



Restaurant Week, March 3rd–10th, 2019

LUNCH \$10.00*

Served 11-2 pm Daily

Home of the \$6.00 Martini and \$6.00 House Wine
11-6 pm daily, limit 2 per person (cause that's enough)
Gin, Vodka, Cosmopolitan or Chophouse Manhattan

Vegetarian Mediterranean Sandwich

Grilled Naan bread, Kalamata olives, cucumber, Feta, tomato, red onion,
Mixed greens, fresh basil, olive oil & balsamic glaze.

Traditional Steak and Cheese Sandy

Thin shaved steak, provolone and caramelized onions on a Telera roll, served with parmesan-garlic fries.

Linguini ala Bolognese

House made, meaty Bolognese sauce served on al dente linguini noodles, garlic bread.

Liver and Onions

Tender Calves liver, topped with caramelized onions,
Yukon gold mashed potatoes, beef gravy and vegetable du jour.

Shaved Tenderloin and Mushrooms

Served over Egg Noodles, Broccoli Floret, Demi-Glace.

Grilled Cheese and "Dad's Chili"

Our house made "Dad's Chili"
and a Grilled Cheese Sandwich

DINNER

\$25.00*

Served 11-10pm Daily

FIRST COURSE (PICK ONE)

Tempura Nobu Salmon Fingers
Tomato-Basil Bruschetta with Gruyere (2)
Jack Daniels Glazed Boneless Ribs

SECOND COURSE (PICK ONE)

Soup du jour, Caesar or Chophouse Salad
Mixed Greens, Apple, Blue cheese and Candied Pecan, Champagne Vinaigrette
(Lobster Bisque is \$2.00 additional)

THIRD COURSE (PICK ONE)

Asiago Airline Chicken

Moist Airline Supreme with mushroom, Dearborn Ham and cheese duxelle,
Yukon Gold mashed potatoes, broccoli florets, Asiago Cream Sauce.

Sautéed Vegetarian Grill,

Seasoned Portabella Mushroom, Asparagus, Tomato,
Broccolini, Spinach and Red Pepper, with Cauliflower Puree.

Herb Crusted Lake Trout with an Asparagus Beurre Blanc

Herb crusted and pan seared, served with an asparagus-potato butter sauce.

Petite Strip Loin and Shrimp Choron

A 5 oz. New York Strip, White Cheddar Polenta, Tiger Shrimp, Sauce Choron.

*Prices do not include tax, tip or beverage. No substitutions please.