



Restaurant Week, March 1st-8th, 2020

LUNCH \$10.00 except*

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 Croissant Sandwich

Apples, Pomegranate, Caramelized Pecans, Feta, Cucumber, Celery, Arugula and Honey Balsamic

Traditional Steak and Cheese Sandy

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

*Fra' Diablo (\$12.00)

Linguini with a mildly spicy fire roasted tomato sauce seared tiger shrimp. Crostini.

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.

Soup and Sandwich of the day

Our chef's creations, enjoy these ever changing soups and sandwiches.

DINNER

\$25.00 except*

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)

Seared Airline Chicken with Spring Risotto

Moist Airline Supreme with pea, spinach and asparagus risotto, chicken demi.

Sautéed Vegetarian Grill,

Steamed rice noodles with a sauté of broccoli, baby corn, red pepper
and green onion in a green curry coconut broth.

Herb Crusted Lake Trout with an Asparagus Béarnaise

Herb crusted and pan seared, served with cubed potatoes, asparagus and lemon Beurre blanc.

*Petite Strip Loin and Shrimp Choron (\$30.00)

A 5 oz. New York Strip, Roasted Red Pepper Polenta, Tiger Shrimp, Sauce Choron.

*Prices do not include tax, tip or beverage. No substitutions please.
Items and preparations may change without notice.