

# Chop 239 Menu

## STARTERS

CALAMARI lightly fried /garlic aioli

FILET MIGNON TIPS béarnaise and peppercorn sauce

JUMBO SHRIMP COCKTAIL horseradish infused cocktail sauce

CLASSIC CRAB CAKE mustard sauce

PRINCE EDWARD ISLAND BLACK MUSSELS garlic / lemon / white wine / tomato sauce

## SALADS

HOUSE artisan greens/ tomato/ red onion

blue cheese / red wine vinaigrette or balsamic vinaigrette /

add blue cheese crumbles

CAESAR romaine / shaved grana padano / house croutons /

homemade caesar dressing

STEAKHOUSE WEDGE iceberg / applewood smoked bacon /

blue cheese crumbles / blue cheese dressing

CAPRESE tomato / mozzarella / basil / olive oil / pesto

## SOUPS

FRENCH ONION SOUP a chop 239 classic

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

## SMALL PLATES

CLASSIC SLIDERS (3) cheese / pickles / ketchup

THE 239 BURGER 10oz lettuce / tomato / onion / fries

swiss, american or bleu cheese

SEARED AHI TUNA sesame encrusted / asian slaw wasabi / ginger

BEEF TENDERLOIN SALAD romaine / grape tomatoes / applewood smoked bacon / asparagus / blue cheese / balsamic vinaigrette

PETITE LAMB CHOPS garlic whipped potatoes / minted tomato relish

## FISH & FOWL

ATLANTIC SALMON ginger soy butter sauce / vanilla bean whipped sweet potatoes / asparagus

GULF RED SNAPPER macadamia + plantain crusted / pineapple mango salsa/ roasted red potatoes / asparagus

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

CHICKEN BREAST sautéed boneless breast of chicken / meyer lemon sauce / artichokes / garlic  
whipped potatoes /

asparagus

## **LOBSTER**

add crabmeat stuffing + 8.

WHOLE MAINE LOBSTER 1.5lb steamed / drawn butter

MAINE LOBSTER TAIL 8-10oz steamed / drawn butter

LOBSTER RAVIOLI maine lobster and ricotta cheese stuffed pasta / lobster cream sauce / asparagus

## **HOUSE SPECIALTY NEW YORK STEAKHOUSE STYLE**

served on a sizzling platter

béarnaise or peppercorn sauce upon request

NEW YORK STRIP 16 oz. / thick + flavorful

PORTERHOUSE FOR TWO 34 oz. / filet + strip

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

LOLLIPOP PORK CHOP 6 oz.- 8 oz. / perfectly grilled / blackberry demi

## **BEEF**

FILET MIGNON 6oz-8oz / tender + juicy

garlic whipped potato / vegetable du jour

SURF & TURF 6oz filet + 60z maine lobster tail

garlic whipped potato / vegetable du jour

SHORT RIBS cabernet demi

garlic whipped potatoes / asparagus

## **SIDES**

suitable for sharing

FRENCH FRIES

SEA SALT BAKED POTATO

BAKED SWEET POTATO

SHOESTRING ONIONS

MAC & CHEESE

LOBSTER MAC & CHEESE

DAMN GOOD SPINACH

SAUTEED MUSHROOMS

STEAMED ASPARAGUS

BROCCOLI with CHEESE SAUCE