



# starters

- Maryland Blue Crab Cake** lump blue crab, Dijon, old bay, parsley, seasoned bread crumbs pan fried. \$12
- Ahi Tuna Hawaiian Poke** Ahi tuna, ginger, garlic, cilantro, sesame, scallions, tomatoes, soy, fresh lime. \$13
- Tuna Sashimi** sesame crusted ahi tuna seared sliced served with wasabi, pickled ginger and soy. \$11
- Cigars** pulled rotisserie chicken, black beans, sweet corn, scallions, monterey jack with chipotle-apricot aioli \$8
- Watermelon Bruschetta** diced watermelon, goat cheese, basil and balsamic reduction on crostini. \$7
- Candied Bacon** thick cut Applewood smoked bacon, chipotle glaze, brown sugar and cooked until crispy. \$6
- Lobster Escargot** maine lobster meat, roasted garlic, fresh lemon, parsley butter, provolone & bread crumbs \$16
- Mushroom Flatbread** shitake, portabella, cremini mushrooms, garlic, blistered tomatoes parmesan & herbs. \$9
- Filet Sliders Trio** wood fired filet medallions, creamy horseradish sauce on mini potato rolls. 3 | \$15
- Fig + Goat cheese** mission figs, wine reduced onions, creamy goat cheese, balsamic reduction on crostini. \$8
- Crispy Five Spice-Sesame Calamari** baby squid, cilantro, sesame fried crispy served with lime. \$11
- Pig + Prawn** giant gulf shrimp, scallion, cream cheese wrapped the crispy bacon, maple syrup-sambal glaze. 3 | \$16

## Fresh Shucked Oysters

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| <p><b>on the Half Shell</b><br/>Fresh shucked served with cocktail &amp; mignonette sauce.<br/>6   \$11</p> | <p><b>Roasted Garlic Oysters</b><br/>roasted garlic, parsley-butter cooked over wood fire.<br/>6   \$15</p> | <p><b>Oysters Fra Diavolo</b><br/>Spicy compound butter with cayenne pepper<br/>6   \$15</p> | <p><b>Oysters Casino</b><br/>Applewood smoked bacon, butter, bread crumbs<br/>6   \$15</p> |
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# soups + greens

*We use the freshest local produce that we can buy from family farmers.*

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| <p><b>Rosemary chicken potato</b><br/>Cup \$4   Bowl \$7</p> | <p><b>Today's Soup</b><br/>Cup \$3   Bowl \$5</p> | <p><b>New England clam chowder</b><br/>Cup \$5   Bowl \$8</p> |
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| <p><b>Gorgonzola</b><br/>watercress, belgium endive, aged blue cheese caramelized peppered walnuts, anjou pears &amp; balsamic vinaigrette. \$12   Sm \$6</p> | <p><b>BBQ Chicken Chop</b><br/>Crisp Romaine &amp; iceberg, cucumbers, black beans, red peppers, sweet corn, scallions, cilantro, crisp tortilla, grape tomatoes, pulled smoked chicken ranch dressing &amp; BBQ drizzle. \$10</p> |
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| <p><b>Chop Shop Cobb</b><br/>crisp romaine &amp; iceberg, Applewood smoked bacon, blue cheese, HB egg, grape tomatoes, red onion, hass avocado with cucumber-avocado dressing. \$12</p> | <p><b>Salmon Endive</b><br/>grilled salmon, capers, red onion, grape tomatoes, cucumbers, feta, olives, fresh lemon, oregano, tossed served with belgium endive. \$12</p> |
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| <p><b>Caesar</b><br/>Crisp hearts of romaine, shaved parmesan, garlic crouton, creamy caesar dressing.<br/>Sm. \$3.50   entrée \$7</p> | <p><b>Asian Tuna Chop</b><br/>Sesame crusted Ahi tuna seared served over shredded lettuce, cilantro, basil, shredded carrot, green onions, red bell peppers, cucumbers, sesame, crisp wontons, ginger-soy dressing. \$14</p> |
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| <p><b>Chop Shop Wedge</b><br/>Crisp Iceberg, grape tomatoes, red onion, applewood smoked bacon, blue cheese crumbles \$7</p> |
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## Dressing Choices

Oak aged Balsamic Vinaigrette, Ranch, Blue Cheese, Cucumber-avocado dressing, Caesar

## sides

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| <p><b>AuGratin</b> cheddar, garlic cream \$4</p> <p><b>Baked Idaho</b> \$3   with cheddar, bacon, chives \$5</p> <p><b>Hand-cut fries</b> smoked paprika \$4</p> <p><b>Smashed</b> red skin potatoes, roasted garlic \$4</p> <p><b>Cheddar grits</b> sweet corn, cilantro, scallions \$4</p> | <p><b>Wild mushroom risotto</b> porcini, shitake, portabella \$6</p> <p><b>Roasted Asparagus</b> \$6</p> <p><b>Creamed spinach</b> roasted red pepper \$5</p> <p><b>Seasonal fresh vegetable</b> \$4</p> <p><b>Side Wedge</b> grape tomato, red onion \$3.50</p> |
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Split Plate charge of \$5 for all entrées | Parties of 10 or more, no separate checks and 18% gratuity will be added.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness .



# wood fired steaks + chops

Our steaks + chops are seasoned with our signature dry rub  
All steaks, chops are served with fresh seasonal vegetable and choice of potato.

## How it's Done!

**R**-very red, cool center | **MR**- red, warm center | **M**- pink center | **MW**- slightly pink center | **W** - cooked throughout

<b>Filet Mignon</b>	6oz \$26   12oz \$46
<b>Top Sirloin</b> “baseball cut”	8oz \$24
<b>New York Strip</b>	12oz \$25
<b>Cowboy Ribeye</b>	18oz \$45
<b>T-bone, Dry aged</b>	18oz \$46
<b>Bone-in Kansas City, Dry aged</b>	16oz \$45
<b>Porterhouse, Dry aged</b>	22oz \$50
<b>Double Cut Pork Chop, bone-in</b>	14oz \$18

### Dry Aged Reserve

Dry aging is a process used to intensify the flavor and texture of meat. We dry age for 45-50 days, the meat develops a crust, which is removed to reveal a more intense beef flavor with notes of nuttiness and improved texture.

### Certified Angus Beef-Locally sourced

There are many brands of beef, but only one Angus brand that exceeds expectations. Since 1978, only one brand has promised and delivered the most flavorful, tender and juicy cuts. The Certified Angus Beef® brand, as the original, has set the bar for high-quality beef and premium programs.

What's even better is that our cattle are raised by local **Illinois** family ranchers.

#### Complimentary sauces

horseradish sauce | blue cheese & roasted garlic

**Brazilian Picanha Steak** chimichurri marinated steak cut from the sirloin, wood fired, sliced served on herb risotto. **\$22**

**Herb Crusted Prime Rib** dry rubbed cooked slowly in our wood fired rotisserie. (Saturday only) 12oz | 16oz -Market price

### Steak Enhancements:

Wild mushroom duxelle \$5 | Chesapeake - Lump Blue Crab \$9 | Cognac caramelized onions \$3

### MAKE YOUR OWN SURF + TURF

Grilled Maine Lobster Tail 6oz | \$22 | Bacon wrapped Prawns 3 | \$16 | Alaskan Red King Crab Legs 12oz | \$32

## fish, fowl & favorites

entrees served with fresh seasonal vegetable and choice of potato

**Salmon Fish n' Chips** Atlantic salmon fillets seasoned dipped in beer batter, fried crispy. \$17

**Chefs Daily Risotto** creamy Arborio rice blended with fresh seafood and vegetables. Ask to see our specials of the day!

**Lobster Mac n' Cheese** lobster meat, bacon, parmesan & goat cheese sauce, fresh penne pasta, green onions. \$23

**Maryland Blue Crab Cakes** lump blue crab blended with old bay, breadcrumbs, parsley & dijon, pan fried. \$25

**Lobster Fra Diavolo** Maine lobster tail, crushed plum tomatoes, red chili peppers, onions, touch of cream, fettuccini. \$26

**Kung Pao Shrimp** jumbo shrimp, garlic, ginger, sambal, scallions, carrots, peanuts, red peppers, *gluten free* rice noodle. \$21

**Alaskan King Crab Legs** colossal king crab legs served with drawn butter and lemon. 1 ½ lb. (Market Price)

**Twin Maine Lobster Tails** Two 6oz cold water Maine lobster tails, broiled served with drawn butter and lemon. \$47

**Free Range Rotisserie Chicken** all natural, certified organic chicken dry rubbed slow cooked over our wood fire. \$15

**Brown Ale Chicken** all natural organic breast of chicken sautéed with garlic, mushrooms, onions, herbs, brown ale. \$16

**Beef Short Rib Risotto** Slow beer braised short ribs, crimini mushrooms, garlic, thyme, roasted red pepper \$23

**Braised Lamb Shank** braised for with garlic, red wine, carrots, celery, plum tomatoes, thyme \$22

**Chop Shop Burger** ½ lb. certified Angus beef, cheddar, caramelized onion, mushroom duxelle, truffle oil, brioche. \$13

**Smoked Beef Brisket** smoked for 16 hours, sliced served over our cheddar grits & house pickled onion. \$18

**Carbonara** crisp bacon, garlic, rich parmesan cream sauce, basil, fresh fettuccini pasta topped with a over easy egg. \$16

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