



Dinner

STARTERS & SMALL PLATES

Tex Mex Eggrolls	9
with avocado dipping sauce	
Firecracker Shrimp	10
crumb fried & tossed with thin beans and spicy pepper jelly	
Hot Spinach & Artichoke Dip	10
with Reggiano parmesan, jack cheese & tortilla chips	
Crispy Fried Point Judith Calamari	12
with onion straws and lobster ginger sauce	
Fried Chesapeake Bay Oysters*	12
with romaine & baby greens, fresh corn, blue cheese & horseradish cream	
Homemade Soup	7
Monday...Chicken Tortilla Tuesday...Lobster Bisque Wednesday...Clam Chowder Thursday...Lobster Bisque Friday...Crab & Corn Chowder Saturday...Lobster Bisque Sunday...Crab & Corn Chowder	

FRESH SALADS

Antibiotic - free, local chicken	
Caesar	7
hearts of romaine & baby greens with Reggiano parmesan & garlic croutons	
Field Greens Salad	7
with tomato, sun dried cranberries, dates, pine nuts, croutons & champagne vinaigrette...with blue cheese or Laura Chenel goat cheese, add \$1	
Traditional Iceberg Wedge	8
blue cheese, bacon & tomatoes	
Chop House Salad	7
mixed greens, fresh corn, tomato, scallions, croutons with buttermilk herb	
Chop House w. Bacon, Cheddar & Jack	9
fresh corn, tomato, scallions, croutons with buttermilk herb	
Warm Goat Cheese & Spiced Pecan Salad	9
field greens with grape tomatoes, sun dried cranberries, croutons & champagne vinaigrette	

* May contain raw or under cooked ingredients. Written information is available upon request regarding these items.

Monterey Salad With Spiced Pecans	14
lightly fried chicken on mixed greens with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb	
Southwest Chicken Salad	15
avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato salsa, buttermilk herb & a smidge of BBQ sauce	
Mike's Roast Chicken Salad	15
field greens, fresh corn off the cob, grape tomatoes, sun dried cranberries, dates, pine nuts, Laura Chenel goat cheese & champagne vinaigrette	
Hanger Steak Salad*	18
Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb	
Short Smoked Grilled Salmon Salad	18
over field greens with champagne vinaigrette, new potatoes, grape tomatoes, sun dried cranberries, dates, croutons & pine nuts...Laura Chenel goat cheese add \$1	

SANDWICHES

Our Certified Angus Beef® is ground here daily & grilled over hickory...served with Great American fries

Hickory BBQ Burger*	13
Certified Angus Beef®, Tillamook cheddar, jack & BBQ sauce	
Cheddar Burger*	13
Certified Angus Beef®, Tillamook cheddar, mustard mayo, ketchup, pickle & lettuce	
Bacon Cheeseburger*	14
Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries	

BEEF

Wednesday & Thursday Only...Wood Grilled Hanger Steak*	23
with mashed potatoes & roasted cremini mushrooms	
Aged Certified Angus Beef® Prime Rib*	20 oz...36 16 oz...32, 12 oz...27
traditional or blackened...while it lasts...with mashed potatoes	
Certified Angus Beef® Rib Eye Steak*	31
with mashed potatoes & roasted cremini mushrooms	
Drunken Ribeye*	31
Certified Angus Beef® marinated in our Great American Pale Ale...with mashed potatoes & roasted cremini mushrooms	
Filet Mignon*	10 oz...34, 7 oz...28
on mashed potatoes with roasted cremini mushrooms	

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Prime New York Strip* 10 oz...39
Certified Angus Beef®...a hot baked potato & roasted cremini mushrooms

FRESH SEAFOOD & PASTA

Sauteed Jumbo Lump Crab Cakes market
with remoulade sauce, fries & cole slaw

Hickory Grilled Fresh Fish market
hand filleted in house daily

Penne Primavera 14
broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic,
olive oil and Reggiano parmesan...add chicken \$3, add shrimp \$4, add both,
\$6

Virginia Trout 18
with the original chardonnay citrus sauce, roasted pecans & grilled
broccolini

Jambalaya Pasta 19
with shrimp, chicken & andouille sausage in spicy Creole sauce

Grilled Short Smoked Salmon Filet 19
mashed potatoes & dijon cream sauce

Crab Cake & Filet Mignon* 7oz filet, 33 ...5oz filet, 28
on mashed potatoes

CHICKEN, RIBS & CHOPS

Fried Chicken Tenderloins 14
served with honey mustard sauce, fries & cole slaw

Grilled Chicken 16
with thin green beans, roasted cremini mushrooms & brown butter sauce on
angel hair

Roast Bell & Evans Half Chicken 17
with garlic mashed potatoes & brown butter sauce...while it lasts

Berkshire Pork Chop* 12 oz...24
hickory grilled...mashed potatoes, grilled broccolini & Huber's roast corn
salsa...while it lasts

Hickory Smoked Baby Back Ribs 22
french fries & cole slaw

Tuesday Only...BBQ Beef Back Ribs 21
with mustard 'Q sauce & mac 'n cheese

SIDES

Roasted Cremini Mushrooms 4

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Mashed Potatoes	4
Loaded Baker	5
French Fries	4
Sweet Potato Fries	4
Grilled Broccolini	4
Cucumber, Tomato & Corn Salad	4
Crispy Brussels Sprouts with Bacon & Spiced Pecans	4

KIDS UNDER 12

Grilled Cheese with choice of fries, unsweetened applesauce or carrots	5
Cheeseburger with choice of fries, unsweetened applesauce or carrots	6
Mac 'N Cheese with choice of fries, unsweetened applesauce or carrots	5
Chicken Fingers with choice of fries, unsweetened applesauce or carrots	6
Grilled Short Smoked Salmon with choice of fries, unsweetened applesauce or carrots	7

DESSERTS

Key Lime Pie with candied vanilla cookie crust	7
Deep Dish Apple Pecan Pie with vanilla ice cream	8
Warm White Chocolate Bread Pudding with vanilla ice cream & caramel	8
Warm Flourless Chocolate Waffle with vanilla ice cream	8

Best Buns Bread Co., our bakery in Shirlington, bakes our bread fresh daily.
To reduce your wait in the restaurant, please phone ahead before you leave.
Our servers work as a team to guarantee the best service around.