



London Chop House

APPETIZERS

- STEAK TARTARE *Frisee – Porcini Vinaigrette – Soft Poached Egg – Crostini* 14
- OYSTERS ROCKEFELLER *Bacon – Pernod – Spinach – Parmesan* 14
- 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
- MOROCCAN LAMB RIBS *Ginger Glaze – Summer Herb & Fresno Chile Salad* 15
- SEARED U-10 SCALLOPS *Brie Mornay – Sliced Apple – Spring Onion – Pomegranate* 20
- 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
- CHOP HOUSE SALAD *Chopped Greens – Rosemary Dijon Dressing – Serrano Ham*
Hard Cooked Egg – Brioche – Roasted Red Onion – Gruyere 11
- WHIPPED BURRATA & HEIRLOOM TOMATO *Guanciale – Basil – Pine Nut – Balsamic Vinaigrette* 14
- LUMP CRAB & HEART OF PALM SALAD *Bibb Lettuce & Radicchio – Avocado – Roasted Bell Pepper – Citrus Vinaigrette* 18
- ICEBERG WEDGE *Iceberg Lettuce – Blue Cheese – Blue Cheese Dressing – Grape Tomato – Bacon* 12
- CAESAR *Romaine Heart – Parmesan, Garlic & Anchovy Dressing – Brioche* 12

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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| LIMOUSIN VEAL CHOP 14OZ
100% Milk Fed
55 | • | 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

- 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
- ROASTED ALASKAN HALIBUT *Carrot Puree – Pea – Maitake Mushroom – White Bean & Tomato* 43
- THYME BRINED CHICKEN BREAST *Roasted Mushroom – Creamed Corn – Chive* 30
- FAROE ISLAND SALMON *Cucumber Crème Fraiche – Red Pearl Onion, Salmon Roe & Dill Potato Salad – Asparagus Butter* 29
- DOUBLE CUT LAMB CHOPS *Ratatouille – Basil & Mint Pesto* 46
- GRILLED WHOLE FISH *Daily Fresh Selection – Haricot Vert Amandine – Grilled Lemon – Chimichurri* MKT
- FOIE GRAS & A4 WAGYU HAMBURGER STEAK *2.5oz Hudson Valley Foie Gras – House Fried Potatoes – Au Poivre* 38
- 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 WITH LEMON & DILL 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

ENJOY AN AFTER DINNER
CIGAR & COCKTAIL



LOCATED ON THE 1ST FLOOR
OPEN 4:30_{pm}