

LCH LUNCH

APPETIZERS

- STEAK TARTARE *Frisee – Porcini Vinaigrette – Soft Poached Egg – Crostini* 14
- OYSTERS ROCKEFELLER *Bacon – Spinach – Parmesan – Pernod* 14
- POACHED U-12 SHRIMP OR JUMBO LUMP CRAB COCKTAIL *Cocktail Sauce – Fresh Horseradish – Lemon* 16
- BUTTERMILK MARINATED CALAMARI *Tomato, Cucumber & Pepperoncini Relish – Grilled Lemon – Roasted Garlic & Mustard Aioli* 15
- OYSTERS ON THE HALF SHELL *Daily Oyster Selection – Cocktail Sauce or Mignonette – Lemon* MKT
- SAUTÉED BEEF TIPS *Filet Medallions – Blue Cheese – Wild Mushroom – Asparagus* 12

SOUPS & SALADS

- CRAB BISQUE *Lump Crab – Brandy – Cayenne Oil* 9
- FRENCH ONION *Caramelized Sweet Onion – Aged Sherry – Gruyere Crouton* 9
- CREAM OF ASPARAGUS *Dill – Lemon Zest* 7
- CHOP HOUSE SALAD *Chopped Greens – Rosemary Dijon Dressing – Serrano Ham – Hard Cooked Egg – Brioche – Roasted Onion – Gruyere* 11
- LCH SPINACH COBB SALAD *Brown Derby Dressing – Roasted Chicken – Avocado – Blue Cheese – Tomato – Hard Cooked Egg – Bacon* 16
- ICEBERG WEDGE *Crumbled Blue Cheese – Buttermilk Blue Cheese Dressing – Grape Tomato – Bacon* 12
- CAESAR *Romaine Heart – Parmesan, Garlic & Anchovy Dressing – Parmesan – Pearl Onion – Brioche* 12
- LUMP CRAB & POACHED SHRIMP SALAD *Heart of Palm – Bibb Lettuce & Radicchio – Citrus Vinaigrette – Bell Pepper* 22
- TOMATO & BURRATA MOZZARELLA *Arugula – Balsamic – EVOO – Sea Salt – Basil – Parmesan Crisp* 15

SALAD ADD-ONS

- POACHED U-12 SHRIMP (3ea) 15 • PAN SEARED SALMON (6OZ) 16 • SEARED #1 AHI TUNA (3OZ) 15
- MARINATED CHICKEN BREAST (5OZ) 8 • FILET MIGNON (6OZ) 25

SANDWICHES & ENTRÉES

- 6OZ/10OZ FILET MIGNON *Roasted Garlic Smashed Potatoes – Sautéed Haricot Vert – Red Wine Demi Glace* 33 / 53
- LCH PANCHO BURGER *8oz Ground A4 Wagyu – Homemade Bacon – Caramelized Onion – Pancho Sauce – Blue Cheese* 18
- LAKE PERCH & U-12 SHRIMP *Roasted Red Potato – Capers & Garlic Butter – Lump Crab – Pea Tendril* 27
- FAROE ISLAND SALMON *Roasted Asparagus – Horseradish Hollandaise – Apple & Fennel Slaw* 27
- CRAB CAKE SANDWICH *Honey Aioli – Brioche Bun – Endive – Tarragon Vinaigrette* 19
- OPEN FACED BRAISED SHORT RIB SANDWICH *Roasted Garlic Aioli – Gruyere – Tomato – Red Wine Demi Glace* 17
- EGGS BENEDICT *Poached Eggs – English Muffin – Homemade Bacon – Seasoned Potatoes* 13
- U-10 SCALLOP PASTA *Busiate Pasta – Ham – Peas – Pearl Onion – Parmesan Cream – Fresh Herbs* 25
- LOBSTER ROLL *Homemade Mayonnaise – Buttered White Bun – Celery – Fruit Cup* 26
- 14OZ AUSTRALIAN A4 WAGYU TOP LOIN STEAK *Broiled Asparagus – Choice of Chimichurri, Au Poivre or Hollandaise served on the Side* 65

SIDES

- GARLIC SMASHED POTATO 7 • FRIED HOUSE POTATO 7 • CLASSIC BAKED POTATO 7
- BROILED ASPARAGUS 8 • SAUTEED HARICOT VERT AMANDINE 8 • WILD MUSHROOMS 8

HAPPY HOUR 3:30 - 6:30 MONDAY THRU FRIDAY



LONDON C H O P H O U S E

Cocktails

Southern Belle Martini 6
French Martini 6
Bulleit Manhattan on the Rocks 6
Absolut-ly Dirty Martini 6
Marg-tini 6

Wines

Select Wines at \$1 per ounce
Cabernet
Merlot
Chardonnay
Pinot Grigio

Beers

Stroh's Bottles 2
Local Brew Drafts ½ Off

Small Plates

Escargot \$8
Roasted Garlic – Parsley – Lemon – Sea Salt

Pancho Sliders \$9
Wagyu Beef – Blue Cheese – Pancho Sauce

U-12 Shrimp Cocktail \$5/shrimp
Fresh Horseradish – Lemon

"French Fries & Gravy" \$6
House Fried Potatoes – Au Poivre Sauce - Blue Cheese Crumble

3oz Filet Mignon Medallions \$13/ea
-Blue Cheese Crusted with Worcestershire
-Oscar Style
-Au Poivre

Oysters on the Half Shell \$6/pair
Daily Selection of East Coast & West Coast
Mignonette – Cocktail Sauce - Lemon