

## SMALL PLATES

**charcuterie board** british cheeses, italian meats, and pickled items. 19

**supreme nachos** Corn tortillas, hot pepper sauce, onions, green and red peppers, black beans, jalapeños, black olives, chipotle sour cream. 21 *add chicken or beef 6*

**korean chicken wings** sweet n' spicy sauce, sesame seeds. 15

**jumbo shrimp cocktail** eight jumbo shrimp, cocktail sauce, lemon wedge. 17

**baked brie** kahlua-caramel sauce and walnuts. served with crostini and green apple slices. 20

**haddock goujons** battered fish, tartar or curry sauce. 10

**vegetable platter** hummus, tzatziki, vegetables, kalamata olives, naan bread. 8

## MARKET SALADS

**black & blue** flat iron steak, blue cheese, bacon, red peppers, onion, tomato, cucumber, spring greens, house dressing. 18

**chop house caesar salad** romaine, parmesan, bacon, croûtons, ceasar dressing. 16

**chef's daily special**

taste what the chef has created

## ENTRÉES *served until 11 pm*

**8 oz aaa new york striploin** peppercorn sauce, vegetables, potato fritter 32

**salmon fillet** corn purée, seasonal vegetables, potato fritters. 26

**chicken with honey truffle glaze** fresh seasonal vegetables, potato fritters. 28

**butter chicken & basmati rice** served with naan bread. 18

**lobster ravioli** tossed in sage and brown butter sauce. 28

**pub pie: chicken or steak and ale** chicken with carrots, peas, corn, white wine cream sauce.

steak and ale with onions, mushrooms, fuller's ale gravy. 17

**british burger & chips** prime rib, blue cheese, lettuce, tomato, pickle. served with fries. 17

**halibut and chips** crispy batter, tartar sauce, lemon, fries. 19

