
HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise

HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Blackberry Syrup
14.00

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint
14.00

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec
13.00

Blood Orange Martini

Grey Goose L'Orange, Blood Orange Syrup, Fresh OJ, Sugar Rim
14.00

Ultimat Martini

Chilled Ultimat Vodka, Served Up
14.00

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit & Lemon Juice, Sugar Rim
13.00

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rim
13.00

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim
13.00

Perfect Pear Martini

Absolut Pear Vodka, Pear Nectar, Dekuyper Triple Sec
13.00

Espresso Martini

Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim
14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint
14.00

19th Tea

Classic Arnold Palmer with Ketel One Vodka
12.00

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt
13.00

FEATURED COCKTAILS

Chambord Lemondrop

Our Classic Lemondrop
With Chambord Flavored Vodka
12.00

Lynchburg Lemonade

Jack Daniel's and Our Fresh Squeezed,
Hand Shaken Lemonade
12.00

Herradura Margitini

Herradura Blanco Tequila, Cointreau,
Lemon, Lime & Orange Juice Served Straight Up
12.00

WHITE WINES BY THE GLASS

Champagne & Sparkling Wine

Naveran, Cava Brut Reserva 06 10.00
Moet & Chandon, Imperial NV 15.00

Chardonnay

St. Francis 09 8.00
Wente Vineyards, Riva Ranch 08 11.00
White Oak 08 13.00

Pinot Grigio

Maso Canali 09 9.00

Riesling

Chateau St. Jean 09 8.50

Sauvignon Blanc

Sterling Vineyards 09 8.00
Sharks, Joseph George 08 9.50

White Zinfandel

Beringer 09 7.50

RED WINES BY THE GLASS

Cabernet Sauvignon & Cabernet Blends

Chateau St. Michelle 08 10.00
Earthquake 08 12.00
La Rusticana d'Orsa 06 14.00
Travieso, El Rey, Louvau Vineyard 06 16.00
Cain Concept, The Benchland 06 20.00

Merlot

Rodney Strong 07 10.50
Flora Springs, Estate 08 12.00

Pinot Noir

Cycles, Gladiator 09 11.00
Testarossa 09 14.00
Chalone Vineyards, Estate 07 16.00

Syrah

Casa Lapostolle, Cuvée Alexandre 06 14.00

Zinfandel

Rosenblum, Richard Sauret Vineyards 07 13.00

Red Blend

Four Vines, Monarchy 07 14.00
Temperanillo, Malbec & Petit Verdot
Cain Cuvée NV7 15.00
Merlot, Cabernet Sauvignon,
Cabernet Franc & Petite Verdot

DRAFT BEER

Bass Ale	6.25
Boddington's Pub Ale	6.75
Gordon Biersch, Marzen	6.25
Guinness	6.25
Kona, Longboard Island Lager	6.00
Lost Coast, Great White Ale	6.00
Red Hook, ESB	6.00
Samuel Adams, Boston Lager	6.00
Sierra Nevada, Pale Ale	5.75
Stella Artois	6.00
Widmer, Hefeweizen	6.25

BOTTLE BEER

Budweiser	5.75
Bud Light	5.75
Coor's Light	5.75
Corona	6.00
Heineken	6.00
Miller Light	5.75
Pilsner Urquell	6.00
Buckler's Non-Alcoholic	5.50

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	

Beer Cocktails

7.50

The Monaco

Longboard Island Lager

With Chambord and a splash of Sprite

The Eclipse

Widmer Hefeweizen

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail 17.50
Jumbo Gulf Shrimp, Served with Cocktail Sauce

Oysters on the Half Shell 17.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce

Fried Calamari 13.25
Tender Calamari Rings, Served with Cajun Tartar Sauce

Seared Rare Ahi Tuna Sashimi 16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

Popcorn Shrimp 12.75
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce

Jumbo Lump Crab Cake 16.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce

Spinach Artichoke Dip 13.50
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini

Onions Rings 8.75
Jumbo Onion Rings served with Creamy Bleu Cheese Dressing

Iceberg Wedge 13.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

The Black & Blue Burger 15.95

Stuffed with Bleu Cheese, Cracked Black Pepper,
With Bleu Cheese Mayonnaise

The Pepper Bacon Burger 15.95

Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon, and Onions

The Grill Cheeseburger 15.95

Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95

Choice of Cheddar, Swiss or Bleu Cheese
Topped Black and White Truffle Mayonnaise