

A P P E T I Z E R S

FRIED GREEN TOMATOES 8

creamy smoked jalapeno sauce, goat cheese, basil oil, tomatoes

LUMP CRAB CAKE 11

organic spinach and olive salad, remoulade, grilled lemon

MUSHROOM RISOTTO 7

wild mushrooms, romano cheese

FILET MIGNON EGGROLL 8

boursin cheese, melon root slaw, sweet chili sauce, cilantro

"ROY-FELLER" OYSTERS 9

creamy spinach, smoked bacon, asiago cheese

AHI TUNA 10

seaweed salad, sweet soy, wasabi, pickled ginger

KESSLER CALAMARI 9

tomatoes, olives, asiago, coriander, fresh cilantro, moroccan aioli

JUMBO SHRIMP COCKTAIL 11

sesame seaweed salad, cocktail sauce

CORDOVA ESCARGOT 10

portobello, shitake and button mushroom sauce, puff pastry

SHRIMP AND GOAT CHEESE GRITS 9

smoked paprika and cajun spiced pink shrimp and prosciutto ham

BUTCHER'S PLATE 10 / for sharing 16

prosciutto, black forest ham, aged salami, soft and aged cheeses, grain mustard, olives, cornichons, and rustic bread

CHEF's "3 in 1" for sharing 24

family style plate with choice of 3 of our appetizers
crab cake, eggroll, oysters, calamari, shrimp or green tomato

S A L A D S

CORDOVA GRILLED OR CHILLED CAESAR 7

pecorino romano, blue cheese, asiago cookie and caesar dressing

ORGANIC MONICA MIXED GREENS 6

feta cheese, candied almonds, balsamic vinaigrette

WEDGE 8

caramelized bacon, marinated cherry tomatoes, candied walnuts, blue cheese, jalapeño ranch dressing

S O U P S

ARTICHOKE BISQUE Cup 5 Bowl 7

roasted creamy and finished with herbs

CHEF INSPIRED Cup 4 Bowl 6

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

20oz. - \$ 34

NY STRIP

12oz. - \$ 24

DELMONICO

16oz. - \$ 22

FILET MIGNON

7oz. - \$ 23 10oz. - \$ 31

RACK OF LAMB

14oz. - \$ 24

PORTERHOUSE

26oz. - \$ 35

SALMON

8oz. - \$ 16

S I D E S 4

baked potato
mashed potato
steak fries with lemon rosemary aioli
mac & cheese, truffle oil
mushrooms ragout
grilled romaine, blue cheese
green beans, roasted red peppers, garlic
grilled asparagus, seasoned
roasted tomatoes, herbs, goat cheese
sautéed spinach, garlic

S A U C E S 2

peppercorn sauce
béarnaise sauce
blue cheese butter

ADD medium LOBSTER TAIL 19

SPECIALTIES

CRISPY DUCKLING 26

mango chutney glaze, herb lo mein noodles and asparagus

HONEY AND GINGER RUBBED CHICKEN 19

romano cheese polenta and green beans

CORN CRUSTED MAHI-MAHI 23

lemon and caper sauce, green pea mashed potatoes, steamed asparagus

CASHEW CRUSTED SALMON SRIRACHA 21

mandarin glaze, red chili sauce, sautéed baby spinach, mashed potatoes

CRAB & SHRIMP RAVIOLI 26

sweet peas, tomatoes, asiago cheese, vodka tomato cream sauce

CHILEAN SEA BASS 31

cilantro oil, truffle oil, balsamic reduction, mashed potatoes, asparagus

FIRE GRILLED SEA SCALLOPS 24

creamy carbonara pasta, asiago cheese, prosciutto ham, asparagus

ROASTED RACK OF LAMB 33

walnut and goat cheese crust, dijon brandy sauce, asparagus, wild mushroom risotto

FILET MIGNON WITH CRAB AND SHRIMP RAGOUT 37

lobster cream reduction, cilantro oil, mashed potatoes, green beans

AHI TUNA WITH THAI PEANUT SAUCE 28

steamed lo mein noodles with wakami, abc soy glaze and sweet chili sauce

BLUE CHEESE FILET MIGNON 32

blue cheese butter, wild berry cabernet reduction, mashed potatoes, asparagus

CENTER CUT NEW YORK STRIP 31

green peppercorn sauce, mashed potatoes, french cut green beans

TASTING 49

paired with wine 69

full table participation

FIRST

CORDOVA ESCARGOT

Schloss Vollrads, Riesling, Germany

SECOND

TOMATO, MOZZARELLA, PROSCIUTTO

Kolbe, Sauvignon Blanc, Suisun Valley, California

THIRD

SEA SCALLOPS

La Foret, Joseph Drouhin, France

ENTRÉE

FILET MIGNON

Gundlach Bundschu, Meritage, Sonoma, California

DESSERT

CLASSIC CRÈME BRULÉE

Muscat de Beaumes de Venis, France