

APPETIZERS

TIGER PRAWN COCKTAIL

Gazpacho salsa, fireworks cocktail sauce
10.95

COCONUT SHRIMP BEIGNETS

Crisp coconut shrimp fritters, pepper jelly dipping sauce
10.95

JUMBO LUMP CRAB CAKES

Three Maryland blue crab cakes, citrus caper sauce
12.95

TENDERLOIN TIDBITS

Tender filet mignon bites, two sauces
9.95

FRIED BRIE

Fried brie, puff pastry, raspberry mole
8.95

GARLIC CHIPS & FONDUE

Fresh garlic potato chips, gorgonzola fondue
6.95

CRACKLING CALAMARI

Calamari, spicy cherry pepper fins, chipotle sauce
9.95

SZECHWAN GREEN BEANS

Baby French beans, ginger tamarind, soy
8.95

HOUSEMADE SOUP

CHOPHOUSE CHOWDER

Smoked salmon & hominy chowder 4.95

SOMERBY SOUP

Fresh garlic potato chips, gorgonzola fondue 6.95

TOMATO BASIL

Brief description here please ?????????? 3.95

SOUP DU JOUR

Ask your server for our Chef's selection 3.95

CLAM CHOWDER

Available Friday & Saturday only 4.95

HOUSE-MADE CHICKEN & SPAETZLE

?? 3.95

CRACKER BREAD PIZZA

DIVER SCALLOP

Fresh diver scallops, pesto-infused alfredo,
Grand Padano parmesan 12.95

MARGHERITA

Fresh Roma tomato, fresh buffalo mozzarella,
basil chiffonade 9.95

CHORIZO

Fresh tomato, Spanish sausage, a los cuatro queso 10.95

FRESH SALADS

PACIFIC RIM SALAD

Velveteed chicken, iceberg, mandarin oranges, raisins,
sesame seeds, wontons, orange ponzu dressing 11.95

THE WEDGE

Crisp iceberg wedge, carrots, cucumbers, blend of
green goddess, Thousand Island dressing 6.95

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,
Sommerby 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

* AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE *

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.

CH

THE CHOPHOUSE
AT SOMERBY

USDA PRIME STEAKS

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

NEW YORK STRIP

Twelve ounce dry-aged strip steak 28.95

THE DELMONICO

Sixteen ounce Angus bone-in ribeye steak 32.95

PETITE FILET MIGNON

Six ounce prime tenderloin of beef 22.95

SOMERBY FILET MIGNON

10 ounce prime tenderloin of beef 36.95

PORK T-BONE

Marinated in apple cider, star anise, maple, ginger
19.95

ROASTED PRIME RIB OF BEEF

Available Friday & Saturday Only
Beef Lover's Cut 25.95 English Cut 22.95

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 day's preparation
16.95

FREE-RANGE CHICKEN FINE HERBES

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

GUINNESS BRAISED SHORT RIBS

Pan-seared & simmered, fork tender short ribs of beef
22.95

FARFALLE POULET

Bowtie pasta, smoked chicken, mushrooms, peas, light cream 17.95

PISTACHIO CRUSTED SALMON

Filet of fresh salmon, pistachio crust, kumquat essence fish veloute 20.95

SAUTÉED WALLEYE PIKE

Shore lunch style walleye, pan-fried, sautéed baby leeks, toasted almonds 21.95

CH

THE CHOPHOUSE
AT SOMERBY

GOURMET SANDWICHES

SERVED WITH FRESH GALRIC 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, tomatoes, focaccia roll 9.95

CHICKEN FOCACCIA SANDWICH

Grilled chicken breast, asparagus, tomato, Danish havarti cheese, focaccia roll 9.95

SOMERBY STEAK SANDWICH

Six ounce dry-aged strip steak on rustic ciabatta with sautéed onions & portabello mushrooms 13.95

SIDE DISHES

MAC & CHEESE

Choice of Maine lobster or Maryland blue crab 8.95

POTATO AU GRATIN

Havarti, Grana Padano parmesan, truffle oil 5.95

MADEIRA MUSHROOMS

?? 4.95

CREAMED SPINACH

Anchovy, nutmeg 3.95

GRILLED ASPARAGUS OR STEAMED BROCCOLI HOLLANDAISE

?? 6.95

GREEN BEANS

Raisins, walnuts, red onion, bleu cheese crumbles 4.95

MASHED SWEET POTATOES

Toasted pecans, coconut, orange zest, maple syrup 5.95

* AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE *

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.