

## SOUP

**Charley's Chowder,** Diced Tomatoes, Fresh Cut Fish, Vegetables Cup \$6<sup>5</sup> / Bowl \$7<sup>5</sup>

**James Beard New England Clam Chowder,** Sweet Cream, Potatoes, Bacon, East Coast Clams Cup \$7<sup>5</sup> / Bowl \$9<sup>5</sup>

**French Onion Soup Crock,** Roasted Onion Stock, Sherry Wine, Housebaked Croutons, Melted Cheese \$9<sup>5</sup>

## APPETIZERS

**Mussels Diablo,** Garlic Butter, Peppers & Herbs \$13<sup>5</sup>

**Flash Fried Calamari,** Lemon Caper Beurre Blanc \$13<sup>5</sup>

**Chop House Platter,** For 4 or More...Featuring Calamari, BBQ Shrimp & Maryland Crabcakes \$16<sup>5</sup> per person

**Bacon Wrapped Shrimp,** Sweet Cornbread Pudding & BBQ Bourbon Beurre Blanc \$16<sup>5</sup>

**Maryland Crabcakes** Rouille, Fresh Corn Relish \$15<sup>5</sup>

**Jumbo Shrimp Cocktail** \$17<sup>5</sup>

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

**Chilled Seafood Platter\*** Oysters, Shrimp Cocktail, Crabmeat Louis \$45<sup>5</sup>

## SALADS

**RCH Cole Slaw,** Creamy Horseradish Dressing, Crumbled Maytag Bleu Cheese \$5<sup>5</sup>

**Classic Caesar Salad,** Hearts of Romaine, Housebaked Croutons, Parmesan Crisps \$9<sup>5</sup>

**Nantucket,** Mixed Greens, Purple Onions, Pinenuts, Bleu Cheese, Raspberry Maple Vinaigrette \$10<sup>5</sup>

**Loaded Wedge,** Creamy Bleu Cheese, Buttermilk Ranch or Creamy Garlic Dressing \$10<sup>5</sup>

**306 House Salad,** Grape Tomatoes, Bleu Cheese, Bacon, Chopped Egg, Creamy Honey Tarragon Dressing \$11<sup>5</sup>

## FRESH FISH

Served with Sweet Corn Relish

**Alaskan Halibut,** Blackened or Chargrilled \$34<sup>5</sup>

**Lake Superior Whitefish,** Blackened or Broiled \$26<sup>5</sup>

**Norwegian Salmon\*,** Chargrilled or Blackened \$30<sup>5</sup>

## CATCH CREATIONS

**Salmon Lawrence\*,** Sauce of Lobster, Shrimp, Asparagus & Saffron Cream, Rice Pilaf \$38<sup>5</sup>

**Potato Encrusted Whitefish,** Lemon Caper Beurre Blanc & Garlic, Tomato & Spinach Sauté \$25<sup>5</sup>

**Jimmy's Lake Perch,** Flash Fried, Mashed Potatoes, Lemon Beurre Blanc, Marinated Tomato Relish \$29<sup>5</sup>

**Summertime Wild Caught Alaskan Halibut,** Panseared with a Mango, Peach & Ginger Sauce,

Served with Mango-Honeydew Relish & Sticky Rice \$35<sup>5</sup>

\*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 Fingerling Potatoes & Caramelized Onion Unless Otherwise Noted

**Otto's Helicopter Chicken** \$26<sup>5</sup>

**Australian Lamb Chops\***, Grilled to Order & Served with a Rosemary Honey Mint Sauce & Fingerlings Primavera \$44<sup>5</sup>

**14 Ounce Delmonico\***, Butcher's Choice for Exceptional Marbling & Flavor \$39<sup>5</sup>

**9 Ounce Center Cut Filet\*** \$44<sup>5</sup>

**12 Ounce Center Cut Filet\*** \$52<sup>5</sup>

**16 Ounce New York Sirloin\*** \$48<sup>5</sup>

**22 Ounce Bone-In Ribeye\***, Butcher's Choice for Exceptional Marbling & Flavor \$55<sup>5</sup>

**14 Ounce New York Wagyu Sirloin\***, Pan-Roasted Mushrooms, Cipollini Onions, Balsamic Glaze \$58<sup>5</sup>

**Tenderloin Combinations\***, 7 Ounce Grilled Tenderloin Paired with...

**2 Maryland Crabcakes** \$43<sup>5</sup>

**1/2 Lb. Alaskan King Crab Legs** \$55<sup>5</sup>

**6 Oz. Maine Lobster Tail** \$48<sup>5</sup>

## SIGNATURE STEAK PREPARATIONS

Steaks Served with Natural Au Jus or Select One of our Specialty Preparations

**Excalibur Style** with Hotel Black Butter \$4<sup>5</sup>

**Rochester Zip Sauce** Made Famous on Woodward Avenue \$4<sup>5</sup>

**With Panroasted Onions & Mushrooms** \$5<sup>5</sup>

**Maytag Bleu Cheese Encrusted**, With Buttered Breadcrumbs & Natural Jus \$4<sup>5</sup>

**Oscar** with Alaskan Crab, Asparagus & Sauce Béarnaise \$9<sup>5</sup>

# SPECTACULAR SEAFOOD

**Blackened Jumbo Oishi Shrimp**, White Cheddar Grits, Pear Tomatoes & BBQ Bourbon Beurre Blanc \$33<sup>5</sup>

**Baby Froglegs**, Roadhouse Style, Flash Fried, with French Fries \$23<sup>5</sup>

**Froglegs Provencale**, On a Bed of White Cheddar Grits, Diced Tomatoes, Spinach & Garlic Butter \$25<sup>5</sup>

**Lobster & Shrimp Macaroni & Cheese**, Asiago, Gouda, White Cheddar, Oven Roasted Tomatoes \$27<sup>5</sup>

**Chop House Crabcakes**, Maryland Jumbo Lump Crabmeat, Rice Pilaf, Fresh Corn Relish \$35<sup>5</sup>

**New Bedford Sea Scallops\***, Asparagus, Shiitake Mushrooms, Corn, Sundried Tomatoes, Spinach, Light Butter Sauce \$36<sup>5</sup>

**Maine Lobster Tails**, Fingerling Potatoes, Sweet Corn, Asparagus, Shallots & Pear Tomatoes \$48<sup>5</sup>

**Alaskan King Crab Legs**, Fingerling Potatoes, Sweet Corn, Asparagus, Shallots & Pear Tomatoes **1.25 Pounds** \$55<sup>5</sup>

# SIDES

**1/2 Order Lobster & Shrimp Mac & Cheese** \$14<sup>5</sup>

**Chop House Hash Browns**, Stilton Bleu Cheese & Onions \$9<sup>5</sup>

**Fresh Asparagus Spears**, housemade Béarnaise \$9<sup>5</sup>

**Fingerling Potatoes**, Caramelized Onion & Bacon \$9<sup>5</sup>

**Chop House Buttered Mash** \$8<sup>5</sup>

**Cherry Pecan Rice Pilaf** \$8<sup>5</sup>

**Stewed Tomatoes** \$8<sup>5</sup>

**Fingerlings, Asparagus, Shallots, Sweet Corn & Pear Tomatoes** \$10<sup>5</sup>