

◆◆◆ **CHOPS GRILLE** ◆◆◆

**SHRIMP COCKTAIL**

With traditional American cocktail sauce

Or

**ROASTED PORTABELLA CAPS**

Over a grilled ciabatta and olive tapenade crouton, with arugula and Parmesan shavings



**NOT SO TRADITIONAL CAESAR SALAD**

Romaine hearts, garlic croutons, and chive-Caesar dressing



**BAKED ALASKAN HALIBUT**

Rubbed with fresh herbs and Japanese crumbs and baked in cedar paper

Or

**FREE-RANGE CHICKEN BREAST**

Filled with ricotta and sautéed leeks

Or

**FILET MIGNON**

10 ounces of a thick and flavorful cut from the tenderloin

**SIDES AND VEGETABLES**

Succotash, Roasted Potatoes with Prosciutto and Parmesan, Crimini Mushrooms and Leeks, Fried Onion Rings



**CHOCOLATE MUD PIE**

Our tempting interpretation of this regional Mississippi favorite

Or

**PASSIONBERRY DUO**

Refreshing layers of berry and tropical passion fruit mousse

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with arugula and Parmesan shavings



**BEEFSTEAK TOMATO AND PURPLE ONIONS**

Sprinkled with blue cheese crumbles



**HERB-CRUSTED JUMBO SHRIMP**

Over asparagus and grape tomatoes, and a lime-crab  
beurre blanc

Or

**FREE-RANGE CHICKEN BREAST**

Filled with ricotta and sautéed leeks

Or

**NEW YORK STRIP STEAK**

12 ounces of an all time favorite

**SIDES AND VEGETABLES**

Succotash, Roasted Potatoes with Prosciutto and Parmesan,  
Crimini Mushrooms and Leeks, Fried Onion Rings



**GRANNIES CARAMEL APPLE SLICE**

Drizzled with caramel sauce

Or

**UPTOWN CHEESECAKE**

New York-style cheesecake served with berry compote