

SOUP & STARTERS

Charley's Chowder, Diced Tomatoes, Fresh Cut Fish, Vegetables Cup \$6⁵ / Bowl \$7⁵

James Beard New England Clam Chowder, Sweet Cream, Potatoes, Bacon, East Coast Clams Cup \$7⁵ / Bowl \$9⁵

French Onion Soup Crock, Roasted Onion Stock, Sherry Wine, Housebaked Croutons, Melted Cheese \$9⁵

Flash Fried Calamari, Lemon Caper Beurre Blanc \$13⁵

Jumbo Shrimp Cocktail \$14⁵

Regionally Selected Oysters on the Half Shell* Please Ask Your Server About Today's Availability & Pricing

SALADS

Classic Caesar, Hearts of Romaine, Housebaked Croutons, Parmesan Crisps \$9⁵

Nantucket, Mixed Greens, Purple Onions, Pinenuts, Bleu Cheese, Raspberry Maple Vinaigrette \$10⁵

306 House Salad, Grape Tomatoes, Bleu Cheese, Bacon, Chopped Egg, Creamy Honey Tarragon Dressing \$10⁵

~Add Chargrilled or Blackened Breast of Chicken \$4⁵ or Salmon \$6⁵ to any of the above salads~

Raspberry Chicken, Onion, Dried Cherries, Candied Walnuts, Bleu Cheese, Raspberry Maple Vinaigrette \$14⁵

Salmon Apricot Salad*, Dried Apricots & Cherries, Sugared Walnuts, Chevre Cheese, Apricot Ginger Vinaigrette \$16⁵

SANDWICHES

8 Ounce Ground Sirloin Burger*, With Cheese, Lettuce, Tomato & French Fries \$11⁵

~Add crisp bacon, sautéed mushrooms or grilled onions for 50¢ per item~

New England Cod Sandwich, Flash Fried with Tomato, Lettuce & Cheddar, Served with Tartar Sauce & French Fries \$12⁵

Baltimore Crabmelt, Jumbo Lump Crab, Rouille, Tomato & Cheddar on a Toasted English Muffin with Rice Pilaf \$14⁵

Choose ½ Crabmelt with a Cup of Charley's Chowder or Soup du Jour \$12⁵

SIDES

Chop House Hash Browns, Stilton Bleu Cheese & Onions \$8⁵

Fresh Asparagus Spears, Housemade Béarnaise \$9⁵

Fingerling Potatoes, Caramelized Onion & Bacon \$9⁵

Chop House Buttered Mash \$8⁵

Cherry Pecan Rice Pilaf \$8⁵

Stewed Tomatoes \$8⁵

Fingerlings, Asparagus, Shallots, Sweet Corn & Pear Tomatoes \$10⁵

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

POULTRY & MEAT

Served with Cole Slaw, Fingerling Potatoes & Caramelized Onion Unless Otherwise Noted

Add 306, Caesar or Nantucket Salad in Place of Cole Slaw for \$3⁵.

Otto's Helicopter Chicken \$19⁵

7 Ounce Chargrilled Tenderloin*, Wilted Greens & Tomatoes, Mashed Potatoes, Roasted Mushroom Jus \$24⁵

Tenderloin Combinations*, 7 Ounce Grilled Tenderloin Paired with 2 Maryland Crabcakes ~or~ Gulf Shrimp Scampi \$29⁵

14 Ounce Delmonico*, Butcher's Choice for Exceptional Marbling & Flavor \$25⁵

7 Ounce Center Cut Filet* \$24⁵

9 Ounce Center Cut Filet* \$32⁵

22 Ounce Bone-In Ribeye*, Butcher's Choice for Exceptional Marbling & Flavor \$31⁵

SIGNATURE STEAK PREPARATIONS

Steaks Served with Natural Au Jus or Select One of our Specialty Preparations for \$2⁵

Rochester Zip Sauce Made Famous on Woodward Avenue

Excalibur Style with Hotel Black Butter

Encrusted with Maytag Bleu Cheese, Buttered Breadcrumbs & Natural Jus

FRESH FISH

Served with Cole Slaw and Sweet Corn Relish

Lake Superior Whitefish, Blackened or Broiled \$19⁵

Norwegian Salmon*, Chargrilled or Blackened \$20⁵

Alaskan Halibut, Blackened or Chargrilled \$25⁵

CATCH CREATIONS

Served with Cole Slaw. Add \$3⁵ for House, 306, Caesar or Martha's Vineyard Salad

Flash Fried New England Cod, Housemade Tartar Sauce, French Fries, Cole Slaw \$15⁵

Jimmy's Lake Perch, Mashed Potatoes, Lemon Beurre Blanc, Marinated Tomato Relish \$18⁵

Potato Encrusted Whitefish, Lemon Caper Beurre Blanc & Garlic, Tomato & Spinach Sauté \$19⁵

Summertime Wild Caught Alaskan Halibut, Panseared with a Mango, Peach & Ginger Sauce,
Served with Mango-Honeydew Relish & Sticky Rice \$26⁵

SPECTACULAR SEAFOOD

Served with Cole Slaw

Add \$3⁵ for House, 306, Caesar or Martha's Vineyard Salad

Lobster & Shrimp Macaroni & Cheese, Asiago, Gouda, White Cheddar, Oven Roasted Tomatoes \$17⁵

RCH Seafood Platter, Maryland Crabcake, Gulf Shrimp Scampi & Buttercrumb Cod with Lemon Caper Beurre Blanc \$17⁵

Chop House Crabcakes, Maryland Jumbo Lump Crabmeat, Rice Pilaf, Corn Relish \$18⁵

Blackened Jumbo Oishi Shrimp, White Cheddar Grits, Pear Tomatoes & BBQ Bourbon Beurre Blanc \$22⁵