

* APPETIZERS

CHILLED OYSTERS ON THE HALF SHELL

SEAFOOD PLATTER

shrimp, fresh lobster meat, oysters and crab louie

JUMBO SHRIMP COCKTAIL

SEARED FOIE GRAS

with cognac braised Michigan apples, hazelnuts,
and spiced cherry wine reduction

JUMBO LUMP BLUE CRAB & LOBSTER CAKES

SWEET & SPICY CALAMARI

PAN SEARED DIVER SCALLOPS

with creamy leek and truffle ragout

MOROCCAN SHRIMP

PETITE LAMB CHOPS

PEPPER & CORIANDER CRUSTED TUNA

SOUPS

LOBSTER BISQUE

BAKED FRENCH ONION SOUP

SALADS

THE CHOP HOUSE CHOPPED SALAD

greens with sliced, grilled tenderloin, roquefort cheese, shiitake mushrooms,
roasted potatoes, caramelized onions and cabernet demi glacé

CAESAR SALAD

GRILLED HEARTS OF ROMAINE SALAD

whole baby romaine split and grilled, with melted Maytag bleu cheese,
applewood smoked bacon and white balsamic vinaigrette

THE WEDGE

wedges of iceberg lettuce with roquefort cheese dressing
and crispy smoked applewood bacon lardons

KALE & QUINOA SALAD

ribbons of kale with butternut squash, quinoa, caramelized shallots
and spicy almonds in an apple cider vinaigrette

HOUSE SALAD

fresh spinach, frisée and baby greens tossed with goat cheese, toasted
spiced pecans and dried cherries in a sherry vinaigrette



*ENTREES

Our steaks are USDA Prime beef. Only 2% of all beef raised is graded Prime for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

FILET MIGNON, 8OZ

FILET MIGNON, 11OZ



ESPRESSO RUBBED FILET MIGNON

with broccolini, Montmore mashed potatoes,
cranberry-fig chutney, porcini butter sauce

BEEF WELLINGTON

STEAK AU POIVRE, 13OZ

STEAK FRITES

herb pepper rubbed 9oz. Wagyu ribeye with crispy fries,
maitre d'hotel butter, and béarnaise

NEW YORK STRIP, 15OZ

PORTERHOUSE STEAK, 24OZ

COWBOY STEAK, 20OZ TO 22OZ

RIBEYE, 15 OZ

grilled or blackened

WAGYU RIBEYE, 14 OZ

DRY AGED RIBEYE, 15 OZ

CHARGRILLED BERKSHIRE PORK CHOPS

AUSTRALIAN RIB LAMB CHOPS

LUMP BLUE CRAB & LOBSTER CAKES

MISO GLAZED ATLANTIC HALIBUT

with ginger-soy and wasabi sauces

BBQ NORTH ATLANTIC SALMON, 12OZ

with jalapeno bernaïse

PAN SEARED DIVER SCALLOPS

SEAFOOD RISOTTO

Maryland crab risotto enriched with mascarpone and
topped with jumbo shrimp and scallops

MUSHROOM AND TRUFFLE STUFFED CHICKEN BREASTS

JUMBO SOUTH AFRICAN LOBSTER TAIL MARKET PRICE

FRESH VEGETABLES & POTATOES

CHEDDAR AU GRATIN POTATOES

ONE POUND BAKED POTATO

SWEET POTATO CASSEROLE

GARLIC SMASHED POTATOES

HOMEMADE FRIES

HAND-CUT ONION RINGS

SAUTEED SPINACH WITH GARLIC

STEAMED BROCCOLI

GRILLED ASPARAGUS WITH PARMESAN

BAKED THREE CHEESE MACARONI WITH ROASTED POBLANO CHILES

SAUTEED WILD MUSHROOMS

SEASONAL SIDE

The Chop House Annapolis
General Manager: Matt Johns
Chef: Ben Galloway
1915 Towne Centre Blvd., Ste. 250,
Annapolis, MD 21401
Phone: (410) 224-4344
Reservations (888) 456-3463



TheChopHouseAnnapolis.com

ADD ONS

ROQUEFORT CHEESE

OSCAR

PAN SEARED DIVER SCALLOPS

GRILLED GULF SHRIMP

AU POIVRE

SMOTHERED

HAPPY HOUR

Every Day 5-7pm

\$3.50 bottled beers

\$4.50 imported & craft beers

\$5.95 specialty martinis

\$5.95 specialty cocktails

\$6 select wines *by the glass*

Bar Area Only