



London Chop House

APPETIZERS

- STEAK TARTARE *Frisee – Porcini Vinaigrette – Soft Poached Egg – Crostini* 14
- OYSTERS ROCKEFELLER *Bacon – Pernod – Spinach – Parmesan* 14
- SEARED U-10 SCALLOPS *Sweet Potato Cream – Bourbon Cranberry – Walnut – Micro Celery & Carrot* 20
- U-12 SHRIMP *or* JUMBO LUMP CRAB COCKTAIL *Cocktail Sauce – Fresh Horseradish – Lemon* 16
- JUMBO LUMP CRAB CAKE *Honey & Orange Aioli – Endive – Pistachio – Tarragon Vinaigrette* 17
- BUTTERMILK MARINATED CALAMARI *Tomato, Cucumber & Pepperoncini Relish - Roasted Garlic & Mustard Aioli - Grilled Lemon* 15
- OYSTERS ON THE HALF SHELL *Daily Fresh Selection – Cocktail & Mignonette – Lemon* MKT
- SEARED #1 AHI TUNA *Miso Aioli – Grapefruit – Watercress – Ponzu* 24
- SAUTÉED BEEF TIPS *Wild Mushroom – Blue Cheese – Asparagus – Natural Reduction* 12
- CAVIAR SERVICE *1oz Caviar Selection - Chilled Vodka - Traditional Accompaniments* MKT

SOUPS & SALADS

Split Plate Fee \$5

- CRAB BISQUE *Lump Crab – Brandy – Cayenne Oil* 9
- FRENCH ONION SOUP *Caramelized Sweet Onion – Veal Reduction – Sherry – Gruyere Crouton* 10
- CLAM & CORN CHOWDER *Bacon – Jalapeno – Roasted Garlic – Chive* 8
- CHOP HOUSE SALAD *Chopped Greens – Rosemary Dijon Dressing – Serrano Ham
Hard Cooked Egg – Brioche – Roasted Red Onion – Gruyere* 11
- LUMP CRAB & POACHED SHRIMP SALAD *Heart of Palm – Bibb Lettuce & Radicchio – Citrus Vinaigrette – Bell Pepper* 22
- ICEBERG WEDGE *Iceberg Lettuce – Blue Cheese – Blue Cheese Dressing – Grape Tomato – Bacon* 12
- CAESAR *Romaine Heart – Parmesan, Garlic & Anchovy Dressing – Pearl Onion – Brioche* 12
- TOMATO & BURRATA MOZZARELLA *Arugula – Balsamic – EVOO – Sea Salt – Basil – Parmesan Crisp* 15

LCH STEAK SELECTION

ALL STEAKS ARE FINISHED WITH GARLIC BUTTER AND SERVED WITH AU POIVRE, CHIMICHURRI, OR BÉARNAISE SAUCE

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| PORTERHOUSE 32oz
USDA PRIME
79 | • | BONE-IN RIBEYE 24oz
CERTIFIED BLACK ANGUS
65 | • | PAINTED HILLS NEW YORK STRIP 16oz
GRASS FED – ALL NATURAL
57 | • | FILET MIGNON
6OZ OR 10OZ
32/52 |
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PREMIUM CUTS

(ALL PREMIUM CUT STEAKS ARE SUBJECT TO MARKET AVAILABILITY)

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| CHEF'S CUT
DAILY SELECTION
MKT | • | 35-DAY DRY AGED RIBEYE 14oz
CERTIFIED BLACK ANGUS
59 | • | AUSTRALIAN WAGYU NEW YORK STRIP 14oz
AUSTRALIAN WAGYU GRADE A4
76 |
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ENTRÉES

Split Plate Fee \$9

- ROASTED WALLEYE *Smoked Almond Romesco – Frisee Salad – Basil Pesto – Seasonal Vegetable* 30
- BRAISED PAINTED HILLS BEEF SHORT RIBS *Celery Root Puree – Root Vegetable Relish – Red Wine Demi Glace – Crispy Leek* 35
- SAUTÉED LAKE PERCH & U-12 SHRIMP *Roasted Red Potato – Caper & Garlic Butter – Lump Crab* 34
- SAUTÉED FILLETS OF DOVER SOLE *Haricot Verts Amandine – Beurre Blanc* 39
- THYME BRINED CHICKEN BREAST *Roasted Chanterelle Mushroom – Creamed Corn – Chive* 30
- DOUBLE CUT LAMB CHOPS *Rosemary Onion Compote – Pickled Mustard Seed Sauce – Homemade Worcestershire* 46
- FOIE GRAS & A4 WAGYU HAMBURGER STEAK *2.5oz Hudson Valley Foie Gras – House Fried Potatoes – Au Poivre* 38
- FAROE ISLAND SALMON *Brussels Sprout - Bacon - Red Beet Coulis - Baby Beet - Marcona Almond* 29
- KING CRAB LEGS *1# or 2# – Drawn Butter – Grilled Lemon* MKT
- CHEF'S LOBSTER TAIL SELECTION *Drawn Butter – Grilled Lemon* MKT

ACCOMPANIMENTS

- THREE SAUTÉED U-12 SHRIMP 15 • TWO PAN SEARED U-10 SCALLOPS 16 • "OSCAR STYLE" - LUMP CRAB, ASPARAGUS & BÉARNAISE 12 2.5OZ SEARED HUDSON VALLEY FOIE GRAS 19

SIDES

- BROILED ASPARAGUS 9 • SAUTÉED WILD MUSHROOM 10 • GARLIC MASHED POTATO 8 • BRUSSELS SPROUTS WITH BALSAMIC, GARLIC & SUNFLOWER SEEDS 11
HARICOT VERT AMANDINE 9 • HOUSE FRIED POTATO 8 • ROASTED CAULIFLOWER WITH GRUYERE CHEESE 11 • CLASSIC BAKED POTATO 8 • MAHON RESERVA MAC N CHEESE 15