

the CHOPHOUSE

Three Course Pre-Fixe \$40

{ ADD A SELECT BOTTLE OF WINE \$20 }

SELECT ONE PER COURSE

APPETIZER

BLACKENED SHRIMP

sweet pepper remoulade

FILET KONA TIPS

roasted shallots, mushrooms

FRENCH ONION SOUP

onion trio, brandy, thyme, aged gruyère

STUFFED EGGPLANT ROLLATINI

grana padano, whipped ricotta, fresh mozzarella, house marinara

ENTRÉE

CHOP HOUSE STEAK FRITES

6oz filet mignon, white truffle fries, red wine steak butter

BLACKENED SALMON

grilled asparagus, sweet pepper remoulade

CRAB CAKE

market greens salad, tartar sauce, charred lemon

PAN ROASTED ORGANIC STATLER CHICKEN BREAST

roasted root vegetables, natural rosemary au jus

DESSERT

CRÈME BRULÉE

BELGIAN CHOCOLATE LAVA CAKE

vanilla ice cream, warm chocolate truffle center

SEASONAL FRESH BERRIES

crumbled graham crackers, whipped cream