



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 *Black Garlic Vinaigrette - Pickled Spring Onion - Pea Puree - Dill* 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* 13
- 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* 8
- FRENCH ONION SOUP *Caramelized Sweet Onion - Veal Reduction - Sherry - Gruyere Crouton* 10
- CREAM OF ASPARAGUS SOUP *Dill - Lemon Zest* 7
- 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
62 | • | PAINTED HILLS NEW YORK STRIP 16oz
GRASS FED - ALL NATURAL
48 | • | 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
65 |
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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 - Capers & Garlic Butter - Lump Crab - Pea Tendril* 32
- SAUTÉED FILLETS OF DOVER SOLE *Rapini & Shaved Fennel - Beurre Blanc* 39
- THYME BRINED CHICKEN BREAST *Harissa - Cous Cous - Tahini Yogurt* 28
- 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 *Roasted Asparagus - Horseradish Hollandaise - Apple & Fennel Slaw* 27
- KING CRAB LEGS *1# or 2# - Drawn Butter - Grilled Lemon* MKT
- WHOLE LOBSTER *2# Lobster - 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 • HARICOT VERT AMANDINE 9 • DEEP FRIED BRUSSELS SPROUTS WITH BALSAMIC 10
- 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}