Auditor: Document valid.

Text:

**APPETIZERS**

- Chilled Shrimp dipping sauces $6.95
- Oak Grilled Fresh Mozzarella wrapped in romaine leaves with prosciutto and sun-dried 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, jalapeno cream $4.95
- Sauteed Sea Scallops in phyllo nest with gorgonzola, shitake 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 Nasi rice paper, pork and crab rolls; romaine & mint, spicy niceman sauce $5.95
- Norwegian Salmon Baked in Phyllo dill pesto, horseradish cream 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 capoacola, 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 9 oz $19.95
- Chateau Briand for Two $39.95
- Porterhouse $20.95
- custom cuts available by weight

**SAUSAGES**

- 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

**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 seasoned 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 PAPILLOTE 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 mascarpone 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 SHITAKE 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, calamari 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
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.