



starters

SHRIMP COCKTAIL – \$16

Colossal Black Tiger Shrimp

Served with Homemade Cocktail Sauce

~ask your server to spice it up – tossed in Old Bay~

PEI MUSSELS – \$13

Bacon onion Apple Cider Broth

Grilled Baguette, Sage

ZUCCHINI FRITES - \$10

Chipotle Buttermilk Dressing

FRESH BURRATA CROSTINI'S – \$12

Burrata Cheese, Fresh Tomato, Basil

Balsamic Drizzle, Thinly Toasted Baguette

CRAB CROSTINI – \$18

Jumbo Lump Crab Meat, Extra Virgin Olive Oil

Lemon, Old Bay, Served on a Toasted Baguette

CRISPY BRUSSEL SPROUTS – \$10

Soy Reduction, Scallion Kimchee

Toasted Sesame Seeds

FRIED CALAMARI – \$14

Fried Peppercini, Fra Divolo Sauce

GRILLED BRIE – \$12

Pomegranate Chutney, Grilled Baguette

soups

SOUP OF THE DAY – \$8

Ask your Server for Daily Selection

FRENCH ONION – \$9

Served with Melted Provolone Cheese

House Roasted Garlic Crouton

salads

ADD PROTEIN TO ANY SALAD

Chicken Breast \$9 – Salmon \$14

Scallops \$22 – Crab Cake MKT

CAESAR SALAD – \$12

Romain Lettuce, Brioche Croutons

Homemade Creamy Caesar Dressing

Served with Parmesan Crisp

BIBB SALAD – \$13

Baby Bibb Lettuce, Candied Walnuts

Shaved Red Onion Cello Radish

Raspberry Vinaigrette

COBB SALAD – \$16

Crumbled Applewood Smoked Bacon, Avocado

Bleu Cheese Crumbles, Cherry Tomatoes

Hard Boiled Egg, Homemade Blue Cheese Dressing

GREEN GODDESS WEDGE – \$14

Iceberg Wedge, Feta Cheese

English Cucumber, Cherry Tomatoes

Kalamata Olives with Balsamic Vinaigrette

HOMEMADE DRESSINGS

Caesar Dressing – Raspberry Vinaigrette – Homemade Bleu Cheese – Balsamic Vinaigrette



entrees

ACROSS THE BRIDGE CRAB CAKE – MKT

2 4oz Crab Cakes, Herb Roasted Forest
Mushroom Risotto, Lemon Garlic Aioli

CHICKEN MILANESE – \$26

2 4oz Chicken Cutlets Lightly Breaded and
Fried on the skillet. On a bed of Angel Hair
Pasta with White Wine Lemon Butter Sauce

CATCH OF THE WEEK – MKT

Ask your server for weekly preparation

GRILLED SEVEN HILLS FARMS

10oz BONE IN PORK CHOP – \$27

Butternut Squash Puree, Cherry Brandy Demi
Bacon Braised Brussel Sprouts

SEAFOOD RIGATONI – \$36

Shrimp, Scallops, Lobster, Tomato, Basil
Parmigiano Reggiano, Homemade Alfredo Sauce

VEGAN / VEGETARIAN – MKT

Ask your server for weekly preparation



lak chop house

16oz USDA PRIME BONE IN RIBEYE – \$75

Baked Potato, Sautéed Broccolini, Red Wine Demi
~ *Make your Potato Loaded* ~ \$3

6oz USDA PRIME FILET – \$47

Topped with Homemade Béarnaise Sauce
Served with Potatoes Au Gratin and Seasonal Vegetables

GRILLED HALF RACK OF NZ LAMB – \$38

Served with Tamarind Glaze on a bed of Creamy Polenta

CHOPHOUSE ENHANCEMENTS

Chicken Breast \$9 – Catch of the week MKT
Scallops MKT – Crab Cake MKT – Lobster Tail MKT
Béarnaise \$3 – Lak Steak Sauce \$2



shareable sides

\$7

Baked Potato / Potatoes Au Gratin/ House French Fries
House Made Creamed Spinach / Seasonal Vegetables
Brussel Sprouts / Sautéed Broccolini / Wild Rice Pilaf
Cast Iron Crab Mac and Cheese **\$5 upcharge**

If you have allergies, please alert us.

**Split checks and separate checks may be subject to automatic gratuity

**We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs
may increase your risk of foodborne illness**

