

CHOPHOUSE

by Chesterfield

STARTERS

ANGRY CALAMARI

tossed with sweet and spicy roasted Spanish chilis with a chili garlic sauce \$13

BAKED OYSTERS

Wellfleet oysters roasted on the half shell with artichokes, sweet peppers and shallots \$17

LAMB GYROS

Gyro lamb, tomatoes, red onion, shredded lettuce, feta, and an avocado cucumber yogurt tahini \$14

JUMBO SHRIMP COCKTAIL

Mexican smoked jalapeño cocktail sauce, crispy tortilla strings, horseradish sour cream \$15

SEARED AHI TUNA

Sesame seared ahi tuna sashimi, arugula, wasabi aioli and a soy glaze \$15

SOUP AND SALADS

HOUSE

Artisan lettuce, sliced grapes, walnuts, gorgonzola and a balsamic vinaigrette \$8

CAESAR

Romaine hearts, shaved aged pecorino, brioche croutons, piquillo peppers, anchovies and kalamata olives \$8

BOSTON BIBB SALAD

Toasted pecans, smoked pork belly, Granny Smith apples, and scallions with buttermilk blue cheese dressing \$13

FRENCH ONION

Crispy gnocchi, aged sherry, caramelized onions, melted gruyere, and white truffle crema \$8 / \$12

CHOWDER

Fresh chopped clams, pork belly, and scalloped potatoes. Served with homemade oyster crackers \$7 / \$11

SIDE HOUSE SALAD \$3.99

SIDES

HOUSE WHIPPED POTATOES

HOUSE STEAK FRIES

BAKED POTATO

GRILLED ASPARAGUS

BABY CARROTS

ROASTED BRUSSEL SPROUTS & BUTTERNUT SQUASH

PORK BELLY FRIED RICE

ENTREES

AGED FILET MIGNON

8oz choice \$36

NY STRIP

16oz bone-in strip steak \$34

COWBOY RIBEYE

16oz bone-in ribeye \$36

CHOICE OF REMO SAUCE, GREEN PEPPERCORN AU PIOVE, HORSERADISH GORGONZOLA CRUST OR BROWN SUGAR CRUST

ABOVE SERVED WITH CHOICE OF TWO SIDES

PORK CHOP

Seasoned, french-cut bone-in chop topped with broccoli rabe, fire roasted peppers, shaved parmesan, and a chili basil oil. Served with choice of starch \$24

STUFFED ORGANIC FREE RANGE CHICKEN

Breaded chicken, rolled with snowcrab, lagastinos, spinach and sundried tomatoes with a white wine cream sauce with homemade fettucini \$24

CHICKEN ASIAGO

Pan seared, organic free range chicken layered with prosciutto, arugula, roasted tomatoes, and a melted asiago cream sauce. Served with choice of starch \$22

MAPLE GLAZED SALMON

Grilled salmon with a maple-cherry glaze, crushed pecans. Served with starch and vegetable \$24

SWEET CHILI SHRIMP

Over pork belly fried rice. Served with vegetable \$26

HOMEMADE FETTUCINI ALFREDO

Fettuccini ribbons, oven roasted broccoli, and our creamy alfredo sauce \$18

LOBSTER RAVIOLI NUDI

Maine lobster, marscapone, ricotta and heirloom tomatoes served with pasta and local Adirondack vodka sauce \$28

SIDES TO SHARE

SAUTEED SPINACH

Sun dried tomatoes, roasted garlic, shallots, oregano and goat cheese crumbles \$8

LYONNAISE POTATOES

Sliced and pan fried, sauteed in butter and parsley \$6

BATTERED ONION RINGS

Battered in Adirondack vodka sauce with a side of ranch dressing \$7

BROCCOLI RAPPINI

Olive oil, toasted garlic, chili peppers, melted mozzarella \$9