



Appetizers

Shrimp Cocktail Ceviche | 14

Citrus Marinated Shrimp, Cucumber, Cilantro, Celery (served with blue corn tortilla chips)

Fried Green Tomatoes | 12

Fresh Breaded Green Tomatoes, Fire Roasted Tomato Jam, Grilled Corn Salad

House Hummus (individual serving) | 8

Roasted Red Pepper and Kalamata Olive Hummus served with Grilled Flat Bread

Chorizo Sliders | 12

Chorizo Patty, Avocado Salsa and Queso Fresco on Slider Buns

Soup and Salads

Summer Salad | 10

Fresh Spinach, Strawberries, Feta and Marcona Almonds with a Blueberry Vinaigrette

Caesar Salad | 10

Chopped Romaine Hearts, Grana Padano, Focaccia Croutons and Caesar Dressing

Soup Du Jour | 8

Ask your server about our soup of the day

Chop House

14 oz. USDA Prime Ribeye | 40

8 oz. Certified Angus Filet | 35

Whiskey Glazed ½ Chicken | 24

Sides

Loaded Mashed Potato | 7

Sautéed Squash Medley | 6

Orzo with Tomato and Bacon | 6

Grilled Balsamic Portobello | 7

Green Beans with Bacon | 6

Entrees

Mushroom Carbonara | 19

Fusilli pasta, Bacon, Sweet Peas, Creamy Porcini Mushroom Sauce, Grana Padano

Summer Pasta | 19

Summer Squash, Red Pepper, Fresh Spinach, Roma Tomato and Italian Sausage all tossed with Extra Virgin Olive Oil, Garlic, Grana Padano and Penne Pasta

Faroe Island Salmon | 32

Faroe Island Salmon, Pine Nut Couscous, Cucumber Raita and Fresh Cilantro

Smoked Pork Shoulder | 26

Loaded Mashed Potatoes, Green Beans and Chipotle BBQ Sauce