



London Chop House

APPETIZERS

STEAK TARTARE	<i>Frisee – Porcini Vinaigrette – Soft Poached Egg – Crostini</i>	14
OYSTERS ROCKEFELLER	<i>Bacon – Pernod – Spinach – Parmesan</i>	14
SEARED U-10 SCALLOPS	<i>Red Beet Coulis – Local Baby Beets – Blueberry Balsamic – Chervil</i>	20
U-12 SHRIMP <i>or</i> JUMBO LUMP CRAB COCKTAIL	<i>Cocktail Sauce – Fresh Horseradish – Lemon</i>	16
JUMBO LUMP CRAB CAKE	<i>Honey & Orange Aioli – Endive – Pistachio – Tarragon Vinaigrette</i>	17
BUTTERMILK MARINATED CALAMARI	<i>Tomato, Cucumber & Pepperoncini Relish - Roasted Garlic & Mustard Aioli - Grilled Lemon</i>	13
OYSTERS ON THE HALF SHELL	<i>Daily Fresh Selection – Cocktail & Mignonette – Lemon</i>	MKT
SEARED #1 AHI TUNA	<i>Miso Aioli – Grapefruit – Watercress – Ponzu</i>	24
SAUTÉED BEEF TIPS	<i>Wild Mushroom – Blue Cheese – Asparagus – Natural Reduction</i>	12
CAVIAR SERVICE	<i>1oz Caviar Selection - Chilled Vodka - Traditional Accompaniments</i>	MKT

SOUPS & SALADS

Split Plate Fee \$5

CRAB BISQUE	<i>Lump Crab – Brandy – Cayenne Oil</i>	9
FRENCH ONION SOUP	<i>Caramelized Sweet Onion – Veal Reduction – Sherry – Gruyere Crouton</i>	10
CREAM OF ASPARAGUS SOUP	<i>Dill – Lemon Zest</i>	7
CHOP HOUSE SALAD	<i>Chopped Greens – Rosemary Dijon Dressing – Serrano Ham Hard Cooked Egg – Brioche – Roasted Red Onion – Gruyere</i>	11
LUMP CRAB & POACHED SHRIMP SALAD	<i>Heart of Palm – Bibb Lettuce & Radicchio – Citrus Vinaigrette – Bell Pepper</i>	22
ICEBERG WEDGE	<i>Iceberg Lettuce – Blue Cheese – Blue Cheese Dressing – Grape Tomato – Bacon</i>	12
CAESAR	<i>Romaine Heart – Parmesan, Garlic & Anchovy Dressing – Pearl Onion – Brioche</i>	12
TOMATO & BURRATA MOZZARELLA	<i>Arugula – Balsamic – EVOO – Sea Salt – Basil – Parmesan Crisp</i>	15

LCH STEAK SELECTION

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

PORTERHOUSE 32oz	•	BONE-IN RIBEYE 24oz	•	PAINTED HILLS NEW YORK STRIP 16oz	•	FILET MIGNON
USDA PRIME		CERTIFIED BLACK ANGUS		GRASS FED – ALL NATURAL		6OZ OR 10OZ
79		65		48		32/52

PREMIUM CUTS

(ALL PREMIUM CUT STEAKS ARE SUBJECT TO MARKET AVAILABILITY)

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

ENTRÉES

Split Plate Fee \$9

ROASTED WALLEYE	<i>Smoked Almond Romesco – Frisee, Parsley & Lemon – Summer Squash</i>	30
BRAISED PAINTED HILLS BEEF SHORT RIBS	<i>Celery Root Puree – Root Vegetable Relish – Red Wine Demi Glace – Crispy Leek</i>	35
SAUTÉED LAKE PERCH & U-12 SHRIMP	<i>Roasted Red Potato – Caper & Garlic Butter – Lump Crab – Pea Tendril</i>	32
SAUTÉED FILLETS OF DOVER SOLE	<i>Haricot Verts Amandine – Beurre Blanc</i>	39
THYME BRINED CHICKEN BREAST	<i>Roasted Chanterelle Mushroom – Creamed Corn – Chive</i>	30
DOUBLE CUT LAMB CHOPS	<i>Rosemary Onion Compote – Pickled Mustard Seed Sauce – Homemade Worcestershire</i>	46
FOIE GRAS & A4 WAGYU HAMBURGER STEAK	<i>2.5oz Hudson Valley Foie Gras – House Fried Potatoes – Au Poivre</i>	38
FAROE ISLAND SALMON	<i>Roasted Asparagus – Horseradish Hollandaise – Apple & Fennel Slaw</i>	27
KING CRAB LEGS	<i>1# or 2# – Drawn Butter – Grilled Lemon</i>	MKT
WHOLE LOBSTER	<i>2# Lobster – Drawn Butter – Grilled Lemon</i>	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 11

ENJOY AN AFTER DINNER
CIGAR & COCKTAIL



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