

## \* APPETIZERS

CHILLED OYSTERS ON THE HALF SHELL

JUMBO SHRIMP COCKTAIL

SWEET AND SPICY CALAMARI

SEARED BEEF TENDERLOIN TIPS  
horseradish cream, brioche toast

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

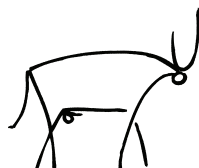
## SALADS

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

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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

CHOP HOUSE ROASTED CHICKEN  
roasted half chicken, porcini butter, truffle-leek ragout

## 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 AND BEURRE BLANC

BAKED THREE CHEESE MACARONI WITH ROASTED POBLANO CHILES

SAUTEED WILD MUSHROOMS

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

\$4.25 bottled beers

\$7.95 specialty martinis

\$7.95 specialty cocktails

\$7.95 select wines *by the glass*

Bar Area Only