9) (add salmon or steak +14)

PENNE PESTO

penne, asparagus, & sun dried tomatoes, tossed in house-made vegan walnut pesto, topped with crumbled feta 21

QUINOA POWER BOWL

red & white quinoa, roasted red beets, grilled marinated portabella mushroom, sautéed baby kale, fresh cucumber & avocado, topped with house-made pickled onions, sprinkled with black sesame seeds 21

VEGGIE WRAP

grilled marinated portabella mushroom, grilled asparagus, roasted red bell pepper, fresh spinach, avocado & signature vegan walnut pesto wrapped in a spinach tortilla, served with coleslaw 18

LINGUINI PRIMAVERA

linguini, red bell pepper, yellow squash, zucchini, broccoli, tomato, & mushroom tossed with scratch-made marinara 18

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