



Lunch

STARTERS & SMALL PLATES

Tex Mex Eggrolls with avocado dipping sauce	9
Firecracker Shrimp crumb fried & tossed with thin beans and spicy pepper jelly	10
Hot Spinach & Artichoke Dip with Reggiano parmesan, jack cheese & tortilla chips	10
Crispy Fried Point Judith Calamari with onion straws and lobster ginger sauce	12
Fried Chesapeake Bay Oysters* with romaine & baby greens, fresh corn, blue cheese & horseradish cream	12
Homemade Soup 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

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

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 off the cob, 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, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese, croutons & 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

Smoked BBQ Pulled Pork	12
on cole slaw with fries...while it lasts	
Grilled Chicken & Havarti Cheese	13
with mustard mayo	
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	
Jumbo Lump Crab Cake	17
with remoulade on brioche & fries	

BEEF

Wood Grilled Hanger Steak*	19
with mashed potatoes & sauteed mushrooms	
Filet Mignon*	24
mashed potatoes	

Aged Certified Angus Beef® Prime Rib* mashed potatoes...traditional or blackened	16 oz...28, 12 oz...23
Certified Angus Beef® Rib Eye Steak* with mashed potatoes & roasted cremini mushrooms	27
Drunken Rib Eye* marinated in our Great American Pale Ale...with mashed potatoes & roasted cremini mushrooms	27

FRESH SEAFOOD & PASTA

Sauteed Jumbo Lump Crab Cakes with remoulade sauce, fries & cole slaw	market
Hickory Grilled Fresh Fish hand filleted in house daily	market
Penne Primavera broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic, olive oil and Reggiano parmesan...add chicken \$3, add shrimp \$4, add both, \$6	14
Louisiana Pasta with chicken & andouille sausage in spicy creole sauce....add shrimp, \$4	15
Sauteed Filet Mignon Tips* in tequila lime sauce on penne pasta...while it lasts	15
Grilled Short Smoked Salmon Filet* with mashed potatoes & dijon cream sauce	18
Virginia Trout with the original chardonnay citrus sauce, roasted pecans & grilled broccolini	18
Crab Cake & Filet Mignon* on mashed potatoes	7oz filet...33, 5oz filet...28

CHICKEN, RIBS & CHOPS

Fried Chicken Tenderloins served with honey mustard sauce, fries & cole slaw	13
Grilled Chicken with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair	16
Berkshire Pork Chop* hickory grilled...mashed potatoes, grilled broccolini & Huber's roast corn salsa...while it lasts	12 oz...23
Hickory Smoked Baby Back Ribs french fries & cole slaw	21

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

Tuesday Only...BBQ Beef Back Ribs 18
with mustard 'Q sauce & mac 'n cheese

SIDES

Roasted Cremini Mushrooms 4

Mashed Potatoes 4

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 5
choice of fries, unsweetened applesauce or carrots...fountain soda, juice,
lemonade or milk

Cheeseburger 6
choice of fries, unsweetened applesauce or carrots...fountain soda, juice,
lemonade or milk

Mac 'N Cheese 5
with choice of fries, unsweetened applesauce or carrots...fountain soda,
juice, lemonade or milk

Chicken Fingers 6
choice of fries, unsweetened applesauce or carrots...fountain soda, juice,
lemonade or milk

Grilled Short Smoked Salmon 7
choice of fries, unsweetened applesauce or carrots...fountain soda, juice,
lemonade or milk

DESSERTS

Key Lime Pie 7
with candied vanilla cookie crust

Deep Dish Apple Pecan Pie 8
with vanilla ice cream

Warm White Chocolate Bread Pudding 8
with vanilla ice cream & caramel

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.