

# Chop House Menu

## MENU

All our meats are seasoned w/ extra virgin oil, garlic and spices and charbroiled

- LAMB LOIN CHOPS – 2- 8oz chops, herbs and roasted cippolini onions 32
- OSSO BUCO of PORK - 14 oz. braised pork shank, White truffle Demi Glaze 26
- BERKSHIRE PORK CHOP – 16oz bone in, finished in a Dried fruit chutney 34
- BONE IN RIB EYE – 20oz cut grilled to perfection, matre d’ butter 50
- PRIME STRIP STEAK – 16oz NY cut, charbroiled, Green Peppercorn sauce 50
- TOMAHAWK VEAL CHOP – 16oz cut, White truffle Demi Glaze 50
- FILET MIGNON – w/ White Truffle Demi Glaze 8oz 36 - 12oz 50
- LOBSTER STUFFED FILET— White wine garlic sauce & mushrooms 8oz 42 - 12oz 62
- PRIME T-BONE – 20 oz cut, sautéed mushrooms & matre d’ butter 42
- ROASTED DUCK – White Peking half roasted to perfection & Amarena cherry glaze 28
- \*\* TOMAHAWK RIB EYE – 32oz Bone-in cut cooked to perfection 72

\*\* Preorder to guarantee availability

### *Extra Side Dishes*

**Creamed Spinach 6**

**Asparagus 6**

**Amaretto Carrots 5**

**Sauteed Mushrooms 5**

**Balsamic Roasted Cipollini onions 5**

**Twice Baked Potato 6**

**Roasted Brussels 5**

**Red or White Pasta 5**

**Risotto (daily)**

**Sauces 4 - Green Peppercorn cognac sauce - Black truffle Demi Glaze**