



# Dinner

## STARTERS & SMALL PLATES

<b>Tex Mex Eggrolls</b> with avocado dipping sauce	9
<b>Firecracker Shrimp</b> crumb fried & tossed with thin beans and spicy pepper jelly	10
<b>Hot Spinach &amp; Artichoke Dip</b> with Reggiano parmesan, jack cheese & tortilla chips	11
<b>Crispy Fried Point Judith Calamari</b> with onion straws and lobster ginger sauce	13
<b>Fried Chesapeake Bay Oysters*</b> with romaine & baby greens, fresh corn, blue cheese & horseradish cream	12
<b>Homemade Soup</b> Monday...Chicken Tortilla Tuesday...Lobster Bisque Wednesday...Clam Chowder Thursday...Lobster Bisque Friday...Crab & Corn Chowder Saturday...Lobster Bisque Sunday...Crab & Corn Chowder	7

## FRESH SALADS

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

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

<b>Monterey Salad With Spiced Pecans</b>	15
lightly fried chicken on mixed greens with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb	
<b>Southwest Chicken Salad</b>	16
avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato salsa, buttermilk herb & a smidge of BBQ sauce	
<b>Mike's Roast Chicken Salad</b>	16
field greens, fresh corn off the cob, grape tomatoes, sun dried cranberries, dates, pine nuts, Laura Chenel goat cheese & champagne vinaigrette	
<b>Hanger Steak Salad*</b>	19
Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb	
<b>Short Smoked Grilled Salmon Salad*</b>	19
over field greens with champagne vinaigrette, 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**

<b>Hickory BBQ Burger*</b>	13
Certified Angus Beef®, Tillamook cheddar, havarti & BBQ sauce	
<b>Cheddar Burger*</b>	13
Certified Angus Beef®, Tillamook cheddar, mustard mayo, ketchup, pickle & lettuce	
<b>Bacon Cheeseburger*</b>	15
Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries	

## BEEF

**Our steaks and prime rib come with a field greens salad**

<b>Wednesday &amp; Thursday Only...Wood Grilled Hanger Steak*</b>	24
with mashed potatoes & roasted cremini mushrooms	
<b>5 Star® Reserve Prime Rib*</b>	20 oz...37 16 oz...33, 12 oz...28
traditional or blackened...while it lasts...with mashed potatoes	
<b>5 Star® Reserve Rib Eye Steak*</b>	32
with mashed potatoes & roasted cremini mushrooms	
<b>Drunken Ribeye*</b>	32
5 Star® Reserve...marinated in our Great American Pale Ale...with mashed potatoes & roasted cremini mushrooms	

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**Filet Mignon\*** 10 oz...35, 7 oz...29  
on mashed potatoes with 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** 15  
broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic,  
olive oil and Reggiano parmesan...add chicken \$3, add shrimp \$4, add both,  
\$6

**Pecan Crusted Trout** 19  
with the original chardonnay citrus sauce & grilled broccolini

**Jambalaya Pasta** 20  
with shrimp, chicken & andouille sausage in spicy Creole sauce

**Grilled Short Smoked Salmon Filet\*** 21  
mashed potatoes & dijon cream sauce

**Crab Cake & Filet Mignon\*** 7oz filet, 34 ...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** 18  
with garlic mashed potatoes & brown butter sauce...while it lasts

**Tuesday Only...BBQ Beef Back Ribs** 22  
with mustard 'Q sauce & mac 'n cheese

**Hickory Smoked Baby Back Ribs** 23  
french fries & cole slaw

**Berkshire Pork Chop\*** 12 oz...25  
hickory grilled...mashed potatoes, grilled broccolini & Huber's roast corn  
salsa...while it lasts

### SIDES

**Roasted Cremini Mushrooms** 4

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

### **KIDS UNDER 12**

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

### **DESSERTS**

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