

Menu

Appetizers

Shrimp Cocktail

With traditional American cocktail sauce

Dungeness Crab and Shrimp Cake

Rémoulade sauce

Smoked Duck Salad

Orange confit, baby lettuce, green asparagus, zesty Cointreau dressing

Oyster Duet

Rockefeller, spinach and hollandaise gratin

Kilpatrick, baked with bacon and a tangy BBQ- Worcestershire sauce

Asian-Inspired Spicy Tuna

On a crisp black sesame seeds and parmesan crisps, with cucumber and avocado salsa, unagi sauce and micro greens

Warm Goat Cheese and Basil Souffle

double baked souffle served with portabella mushroom confit and creamy sage reduction

Forest Mushroom Soup

Scented with white truffle oil

Cheese N' Onion Soup

Topped with Gruyère cheese

Not So Traditional Caesar Salad

Romaine hearts, garlic croutons, chive-Caesar dressing

Beef Steak Tomato and Purple Onions

Sprinkled with blue cheese crumbles

Chops Grille Salad

Caramelized baby beetroots, bacon chips, mixed lettuces, tomatoes and red wine vinaigrette

Entrées

Pan-fried Barramundi Fillet

On fondant potatoes, butternut squash puree and a crispy tempura vegetable bundle

Alaskan Halibut

Baked on a cedar plank

Herb-Crusted jumbo Shrimp

Asparagus, grape tomatoes and lime-crab meat beurre blanc

Filet Mignon

10 ounces of thick and flavorful cut from the tenderloin

Petit Filet Mignon

7 ounces of thick and flavorful cut from the tenderloin

New York Strip Steak

12 ounces of an all time favorite

Broiled Veal Chop

10 ounces, served on the bone

Chops-Style Mixed Grill

Combination of a grilled lamb chop, apple-chicken sausage, veal tournados, bacon bubble & squeak and veal reduction

Broiled Porterhouse Steak

18 ounces, served on the bone

Boneless Beef Short Rib

Slowly braised in rich Burgundy-veal sauce

Free-Range Chicken Breast

Wrapped in crispy pancetta

Sides and Vegetables

*Rock salt baked Idaho potatoes, double whipped mashed potatoes
Roasted potatoes with prosciutto ham and parmesan, sauteed broccolini
crimini mushrooms and leeks, green beans with dijon mustard sabayon
and feta cheese crumble, steamed asparagus, fried onion rings*

Desserts

*Chocolate Mud Pie, Passionberry Duo, Red Velvet Cake,
Bailey's Coffee Creme Brulee*