

LCH LUNCH

APPETIZERS

- BUTTERMILK MARINATED CALAMARI *Tomato, Pepperoncini & Cucumber Relish – Mustard & Garlic Aioli – Grilled Lemon* 13
- U-12 SHRIMP OR JUMBO LUMP CRAB COCKTAIL *Cocktail Sauce – Fresh Horseradish – Lemon* 14
- STEAK TARTARE *Porcini Vinaigrette – Poached Egg – Frisee – Sea Salt* 13
- SAUTÉED BEEF TIPS *Wild Mushroom – Asparagus – Blue Cheese – Demi Glace* 12

SOUPS & SALADS

SOUP OF THE DAY MKT

- CRAB BISQUE *Lump Crab – Brandy – Cayenne Oil* 7
- FRENCH ONION *Caramelized Sweet Onion – Sherry – Gruyere Crouton* 6
- CHOP HOUSE SALAD *Chopped Greens – Rosemary Dijon Dressing – Serrano Ham – Hard Cooked Egg – Brioche – Roasted Onion – Gruyere* 11
- ICEBERG WEDGE *Crumbled Blue Cheese – Buttermilk Blue Cheese Dressing – Grape Tomato – Bacon* 10
- CHOPPED CAESAR *Romaine Heart – Parmesan, Garlic & Anchovy Dressing – Parmesan – Brioche* 9
- LUMP CRAB & HEART OF PALM SALAD *Bibb Lettuce & Radicchio – Avocado – Roasted Bell Pepper – Citrus Vinaigrette* 18
- FRESH HERB & SEARED HALLOUMI *Mixed Lettuce – Carrot – Pomegranate – Fennel – Orange & Honey Vinaigrette* 14

SALAD ADD-ONS

- ROASTED OR POACHED U-12 SHRIMP (3ea) 14 • PAN SEARED SALMON (6OZ) 15 • SEARED #1 AHI TUNA (3OZ) 12
- MARINATED CHICKEN BREAST (6OZ) 8 • FILET MIGNON (3OZ) 12

SANDWICHES & ENTRÉES

- LCH PANCHO BURGER *8oz Ground A4 Wagyu – Homemade Bacon – Caramelized Onion – Pancho Sauce – Blue Cheese – House Fried Potatoes* 16
- MARINATED CHICKEN SANDWICH *Toasted Ciabatta - Basil & Mint Pesto – Goat Cheese – Arugula – House Fried Chips* 14
- OPEN FACED BRAISED SHORT RIB SANDWICH *Roasted Garlic Aioli – Gruyere – Tomato – Red Wine Demi Glace – House Fried Potatoes* 15
- CRAB CAKE SANDWICH *Toasted Challah Bun – Honey & Orange Aioli – Radicchio Salad – Tarragon Vinaigrette – House Fried Chips* 17
- LAKE PERCH & U-12 SHRIMP *Roasted Red Potato – Caper & Garlic Butter – Lump Crab* 28
- FAROE ISLAND SALMON *Cucumber Crème Fraiche – Red Pearl Onion – Salmon Roe – Dill Potato Salad – Asparagus Butter* 19
- ROASTED AIRLINE CHICKEN BREAST *Roasted Mushroom – Creamed Corn – Fresh Herb* 20
- 7OZ WAGYU NEW YORK STRIP *Asparagus - Au Poivre* 30
- 6OZ FILET MIGNON *Roasted Garlic Smashed Potatoes – Sauteed Haricot Vert – Demi Glace* 29

SIDES

- GARLIC SMASHED POTATO 5 • FRIED HOUSE POTATO 5 • BAKED POTATO 7 • ROASTED CAULIFLOWER WITH GRUYERE 7
- BROILED ASPARAGUS WITH LEMON & DILL 5 • SAUTEED HARICOT VERT AMANDINE 5 • WILD MUSHROOMS 5

WINES BY THE GLASS

SPARKLING SPLITS

ZONIN PROSECCO 13
MUMM NAPA BRUT PRESTIGE 16
CHANDON BRUT ROSÉ 16
LAURENT-PERRIER CHAMPAGNE BRUT 23

WHITE

BRICCO RIELLE MOSCATO D'ASTI 10
BEX RIESLING 9
LOVE OVER MONEY "EVOLÚCIÓ" FURMINT 11
PATTON VALLEY VINEYARDS ROSÉ 12
ANTERRA PINOT GRIGIO 9
SANTA MARGHERITA PINOT GRIGIO 16
CHÂTEAU ARGADENS BORDEAUX BLANC 11
SATELLITE NEW ZEALAND SAUVIGNON BLANC 12
CANYON ROAD CHARDONNAY 9
NEWTON "SKYSIDE" CHARDONNAY 13
STAG'S LEAP "HANDS OF TIME" CHARDONNAY 16
MANNEQUIN CHARDONNAY BY ORIN SWIFT 23

RED

10 SPAN PINOT NOIR 11
ELOUAN OREGON PINOT NOIR 13
J. VINEYARDS BLACK PINOT NOIR 15
BELLE GLOS "CLARK & TELEPHONE" PINOT NOIR 20
TUNNEL OF ELMS MERLOT 9
EMMOLO BY CAYMUS 18
DI MAJO NORANTE SANGIOVESE 11
"THE CREW" LA CUADRILLA RED BLEND 14
TINTONEGRO MALBEC 12
CHÂTEAU ARGADENS BORDEAUX 11
PAYDIRT "GOING FOR BROKE" RED BLEND 14
HIDDEN CRUSH CABERNET 10
VINA ROBLES ESTATE CABERNET 14
HEARTCRAFT BY CA' MOMI NAPA CABERNET 16
EDUCATED GUESS NAPA CABERNET 17
PALERMO CABERNET BY ORIN SWIFT 27
PAPILLON BY ORIN SWIFT 37

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



LONDON
CHOP
HOUSE

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

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 or Au Poivre

Oysters on the Half Shell \$6/pair

Daily Selection of East Coast & West Coast
Mignonette – Cocktail Sauce - Lemon

ENJOY A
CIGAR & COCKTAIL



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BILLIARDS ROOM • SELECT CIGARS