

A P P E T I Z E R S

SHRIMP PLATTER
*(2) cocktail, (2) fried,
(2) remoulade*

JUMBO SHRIMP
cocktail or remoulade

SOUP OF THE DAY
prepared fresh daily

MARYLAND-STYLE CRAB CAKE
honey mustard sauce

FRIED CALAMARI
traditional cocktail sauce

SAUTEED MUSHROOMS
*giant mushrooms, with
port wine & butter*

ONION RINGS
huge golden-brown stack

SMOKED SALMON
*chopped egg, capers,
onion, toast points*

S A L A D S

CHOP HOUSE SALAD*
*greens tossed with cucumber,
tomato, bell pepper, onion,
bacon and hearts of palm*

CAESAR SALAD
*crisp romaine tossed
with homemade dressing
& croutons*

SPINACH SALAD
*tossed with honey poppy dressing
topped with mushrooms, bacon,
chopped egg and onion*

ASPARAGUS SALAD
*asparagus and roasted
peppers on a bed of
mixed greens and
vinaigrette dressing*

BLEU CHEESE SALAD
*crisp romaine tossed
with creamy bleu cheese
dressing and topped with
crumbled, aged bleu
cheese, chopped eggs
and roasted pecans*

**BEEFSTEAK TOMATO
& RED ONION**
*with crumbled, aged bleu
cheese and vinaigrette dressing*

**CHOPPED TOMATO,
ONION & FRESH
MOZZARELLA**

TOSSED SALAD*
greens with tomato wedge

**Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Honey Poppy and Thousand Island*

PRIME STEAKS



We serve "USDA Prime" steaks, the top 2% of all US Beef. Out of that 2% Bob's Beef is hand selected especially for us, trimmed to our specifications then aged for 28 days.



RIBEYE STEAK
12oz.

NEW YORK STRIP STEAK
12oz. /16oz.

**"BONE-IN" KANSAS CITY
STRIP STEAK**
18oz. /22oz.

FILET MIGNON
9oz. /12oz. /16oz.

"COTE de BOEUF"
22oz.
bone-in ribeye steak

PORTERHOUSE STEAK
28oz.

T-BONE STEAK
16oz.

CHOPS, SEAFOOD, ETC.

VEAL CHOP
16oz. *bone-in*

PORK CHOPS
*two 8oz. chops, with
homemade applesauce*

BROILED SALMON
with maitre d' butter

RACK OF LAMB
full rack

**MARYLAND-STYLE
CRAB CAKES**

SEAFOOD OF THE DAY

ROASTED DUCK
*1/2 duck, with green
peppercorn sauce*

BROILED SHRIMP SCAMPI

**COLD WATER
SOUTHERN AUSTRALIAN
LOBSTER TAILS**
(a la carte)

FRIED JUMBO SHRIMP

All entrees are served with our signature glazed carrot and a choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy.

S I D E D I S H E S

CREAMED CORN

CREAMED SPINACH

FRESH ASPARAGUS

FRESH BROCCOLI

GLAZED CARROT

APPLE SAUCE

*SAUTEED SPINACH
& MUSHROOMS*

*POTATO:
BAKED, SMASHED or SKILLET*

*GREEN PEPPERCORN
SAUCE*

D E S S E R T S

BROWNIE SUNDAE
*a peanut butter & chocolate
brownie with triple chocolate
& peanut butter cup ice cream
topped with pecan chocolate
butter nut sauce, whipped
cream and a cherry*

CARROT CAKE
*traditional carrot cake
with whipped cream cheese
frosting and crusted with
chopped walnuts*

*MARBLED CHOCOLATE
AMARETTO CHEESECAKE*
*topped with whipped cream
& toasted almonds*

CRÈME BRULEE
*vanilla custard topped with
caramelized brown sugar*

KEY LIME PIE
*nilla wafer crust filled with a
key lime custard and topped
with whipped cream*

CHOCOLATE CAKE
*traditional cake with
chocolate fudge frosting*

*BANANA NUT RUM
BREAD PUDDING*
served with dark rum custard

ICE CREAM
*french silk vanilla, triple
chocolate or peanut butter cup*

All desserts made in house.