



SUNDAY SURF & TURF

\$ 75 PER PERSON *plus tax and gratuity*

DINE IN ONLY.

FIRST COURSE

Choice of:

FRENCH ONION SOUP

Brandy & Aged Swiss

CAESAR SALAD

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

HOUSE SALAD

Romaine, Field Greens, Granny Smith Apples, Goat Cheese,
Walnuts, Sherry Mustard Vinaigrette

SECOND COURSE - 8 OZ FILET*

Choice of:

SHRIMP SCAMPI

White Wine Garlic Sauce, Lemon

OSCAR STYLE

Lump Blue Crab, Béarnaise, Cabernet Jus, Asparagus

LOBSTER TAIL

Drawn Butter, Lemon *\$12 upcharge*

SIDES

Choice of:

TRUFFLE MAC
& CHEESE

BACON CREAMED
SPINACH

CHOPHOUSE CORN

JALAPEÑO AU GRATIN

ASK YOUR SERVER ABOUT OUR
WINE ENTHUSIAST NIGHT

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.