



EXECUTIVE CHEF, KEVIN SCHOTT

SALADS

ARUGULA FENNEL SALAD

Bartlett Pear | Red Grapes | Manchego Cheese | White Balsamic Vinaigrette

BEETS & BURRATA SALAD

Sliced Beef Tenderloin | Sliced Beets | Micro Greens | Sliced Heirloom Tomatoes | Avocado
Balsamic and Extra Virgin Olive Oil Drizzle

MARYLAND CRAB CAKE SALAD

Grilled Blue Crab Cake | Boston Bibb Lettuce | Heirloom Tomato
Avocado | Cajun Remoulade

LAND

*All Entrees will include choices of soup, house and Caesar Salad
Wedge Salad*

SHORT RIB AU POIVRE

Yukon Gold Mashed Potatoes | Ancho Demi

PORK SCHNITZEL

German Potato Salad | Apricot Cranberry Glaze

POUILLE CHAMPIGNON CHICKEN

Stuffed Chicken Breast | Wild Mushroom | Spinach | Brie Cheese
Morel Cream Sauce

CHICKEN CARBONARA

Grilled Chicken Breast | Bacon | Linguine

VEAL OSSO BUCO

Braised Veal Shank | Jus | Garlic Mashed | Baby Carrots

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have a medical condition.





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CHOP HOUSE

CHOOSE YOUR STYLE

Béarnaise | Mushroom Demi | Maître d' Garlic Butter | Cajun | Tampiqueña | Oscar Style

FILET 8 oz

RIBEYE 12 oz

NY STRIP 12 oz

PORTERHOUSE 22 oz

EPCC RIBEYE DELUXE

12 oz Ribeye | Sliced Avocado | Sliced Red Onion
Sliced Tomato | Toreados

SEA

Served with rice and fresh seasonal vegetables

FURIKAKE SEA BASS

Crispy Garlic | Bok Choy | Blood Orange Relish
Teriyaki Beet Reduction

SPINACH PESTO SALMON

Northern White Beans | Pancetta

SHRIMP CANCUN

Jumbo Gulf Shrimp | Applewood Bacon Smoked
Roasted Garlic Cilantro Cream

FIRE GRILLED PACIFIC SWORDFISH

Hawaiian Pineapple Pico de Gallo

SEAFOOD CIOPPINO

Whitefish | Clams | Mussels | Shrimp
Pappardelle Pasta | Garlic Focaccia | Tomato Basil Broth

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