

APPETIZERS

TIGER PRAWN COCKTAIL

Tiger prawn shrimp, Gazpacho salsa, fireworks cocktail sauce 10.95

JUMBO LUMP CRAB CAKES

Three crab cakes, citrus caper sauce 14.95

TRIO OF ROASTED MUSHROOMS

Portobello, button, shiitake 5.95

SOMERBY PRIME RIB SLIDERS

Two shaved beef on rosemary biscuits, Vermont cheddar cheese 8.95

COCONUT SHRIMP BEIGNETS

Crisp coconut shrimp fritters, pepper jelly sauce 10.95

TENDERLOIN TIDBITS

Bites of tender filet mignon, mustard, horseradish sauce 9.95

FRESH MOZZARELLA & PROSCUITTO

Vine ripe tomato, aged balsamic 8.95

CRACKLING CALAMARI

Calamari, spicy cherry pepper rings, chipotle sauce 9.95

HOUSEMADE SOUP

HOUSE-MADE SMOKED SEAFOOD PISOLE

Bowl 4.95

CLAM CHOWDER

Available Friday & Saturday only, Bowl 4.95

FOUR ONION GRATINEE

Bowl 4.95

CRACKER BREAD PIZZA

SMOKED CHICKEN

Nueskis smoked chicken, pancetta, pesto-infused alfredo, Grana Padano parmesan 10.95

MARGHERITA

Fresh Roma tomato, fresh buffalo mozzarella, basil chiffonade 9.95

ITALIAN SAUSAGE

Fresh tomato, Italian sausage, quattro formaggio 10.95

FRESH SALADS

THE GARDEN SALAD

Crisp romaine blend, mesclun, carrots, cucumbers, blend of green goddess, Thousand Island dressing 6.95

FRESH BABY SPINACH

Mushrooms, grape tomato, warm bacon dressing. Starter 6.95 Entrée 9.95 Add chicken or shrimp 2.95

CHOPHOUSE STEAK SALAD

Six ounce grilled beef tenderloin, hearts of romaine, iceberg, sherry vinaigrette, fresh tomatoes, onions, crumbled blue cheese, beer battered onions 14.95

CAESAR SALAD

Torn hearts of romaine, Grand Padano parmesan, Somerby signature dressing. Starter 6.95 Entrée 9.95 Add chicken or shrimp 2.95

SOMERBY SALAD

Hearts of romaine, strawberries, gorgonzola, bacon, toasted hazelnuts, apples, hazelnut vinaigrette. Starter 6.95 Entrée 9.95 Add chicken or shrimp 2.95

GOURMET SANDWICHES

SERVED WITH FRESH GARLIC POTATO CHIPS

CHOPHOUSE BURGER

Half-pound Angus beef, truffle oil mushrooms, Vermont cheddar, heirloom tomatoes, toasted ciabatta bun 10.95

GRILLED PORTABELLO SANDWICH

Balsamic marinated-grilled portabello mushroom, fresh buffalo mozzarella, sliced tomatoes, focaccia roll 9.95

CHICKEN FOCACCIA SANDWICH

Grilled chicken breast, asparagus, tomato, Danish havarti cheese, focaccia roll 10.95

SOMERBY STEAK SANDWICH

Six ounce dry-aged strip steak, rustic ciabatta, sautéed onions, portabello mushrooms 13.95

AN 18% GRATUITY WILL BE INCLUDED - NO SUBSTITUTIONS PLEASE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD-BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER-COOKED.

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THE CHOPHOUSE

AT SOMERBY

USDA PRIME STEAKS

SERVED SIZZLING FROM THE KITCHEN WITH BUERRE COMPOSÉ. ACCOMPANIMENTS INCLUDE FRESH VEGETABLES, CHOICE OF ROASTED CRESCENT, BAKED OR HORSERADISH MASHED RUSSET POTATOES

NEW YORK STRIP

Twelve ounce dry-aged strip steak 28.95

THE DELMONICO

Sixteen ounce Angus bone-in ribeye steak 35.95

PETITE FILET MIGNON

Six ounce prime tenderloin of beef 22.95

SOMERBY FILET MIGNON

Ten ounce prime tenderloin of beef 36.95

ROASTED PRIME RIB OF BEEF

Available Friday & Saturday Only
Beef Lover's Cut 27.95 English Cut 23.95

SOMERBY SPECIALTIES

ACCOMPANIMENTS INCLUDE FRESH VEGETABLES, CHOICE OF ROASTED CRESCENT, TWICE-BAKED OR CARAMELIZED SHALLOT MASHED RUSSET POTATOES

CHEF'S DAILY PASTA

Seasonal ingredients inspire each preparation 16.95

FREE-RANGE CHICKEN FINE HERBS

chervil-butter caressed chicken, parsley, chives, tarragon, jus composé 18.95

SMOKED CHICKEN PENNE

Wheat penne pasta, smoked chicken, mushrooms, peas, light cream sauce 17.95

OSSO BUCCO

Braised veal shank, orange gremolata 23.95

SAUTÉED WALLEYE PIKE

Shore lunch style walleye, pan-fried, sautéed baby leeks, toasted almonds 22.95

PORK T-BONE

Apple cider marinated pork, star anise, maple, ginger 19.95

HONEY CITRUS GLAZED SALMON

Filet of fresh salmon, house-made glaze, Haricot Verte, roasted ciopolinni onions 21.95

SIDE DISHES

MAC & CHEESE

Choice of Maine lobster or Maryland blue crab 8.95
Plain 4.95

POTATO AU GRATIN

Bread crumb & onion crust 5.95

GRILLED ASPARAGUS HOLLANDAISE

6.95

BAKED POTATO

Butter, sour cream 2.95

DESSERTS

CHOCOLATE CHIP DELIGHT

Large chocolate chunk cookie, Bridgeman's vanilla ice cream, hot chocolate sauce, whipped cream, cherry on top 4.95

HOT FUDGE SUNDAE

Bridgeman's vanilla ice cream, chocolate sauce, whipped cream, nuts, cherry on top.
One Scoop 3.95 Two Scoops 4.95

NEW YORK STYLE CHEESECAKE

Creamy, smooth & rich. Served with fresh berries. Choice of caramel, raspberry or chocolate sauce 5.95

MONSTER CHOCOLATE CAKE

Five layers, dark, moist chocolate cake, silky smooth chocolate filling, chocolate ganache 5.95 Ala Mode 1.00 more

BREAD PUDDING

Moist pudding, caramel sauce, vanilla ice cream 5.95

PEACH PIE ALA MODE

Fresh peach pie, vanilla ice cream 5.95

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