

* APPETIZERS

CHILLED OYSTERS ON THE HALF SHELL

JUMBO SHRIMP COCKTAIL

SWEET AND SPICY CALAMARI

JUMBO LUMP BLUE CRAB AND LOBSTER CAKES

PAN SEARED DIVER SCALLOPS
creamy leek and truffle ragout

MOROCCAN SHRIMP

PETITE LAMB CHOPS

LOBSTER BITES
crunchy vegetables, Sriracha aioli

SOUPS

LOBSTER BISQUE

BAKED FRENCH ONION SOUP

SALADS

THE CHOP HOUSE CHOPPED SALAD
house mixed greens with sliced, grilled tenderloin, roquefort cheese,
shiitake mushrooms, caramelized onions and cabernet demi glacé

CAESAR SALAD

THE WEDGE
wedges of iceberg lettuce with roquefort cheese dressing
and maple glazed applewood bacon lardons

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

STEAK AU POIVRE, 13OZ

NEW YORK STRIP, 15OZ

PORTERHOUSE STEAK, 24OZ

RIBEYE, 15 OZ
USDA Prime, hand cut

DRY AGED NEW YORK STRIP, 15 OZ

AUSTRALIAN RIB LAMB CHOPS

LUMP BLUE CRAB & LOBSTER CAKES

MISO GLAZED CHILEAN SEA BASS
with ginger-soy and wasabi sauces

BBQ NORTH ATLANTIC SALMON, 12OZ
with jalapeno bernaise

PAN SEARED DIVER SCALLOPS

MUSHROOM AND TRUFFLE STUFFED CHICKEN BREASTS

FRESH VEGETABLES & POTATOES

CHEDDAR AU GRATIN POTATOES

ONE POUND BAKED POTATO

SWEET POTATO CASSEROLE

GARLIC SMASHED POTATOES

HOMEMADE FRIES

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: Sarah Raker-Manning
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

\$7.95 specialty martinis

\$7.95 specialty cocktails

\$7.95 select wines *by the glass*

Bar Area Only