

Lunch

Soups

LOBSTER BISQUE \$9

FRENCH ONION SOUP \$9

SOUP OF THE DAY \$9

CUP OF SOUP \$7

Salads

MITCHELL'S CHOP CHOP

Dates / Corn / Goat Cheese \$9

CHOPPED BABY SPINACH SALAD

Bacon / Egg / Radishes / Mushrooms / Warm Bacon
Vinaigrette / Tossed Table Side \$9

CAESAR

Parmesan Reggiano \$9

THE STEAKHOUSE WEDGE

Bacon / Tomato / House Made Blue Cheese \$9

Entree Salads

Add Cup of Soup \$5

CHICKEN CHOP CHOP SALAD

Dates / Corn / Goat Cheese \$12

BLACKENED SALMON*

Strawberry / Cantaloupe / Poppyseed Vinaigrette \$17

BLACK + BLEU CAESAR*

Bleu Cheese Caesar / Blackened 4 oz Filet Mignon \$17

CAESAR SALAD*

Parmesan Reggiano / Choice of Salmon / Chicken \$17 / \$13

SHELLFISH 'COBB' SALAD

Lobster / Crab / Shrimp / Gorgonzola Cheese \$17

SESAME TUNA SALAD*

Julienne Vegetables + Miso Dressing \$19

Specialties

STEAK & EGG SALAD

Prime Strip Carpaccio / Arugula Salad / Sunnyside-up Egg
\$16

SALMON STEAK*

Pan Seared / Mustard Beurre Blanc / Shaved Brussel Sprouts
Bacon Sautee \$20

OVEN ROASTED CHICKEN*

Mushroom Ragout \$14

FILET MIGNON*

4 oz / 7 oz \$19 / \$34

FILET OSCAR*

Lump Crab / Béarnaise 4 oz / 7 oz \$26 / \$41

BACON WRAPPED FILET*

Gorgonzola Crust / Red Wine Demi Sauce 4 oz / 7 oz \$23 /
\$38

Pasta

LOBSTER MAC + CHEESE

Maine Lobster / Smoked Gouda \$17

CREOLE CHICKEN PASTA

Sundried Tomato / Roasted Mushrooms \$13

Sandwiches

All sandwiches served with hand-cut fries. Add a cup of soup
\$5.00

PRIME NEW YORK DIP

Horseradish Cream / Natural Jus / Gruyere + Provolone \$17

GRILLED CHICKEN CLUB

Nueske's Peppered Bacon / Garlic Aioli / Onion Brioche
Bun \$11

PRIME STEAK BURGER*

House Special Sauce / Lettuce / Dill Pickles / Aged Cheddar
\$13

MARYLAND CRAB MELT

Aged Cheddar / Remoulade \$15

WAGYU BURGER

Onion Bun / Nueske's Bacon / Blue Cheese \$17

Small Plates

CRAB CAKE

Sweet Corn / Remoulade \$17

SHRIMP COCKTAIL

Horseradish Cocktail Sauce \$19

OYSTERS ON THE HALF SHELL*

Horseradish / Cocktail Sauce / Mignonette \$16

SEARED AHI TUNA*

Mustard Ale Sauce \$15

PEPPER POT CALAMARI

Jalapeño / Cherry / Pepperoncini's \$14

WILD MUSHROOM SAUTE

Grilled Sourdough / Parmesan / Red Wine Demi \$10

Sauces \$4

Béarnaise - Horseradish - Cognac Peppercorn - Gorgonzola
Crust

Sides \$7

Buttered Asparagus

Chop House Corn

Steamed Broccoli

Creamed Spinach

Green Beans + Walnut Brown Butter Mac + Cheese

Hand-Cut Fries

Mashed Potatos

Jalapeño Scalloped