



Sunday Three-Course Dinners

\$33

Appetizer

HSC CHOWDER OF THE DAY
SOUP DU JOUR
STRAWBERRY & GOAT CHEESE SALAD
CAESAR SALAD
KOBE BEEF CARPACCIO

Dessert

STRAWBERRY SHORTCAKE
CREME BRÛLÉE
CHOCOLATE "STOUT" CAKE

Entrée

PRIME RIB 10 oz
Market potatoes, spring vegetables and natural jus
GEORGES BANK DAYBOAT COD
French green beans, braised leek whipped potatoes and lemon brown butter
FILET MIGNON 6 oz
Market potatoes and spring vegetables
PAN ROASTED NATURAL STATLER CHICKEN
Pan hash of local potatoes, red onion, haricots verts and tarragon pan jus
GRILLED HANGER STEAK 8 oz
Creamed spinach, potato gratin, crisp onions and red wine demi-glace

Starters

- * **SRF KOBE BEEF MEATBALLS** Spinach, leeks and black truffle cream \$12
- WILD GULF SHRIMP COCKTAIL** Colossal shrimp with cocktail and herb sauces \$16
- OYSTERS ON THE HALF SHELL** Fresh daily half dozen/baker's dozen \$16/\$30
- ROASTED GARLIC PLATE** Warm, with Camembert, local apple jelly and crostini \$8
- POINT JUDITH CALAMARI** Fried with pepperoncini, marinara and tartar sauce \$11
- BACON WRAPPED SEA SCALLOPS** Bacon-cider reduction and pineapple chutney \$12
- SEAFOOD TOWER** Lobster, shrimp, oysters, clams and crab lg/col \$48/\$80

Soups & Salads

- SOUP DU JOUR** \$6
- CHOPHOUSE CHOWDER** \$7
- FRENCH ONION SOUP** \$7
- CLASSIC CAESAR** \$6
- ICEBERG WEDGE** \$8
- CHOPPED SALAD** \$7

Steaks & Chops

- * **CHOICE ANGUS "1855" NEW YORK SIRLOIN** 14 oz Strip loin, hand cut \$36
- * **RACK OF LAMB** All natural Australian, parsley-garlic crust and red wine demi \$38
- DRY AGED COWBOY** 24 oz French cut rib eye chop \$52
- * **CHOICE ANGUS "1855" DELMONICO** 16 oz Boneless rib eye steak \$36
- DRY AGED KANSAS CITY** 16 oz Bone-in strip steak \$39
- CHOICE PORTERHOUSE** 24 oz "Best of both worlds" \$48

FILET MIGNON "WITH A TWIST" 8 oz/12 oz

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|--------------------------|----------------------------------|
| Naked \$38/\$44 | Bacon, Egg & Béarnaise \$42/\$48 |
| Au Poivre \$41/\$47 | Steak & Mushroom \$41/\$47 |
| Truffle Butter \$42/\$48 | Bleu Cheese & Chiles \$42/\$48 |

Sides

- SWEET POTATO FRIES** \$7
- TRUFFLED "TATER TOTS"** \$6
- CREAMED SPINACH** \$7
- ASPARAGUS WITH HOLLANDAISE** \$7
- ROASTED MUSHROOMS** \$7
- LEMON GARLIC BROCCOLINI** \$8
- MAC' & CHEESE FOR TWO:**
- TRUFFLE** \$9 or **LOBSTER** \$10

Rare: cool, red center
Medium Rare: warm, red center
Medium: mostly pink center
Medium Well: slightly pink & dry
Well Done: cooked throughout
(Not responsible for well done steaks)

House Specialties

- GRILLED ATLANTIC SALMON** Steamed asparagus and parsley-parmesan risotto \$24
- * **LIVE MAINE LOBSTER** Two and a half pounds "plus", served "lazyman", steamed or seafood stuffed \$54/\$58
- SLOW BRAISED AMERICAN LAMB SHANK** Spring vegetables, local goat cheese arancini and rosemary lamb jus \$30
- SURF AND TURF** Butter poached lobster tail, 8 oz. filet mignon, sour cream mashed potatoes and steamed asparagus \$55
- * **STEAK FRITES** Prime natural 10 oz. skirt steak with grilled tomato, house French fries and watercress \$35
- DAILY CATCH** Market driven, prepared with inspiration \$mkt price

For Your Information

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
- * Indicates an "all natural", "organic", Amish or free range product.
- All Steaks & Chops are accompanied by seasonal vegetables and potato of the day – please, no substitutions for "Sides".
- Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions.
- Complimentary valet parking available on Friday and Saturday evenings.
- Our private dining areas are available for groups of 8 or more. See Manager for additional details.
- General Manager – Tony Chapman Executive Chef – Stuart Cameron Sous Chef – Ben Charamella