



CHOPHOUSE
GRILLE

DOWNUNDER JAZZ BAR

APPETIZERS

- CHILLED SHRIMP dipping sauces \$6.95 SAUTEED LUMP CRAB CAKE lime butter \$6.95
OAK GRILLED FRESH MOZZARELLA wrapped in romaine
leaves with prosciutto and sundried tomato vinaigrette \$6.95
ESCARGOT IN A CROCK mushrooms, brandy and cream, toast points \$6.95
BEEF TENDERLOIN CARPACCIO dijon sauce \$7.95
BLACK BEAN CAKE tomato cilantro coulis; lime and jalapeno cream \$4.95
SAUTEED SEA SCALLOPS in phyllo nest with gorgonzola,
shiitake mushrooms and roasted garlic \$7.95
SHRIMP, CRAB AND SCALLOP STRUDEL mushrooms and lobster sauce \$6.95
SMOKED IDAHO TROUT capers, red onion, horseradish whipped cream \$7.95
SMOKED SALMON CHEESECAKE horseradish cream; capers and lemon \$6.95
CRISPY NAMS rice paper, pork and crab rolls; romaine & mint, spicy niocman sauce \$5.95
NORWEGIAN SALMON BAKED IN PHYLLO dill pesto, horseradish creme fraiche \$6.95

SOUPS

- BAKED FRENCH ONION SOUP \$2.95 GAZPACHO \$3.50
SOUP OF THE EVENING \$2.50

SALADS

- CAESAR SALAD large a la carte \$6.95 in place of dinner salad \$1.95
SPINACH SALAD apples, warm roquefort flan
& hot bacon vinaigrette Large \$6.95 Small \$3.95
BELGIAN ENDIVE, ROMAINE, RADICCHIO & GRILLED VEGETABLES
with cappicola, Montrachet and caper vinaigrette \$5.95

ENTREES

Served with a house salad tossed at your table, our own fresh baked breads, vegetables, rice or potato

OAK GRILLED STEAKS AND BEEF

USDA Prime, and Certified Angus Meats, aged and butchered on the premises

- | | | | |
|----------------------------------|---|---------------------------|----------------|
| FILET MIGNON | 6 oz. \$14.95 | PRIME RIB au jus | big \$15.95 |
| | 9 oz. \$19.95 | | bigger \$18.95 |
| CHATEAUBRIAND FOR TWO | \$39.95 | T-BONE with grilled leeks | \$17.95 |
| PORTERHOUSE | \$20.95 | N.Y. STRIP SIRLOIN | \$17.95 |
| custom cuts available by weight | | au poivre | \$19.95 |
| USDA PRIME, DRY AGED TOP SIRLOIN | caramelized onions & walnuts; roasted garlic cream \$14.95 | | |
| RIB EYE STEAK | with two grilled shrimp, whole grain mustard sauce \$18.95 | | |
| MIXED GRILL | lamp rib chops, oak grilled salmon with grain mustard
and honey marinade and filet mignon with bearnaise \$21.95 | | |

SAUCES \$1.95

- | | | |
|--------------|---------------|-------------------|
| Bearnaise | Wild Mushroom | Hollandaise |
| 3 Peppercorn | Bordelaise | Horseradish Cream |

VEAL, PORK & LAMB

- SAUTEED VEAL CHOP pounded thin, parmesan herb bread crumbs, demi glace \$21.95
VEAL CHOP oak grilled \$21.95
VEAL MEDALLION stuffed with prosciutto, swiss, mozzarella and mushrooms,
port cream sauce and pommes frites potatoes \$18.95
OAK GRILLED PORK TENDERLOIN marinated in orange, ginger & hoisin;
sauce of gorgonzola with Granny Smith apples \$14.95
RACK OF LAMB with dijon mustard and seasoned bread crumbs, natural and mint sauce \$21.95

POULTRY

- SAUTEED CHICKEN BREAST artichoke hearts, shrimp, tomatoes \$14.95
"TWO DAY" BONELESS CRISPY DUCK
peppercorn sauce or seasonal fruit sauce \$17.95
OAK GRILLED MARINATED CHICKEN BREAST AND SEA SCALLOPS
grilled vegetables, citrus relish \$14.95
STUFFED CHICKEN BREAST spinach and scallop mousse, lobster cream \$13.95
PEKING DUCK FOR TWO classic presentation - limited availability \$49.50

SEAFOOD

- SEA SCALLOPS EN PAPPILOTE rice, julienne of vegetables, ginger and wine \$15.95
SHRIMP, CRAB AND SCALLOP STRUDEL mushrooms and lobster sauce \$16.95
SAUTEED LUMP CRAB CAKES key lime beurre blanc \$16.95
GRILLED JUMBO SHRIMP AND VEGETABLES marinated in Caribbean spices,
caper and basil vinaigrette \$18.95
LOBSTER TAIL SAUTE' artichoke hearts, mushrooms, tomatoes, lobster cream \$21.95
LIVE MAINE LOBSTER daily presentation - market

FRESH FISH

- OAK GRILLED DOLPHIN AND VEGETABLES marscapone and tomato salsa \$13.95
WHOLE SNAPPER daily presentation - market
SNAPPER MEDALLIONS SAUTEED coated with almonds; Frangelico beurre blanc \$17.95
OAK GRILLED SWORDFISH marinated; tomato, basil and caper compote \$19.95
SWORDFISH AND SHIITAKE MUSHROOMS sauteed with tomatoes,
leeks, basil; lobster cream \$19.95
BLACKENED DOLPHIN AND BLACK BEAN CAKE curried banana cream,
fried stuffed jalapeno \$15.95
OAK GRILLED SALMON glazed with grain mustard and honey, fried leeks \$17.95

FRESH PASTA

AVAILABLE AS APPETIZER OR ENTREE

- FILET, DUCK AND SCALLOPS over pan fried angel hair pancake, black mushrooms,
julienne of vegetables, oyster sauce and roasted cashews \$15.95 (dinner only)
SHRIMP, SCALLOPS AND FISH over spicy chili linguini; grilled andouille sausage;
julienne of tasso; Jack Daniels cream sauce \$8.95/\$17.95
PORCINI RAVIOLI STUFFED WITH DUCK SAUSAGE wild mushrooms, spinach,
pancetta, light roasted garlic cream sauce \$7.95/\$15.95
ANGEL HAIR WITH PROSCIUTTO tomato, basil,
calamato olives, radicchio and mozzarella \$6.95/\$13.95

SIDE DISHES

- BAKED POTATO \$1.95 TWICE BAKED POTATO \$2.95
ASPARAGUS WITH HOLLANDAISE \$4.95* SAUTEED BUTTON MUSHROOMS \$3.95*
OAK GRILLED VEGETABLES sweet and sour vinaigrette \$3.95*
BROCCOLI WITH HOLLANDAISE \$3.95*

*SERVES TWO

OTHER OFFERINGS

- HAPPY HOURS: Tuesday thru Friday 4:30 to 8:00 (Chophouse Bar & Downunder Jazz Bar)
Monday 4:30 to close & Saturday noon to 8:00 & Sunday noon to close (Downunder Jazz Bar, Live Jazz)
DOWNUNDER TROPICAL WEEKEND noon to six, Saturdays & Sundays
DOWNUNDER JAZZ BAR MENU available daily 4:30 to close
CAPERS CREATIVE CATERERS for your next affair . . . 954-2252
CHOPHOUSE GRILLE/ISLAND PRINCESS DINNER CRUISES . . . 955-1108
PRIVATE ROOMS AVAILABLE FOR PARTIES . . . 951-2467



IN CONSIDERATION OF OTHER GUESTS, PLEASE NO CIGAR OR PIPE SMOKING IN DINING ROOM

N. A. - A. C.
Bar . Grill Menus



Although our menu specializes in USDA prime and Angus meats, we believe every dish is a "Chophouse Specialty." The cuisine is American eclectic, accumulated over many years and many miles of travel.

Each day our aged, corn-fed beef is carefully hand-cut by our chef. We cook on an extremely hot oak-fired grill that imparts a wonderful flavor on the meats and fresh local seafood. All breads, pastries and desserts are prepared in-house by our pastry chef.

We are dedicated to your satisfaction. Please relax and enjoy your visit with us.

