

CHOPPS

AMERICAN BAR AND GRILL

APPETIZERS

- CALAMARI**
FRIED BANANA PEPPERS, SCALLIONS,
LEMON TARRAGON AIOLI
13
- JUMBO LUMP CRAB CAKES,**
APPLE-JICAMA SLAW, PICKLED ONIONS,
WHOLE GRAIN MUSTARD AIOLI
17
- PRIME BEEF CARPACCIO**
OLIVE RELISH, TRUFFLE AIOLI,
SHAVED PARMESAN, CIABATTA
15
- JUMBO SHRIMP COCKTAIL**
SPICY COCKTAIL SAUCE
15
- HOUSE MADE MEATBALLS**
DRY AGE BLEND, WHIPPED RICOTTA,
TOMATO RAGU, CROSTINI
14
- LAMB "LOLLICHOPPS"**
QUINOA, FREEKAH, RED ONION,
TOMATO & FETA, HARISSA VINAIGRETTE
17
- *YELLOWFIN TUNA TARTAR**
CRUSHED AVOCADO, CITRUS-PONZU,
WAKAME, CRISPY WONTONS
16
- GRILLED DOUBLE CUT BACON**
HONEY, BLACK SALT, CHIMICHURRI
13
- SOUP & SALADS**
- *CAESAR**
BRIOCHE CROUTON, PARMIGIANO
12
- BABY WEDGE**
PICKLED RED ONION, BLUE CHEESE,
SMOKED BACON, BUTTERMILK RANCH
11
- BOSTON CLAM CHOWDER**
MINI CORN MUFFIN
6/9
- VEGETABLE CHOPPED**
CUCUMBER, DRIED SWEET CORN,
CHICK PEAS, KALAMATA OLIVES,
TOMATO, YUZU VINAIGRETTE
10
- BURRATA**
PROSCIUTTO DI PARMA, ARUGULA PESTO,
MARINATED HEIRLOOM CHERRY TOMATOES
GRILLED BREAD
14

STEAKS & CHOPS

- SERVED WITH
WHIPPED POTATOES & CHOPPS SAUCE
- *VEAL PORTERHOUSE CHOP**
BRANDT FARMS, CA ~ 12 OZ
42
- *FILET MIGNON**
BRANDT FARMS, CA ~ 8 OZ
41
- *BONE-IN RIBEYE**
30-DAY DRY AGED
RIVER ROCK FARMS, MA ~ 20 OZ
54
- *NY STRIP**
PINELAND FARMS, ME ~ 14 OZ
39
- *DELMONICO**
PINELAND FARMS, ME ~ 18 OZ
41
- *BONE-IN NY**
BRANDT FARMS, CA ~ 16 OZ
49
- *GRILLED MAPLE-BRINED
PORK CHOP**
MAINE FAMILY FARMS, ME. ~ 14 OZ
32

ADDITIONS

- BROILED LOBSTER TAIL 17**
SAUTÉED SHRIMP 12
CRAB CAKE 8
***SEARED SCALLOPS 15**

SAUCE

- CHIMICHURRI, AU POIVRE,
BÉARNAISE,
HORSERADISH CREME**

SIDES

- 7
- CHOPPS TOTS**
MAC & CHEESE
ADD LOBSTER 10
MUSHROOM FRICASSE
ONION RINGS
ROASTED ASPARAGUS
BROCCOLI RABE
TRUFFLE FRIES
HERB-ROASTED POTATOES
CREAMED SPINACH
BRUSSEL SPROUTS
BACON, PRESERVED LEMON, SAGE

MAINS

- *SALMON**
FINGERLING POTATOES, ROASTED BEETS,
FENNEL, HORSERADISH CREMA
30
- HERB-ROASTED CHICKEN**
PARSNIP PUREE, SAUTÉED SPINACH,
PANCETTA, GOAT CHEESE, GRAPES
28
- GNOCCHI BOLOGNESE**
DRY-AGED BEEF, VEAL, TOMATO RAGU,
SHAVED PARM, HERBS
28
- *DRY AGED BURGER**
RIVER ROCK FARMS, MA
BBQ AIOLI, LETTUCE, CHEDDAR,
CRISPY ONIONS, FRIES
19
- MUSHROOM RISOTTO**
WILD MUSHROOM, ROASTED CARROT,
SPRING HERBS, PARMESAN
23
- *ATLANTIC HALIBUT**
FRIED POLENTA, SAUTÉED SPINACH,
CHORIZO, TOMATO BROTH
34
- FIVE SPICED BRAISED SHORTRIB**
YUKON GOLD WHIPPED POTATO,
BROCCOLI RABE, ROASTED MUSHROOMS,
GREMOLATA
29
- *NEW BEDFORD SCALLOPS**
CHARRED, APPLES, BACON,
CELERY ROOT PUREE, SHAVED BRUSSELS,
CIDER GASTRIQUE
36
- *STEAK FRITES**
BRANDT FARMS, CA
SKIRT STEAK, TRUFFLE FRIES,
BABY WATERCRESS
28

EXECUTIVE CHEF Stefano Zimei CONSULTING CHEF Daniel Bruce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness
Before placing your order, please inform your server if a person in your party has a food allergy

OUR BEEF IS ANTIBIOTIC AND HORMONE FREE, FED A VEGETARIAN DIET,
RAISED HUMANELY ON SUSTAINABLE FARMS.