

# Chop 239 Dinner Menu

## STARTERS

CLASSIC SLIDERS (3) cheese/ pickles / ketchup 9.

CALAMARI lightly fried/garlic aioli / 11.

BEEF CARPACCIO thinly sliced beef / lemon / olive oil / capers / arugula / grana padano / 11.

OYSTERS ON THE HALF SHELL (6) lemon / cocktail sauce / 12.

SHRIMP COCKTAIL cocktail sauce / lemon wedge / 13.

CLASSIC CRAB CAKE mustard sauce / lemon wedge / 14.

OYSTERS ROCKERFELLER (4) spinach / béarnaise sauce / gruyere cheese / 14.

STONE CRAB CLAWS mustard sauce / lemon wedge / MP

## SALADS

HOUSE artisan greens/ tomato/ red onion / 6.

blue cheese / red wine vinaigrette or balsamic vinaigrette / add blue cheese crumbles / +2.

CAESAR romaine / shaved grana padano / house croutons / homemade caesar dressing / 7.

ROASTED BEET arugula / goat cheese /grape tomatoes / balsamic vinaigrette / 9.

STEAKHOUSE WEDGE iceberg / nueske's bacon /blue cheese crumbles / blue cheese dressing / 10.

CAPRESE tomato / mozzarella / basil / olive oil / pesto / 11.

## SOUP

FRENCH ONION SOUP a chop 239 classic / 8.

LOBSTER BISQUE cognac infused lobster stock/ cream / fresh lobster meat /12.

## STEAKS

all steaks served with parmesan mashed potatoes or fries and vegetable complimentary sauces upon request: bearnaise / chimichurri

NEW YORK STRIP 16 oz. / thick + flavorful / 37.

PORTERHOUSE FOR TWO 32 oz. / filet + strip / 88.

FILET MIGNON 6 oz.- 8 oz. / tender + juicy / 29. / 34.

BONE IN RIB EYE 18oz. marbled + juicy + big / 47.

SURF & TURF 6oz. filet mignon/ 6oz. maine lobster tail / 42.

THE CHOP 239 BURGER 10 oz. / tomato / lettuce / onion / fries / choice of swiss / american / blue cheese / 13.

# LOBSTER

served with parmesan mashed potatoes and asparagus

WHOLE MAINE LOBSTER steamed / drawn butter / MP

MAINE LOBSTER TAIL 10oz/ steamed / drawn butter / 34.

# CHOPS

PORK RIB CHOP blackberry balsamic demi / parmesan whipped potatoes / 24.

SHORT RIBS cabernet demi /parmesan whipped potatoes / 34.

# FISH & FOWL

LINGUINE & CLAMS little neck clams / white wine / garlic / linguini / 21.

ATLANTIC SALMON ginger soy butter sauce /sweet potato au gratin / broccolini / 23.

GULF RED SNAPPER macadamia + plantain crusted /banana mango salsa / roasted red potatoes / 28.

FLORIDA BLACK GROUPER fennel pollen / grape tomatoes /caper berries /meyer lemon sauce / roasted red potatoes/ asparagus / 29.

CHICKEN BREAST artichoke hearts / olives / sundried tomato feta cheese / meyer lemon / parmesan whipped potatoes /asparagus / 22.

# SIDES

FRENCH FRIES / 4.

SEA SALT BAKED POTATO / 5.

ROASTED SWEET POTATO/ 5.

SHOESTRING ONIONS / 7.

LOADED TWICE BAKED POTATO / 7.

MAC & CHEESE / 8.

LOBSTER MAC & CHEESE / 12

SPINACH / 6.

SAUTEED MUSHROOMS / 6.

STEAMED ASPARAGUS / 7.