

**A P P E T I Z E R S**

**FRIED GREEN TOMATOES AND GOAT CHEESE 10**  
 caramelized sweet vidalia onions, balsamic reduction

**LUMP CRAB CAKE 13**  
 organic spinach and olive salad, lemon mustard sauce

**FILET MIGNON EGGROLL 11**  
 boursin cheese, melon and lotus root slaw, sweet chili sauce, cilantro

**"ROY-FELLER" OYSTERS 12**  
 creamy spinach, smoked bacon

**CHILI AND BROWN SUGAR SEARED AHI TUNA 13**  
 seaweed salad, key lime wasabi cream, fried pickled ginger

**KESSLER CALAMARI 11**  
 tomatoes, olives, Asiago, coriander, fresh cilantro, Moroccan aioli

**CORDOVA JUMBO SHRIMP COCKTAIL 12**  
 sesame seaweed salad, cocktail sauce

**CORDOVA ESCARGOT 9**  
 portobello, shitake and button mushroom sauce, puff pastry

**ANTI PASTI 18**  
 yellow squash, zucchini, red onions, mushrooms, Prosciutto, Capicola, Pecorino,  
 vine ripe tomato, mozzarella, assorted olives, baguette bread

**S A L A D S**

**95 CORDOVA CAESAR 8**  
 Pecorino and blue cheese, asiago cookie, caesar dressing

**ORGANIC MONICA MIXED GREENS 7**  
 Feta, candied almonds, balsamic vinaigrette

**TOMATO AND MOZZARELLA STACK 9**  
 basil and asiago oil, balsamic reduction

**THE WEDGE WITH CARAMELIZED SMOKED BACON 8**  
 smoked creamy jalapeno ranch dressing, tomatoes,  
 Romano cheese, hard boiled egg

**S O U P S**

**SMOKED TOMATO Cup 6 Bowl 8**  
 goat cheese, basil, onions

**CHEF INSPIRED Cup 5 Bowl 7**  
 daily creation

**"95 CHOP HOUSE"**

Our Angus Beef® has been all naturally aged  
 for 21 to 30 days and then hand cut,  
 seasoned and grilled to perfection.

**BONE IN RIB EYE STEAK**

20oz. - \$ 34

\*Cinnabar, Mercury Rising

**NY STRIP STEAK**

14oz. - \$ 24

\*Four Graces, Pinot Noir

**DELMONICO**

16oz. - \$ 22

\*Franciscan, Cabernet Sauvignon

**FILET MIGNON**

7oz \$ 22 10oz \$ 31

\*Rodney Strong, Zinfandel

**SIRLOIN FILET STEAK**

10oz. - \$ 19

\*Wente, Cabernet Sauvignon

**AHI TUNA STEAK**

9oz. - \$ 21

\*Conundrum, Meritage, California

**RACK OF LAMB**

14oz. - \$ 24

\*Cold Stream, Pinot Noir, Australia

**SALMON STEAK**

12oz. - \$ 17

\*Piper Heidsieck, Champagne

\*Suggested Wine Pairings

**S I D E S**

\$ 5 ea

baked potato  
 mashed potato

Handcut french fries  
 mac & cheese, truffle oil  
 sautéed mushrooms

grilled romaine, blue cheese  
 green beans  
 grilled asparagus  
 roasted tomatoes, herbs, goat cheese  
 sautéed spinach  
 ratatouille

**S A U C E S**

\$ 3 ea

95 Cordova Herb Butter  
 Peppercorn sauce  
 Béarnaise Sauce

ADD medium LOBSTER TAIL 19  
 ADD one CRAB CAKE 6

**MOROCCAN CARAMELIZED DUCKLING 26**  
curry, cumin, honey, orange juice, braised red cabbage, fried rice

**HONEY AND GINGER RUBBED CHICKEN 21**  
sun dried tomato and romano cheese polenta, green beans

**MEDITERRANEAN GROUPE TAGINE "BIL HOOT" 28**  
olives, capers, tomatoes, onions, raisins, cumin, curry, polenta

**SESAME SEARED SEA SCALLOPS 29**  
cilantro coconut reduction, vegetable slaw, asian rice

**LOBSTER RAVIOLI 27**  
sweet peas, tomatoes, asiago cheese, vodka cream sauce

**CHILEAN SEA BASS & CILANTRO TRUFFLE OIL 33**  
yukon gold mashed potatoes, asparagus, balsamic reduction

#### **TASTING MENU**

\$65 Per Person

\$95 with Paired Wines

*Full table participation*

<small>FIRST</small> <b>KESSLER CALAMARI</b> Schloss Vollrads, Riesling	<small>FOURTH</small> <b>SEA SCALLOPS</b> Four Graces, Pinot Noir
<small>SECOND</small> <b>SMOKED TOMATO SOUP</b> Fire Steed, Pinot Gris	<small>FIFTH</small> <b>FILET MIGNON</b> Franciscan, Cabernet
<small>THIRD</small> <b>CORDOVA ESCARGOT</b> Mastroberardino, Falanghina	<small>DESSERT</small> <b>CRÈME BRULÉE</b> Ben Ryé

**WALNUT & GOAT CHEESE CRUSTED RACK OF LAMB 33**  
portobello and truffle mushroom risotto, dijon mustard brandy sauce, asparagus

**FILET MIGNON & CRAB AND SHRIMP RAGOUT 39**  
lobster reduction, cilantro oil, mahed potatoes, green beans

**AHI TUNA WITH THAI PEANUT SAUCE 28**  
lo mein noodles, wakami, abc soy, sweet chili sauce

**OLIVE AND BLUE CHEESE FILET MIGNON 34**  
yukon gold mashed potatoes, blackberry demi glace, ratatouille

**CORDOVA NEW YORK STRIP 32**  
rosemary sweet potato mash, green peppercorn reduction , haricot verts

**THREE CHEESE RISOTTO 19**  
Wild Mushroom and Spring Pea Coulis