

ROCHESTER CHOP HOUSE/ KABIN KRUSER'S OYSTER BAR

CARRYOUT HOURS 12PM – 9PM

APPETIZERS

Flash Fried Calamari

Lemon Caper Beurre Blanc \$12

Maryland Crabcakes

With Tomato Cucumber Relish \$16

Bacon Wrapped Shrimp

Sweet Cornbread Pudding & BBQ Bourbon Beurre Blanc \$15

Stuffed Mushrooms

Junbo Lump Crabmeat, Lobster Cream \$13

Fish Taco

California... Flash fried grouper, salsa, shredded cabbage & cheese with Kabin Kruser's dressing \$7

Kruser... Caribbean spiced grilled grouper, lime, guacamole, salsa, shredded cabbage & sour cream \$7

SOUP & SALAD

James Beard New England Clam Chowder

Sweet Cream Potatoes, Bacon, East Coast Clams Pint \$12 / Quart \$24

Charley's Chowder

Diced Tomatoes, Fresh Cut Fish, Vegetables Pint \$8 / Quart \$14

RCH Cole Slaw

Creamy Horseradish Dressing Pint \$6 / Quart \$12

Add Bleu Cheese \$2

Nantucket Salad

Red Onion, Pinenuts, Bleu Cheese, Raspberry Maple Vinaigrette \$9

306 House Salad

Grape Tomatoes, Bleu Cheese, Bacon, Egg, Creamy Honey Tarragon Dressing \$11

Protein Additions

Chargrilled or Blackened... Chicken \$4 Salmon \$6

SANDWICHES

Louisiana Chicken Sandwich

Blackened with Boursin cheese, marinated tomato & leaf lettuce on a toasted bun \$14

Blackened Salmon Sandwich*

With boursin cheese, leaf lettuce & marinated tomato \$15

FRESH FISH & CATCH CREATIONS

Jimmy's Lake Perch

Flash Fried, Mashed Potatoes, Lemon Beurre Blanc, Tomato Relish \$22

Lake Superior Whitefish

Blackened or Broiled, Served with Fresh Vegetable \$22

Potato Encrusted Whitefish

Lemon Caper Beurre Blanc & Garlic, Tomato & Spinach Sauté \$23

Norwegian Salmon*

Chargrilled or Blackened, Served with Fresh Vegetable \$26

Salmon Lawrence*

Sauce of Lobster, Shrimp, Asparagus & Saffron Cream, Rice Pilaf \$34

Chop House Crabcakes

Maryland Junbo Lump Crabmeat, Rouille, Fresh Vegetables \$28

Lobster & Shrimp Macaroni & Cheese

Asiago, Gouda, White Cheddar, Oven Roasted Tomatoes \$25

PANROASTS & PROVENCELES

Served with Rice Pilaf & Crunchy Garlic Toast

Panroast

Rich Saffron Cream Slowly Simmered with Diced Tomatoes

Provencale

Plum Tomatoes, White Wine, Onion & Herbs

Grilled Chicken \$17 or Gulf Shrimp, Maine Lobster & Sweet Scallops \$24

STEAKS

Accompanied by Fingerling Potatoes with Caramelized Onions & Bacon

7 Ounce Center Cut Filet* \$28

9 Ounce Center Cut Filet* \$36

12 Ounce Center Cut Filet* \$48

14 Ounce Delmonico* \$36

22 Ounce Bone-In Ribeye* \$44

-SIGNATURE STEAK PREPARATIONS-

Rochester Zip Sauce*, Made Famous on Woodward Avenue \$3

With Panroasted Onions & Mushrooms \$4

Lawrence, with Lobster, Shrimp, Asparagus & Saffron Cream \$8

SIDES

Chop House Hash Browns

Stilton Bleu Cheese & Onions \$7

Fingerling Potatoes

Caramelized Onion & Bacon \$7

Chop House Buttered Mash \$6