

## \* APPETIZERS

### CHILLED OYSTERS ON THE HALF SHELL

#### SEAFOOD PLATTER

shrimp, fresh lobster meat, oysters and crab louie

#### JUMBO SHRIMP COCKTAIL

#### SWEET AND SPICY CALAMARI

#### SEARED FOIE GRAS

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

#### JUMBO LUMP BLUE CRAB AND LOBSTER CAKES

#### PAN SEARED DIVER SCALLOPS

with creamy leek and truffle ragout

#### MOROCCAN SHRIMP

#### PETITE LAMB CHOPS

#### LOBSTER BITES

with 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

#### 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 NEW YORK STRIP, 15 OZ

CHARGRILLED BERKSHIRE PORK CHOPS

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

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: 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

\$5.95 specialty martinis

\$5.95 specialty cocktails

\$6 select wines *by the glass*

Bar Area Only