

DINNER

APPETIZERS


GULF SHRIMP COCKTAIL  17
Cocktail Sauce, Lemon, Horseradish

FRIED CALAMARI 16
Lightly Breaded, Served with Marinara & Cherry Pepper Aioli
~Add Fried Cherry Peppers & Gorgonzola 2

ESCARGOT 17
Garlic, Lemon, White Wine,
Herb & Butter Sauce, Crostinis

PROSCIUTTO WRAPPED FRIED MOZZARELLA 15
Vodka Sauce, Shaved Grana Padano,
Balsamic Reduction

ROASTED STUFFED JALAPEÑO PEPPERS 15
Pimento Cheese, Applewood Smoked Bacon,
Salsa Verde, Pineapple Salsa

MARINATED LAMB SKEWERS  16
Tzatziki Sauce, Baby Arugula,
Pomegranate Molasses

PHILLY CHEESESTEAK ARANCINI 16
Aborio rice, Sweet Peppers, Onions,
Swiss Cheese, Seasoned Breadcrumbs,
Horseradish Cream Sauce

MARYLAND LUMP CRAB CAKES 18
Panko Breadcrumbs, Lemon & Caper Sauce


WARM SPINACH & ARTICHOKE DIP 15
Cheese Blend, Applewood Smoked Bacon,
Toasted Bread

BLUE POINT OYSTERS ON THE HALF SHELL  18
Cocktail and Mignonette Sauce
Half Dozen 18 Full Dozen 36


SOUPS & SALADS

CAESAR SALAD
Romaine Lettuce, Crisp Croutons,
Shaved Grana Padano, Caesar Dressing
Starter 6/Jr 11/ Full 14

FRISSE AND BABY LOLLA ROSA  14
Bartlett Pears, Carrot, Toasted Almonds,
Honey Goat Cheese & Crispy Shallots
Starter 6/Jr 11/ Full 14

RIDGEWOOD SALAD  14
Mixed Baby Lettuce, Honeycrisp Apples,
Candied Walnuts, Dried Cranberries, Gorgonzola
Starter 6/Jr 11/ Full 14

HOUSE-MADE SOUPS

Soup du Jour 5/7
Chicken Vegetable 5/7 
French Onion Gratinee 8

~Add Grilled or Blackened~
Chicken or Salmon 8/Jumbo Shrimp 9,
Grilled Marinated 6oz. Sirloin 12

BABY ARUGULA SALAD  14
Roasted Sweet Peppers, Fresh Mozzarella,
Roasted Spring Vegetables
Starter 6/Jr 11/ Full 14

CHOP HOUSE COBB
Chopped Romaine & Iceberg Lettuce, Cucumbers,
Roma Tomatoes, Red Onion, Avocado, Gorgonzola
Applewood Smoked Bacon, Hard-Boiled Egg
Starter 6/Jr 11/ Full 14

MIXED GREEN SALAD  13
Seasonal Young Mixed Greens,
Market Vegetables
Jr 10/ Full 13

Salad Dressings



Balsamic, Bleu Cheese, Ranch, Italian, Sherry Vinaigrette

Entrees Include Choice of Starter Size Mixed Green Salad or Cup of Soup
(Chicken Vegetable or Soup of the Day)




FROM THE GRILL

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| <p>8OZ. FILET MIGNON 49 Crispy Garlic & Herb Potato Cake, Asparagus, Mushroom & Shallot Demi Glace</p> | | <p>LOIN LAMB CHOPS 48 Crispy Garlic & Herb Potato Cake, Asparagus, Mint Chimichurri Sauce</p> |
| <p>10OZ. DEMKOTA RANCH PRIME N.Y. STRIP 50 Crispy Garlic & Herb Potato Cake, Spinach, Mushroom & Shallot Demi Glace</p> | | <p>FAROE ISLAND SALMON 28 Vegetable Fried Jasmine Rice, Baby Bok Choy, Asian BBQ Sauce</p> |
| <p>CREATE SURF & TURF Maine Lobster Tail 23/ Grilled Jumbo Shrimp 9</p> | | <p>BLACKENED MAHI FILLET  27 Andouille Sausage Potato Hash, Spinach, Salsa Verde, Pineapple Relish</p> |

ENTREES

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| <p>VEAL MARSALA 36 Wild Mushrooms, Sundried Tomatoes, Spinach, Sweet Cipollini Onions, Capellini Pasta</p> | | <p>VEAL PICATTA 36 Shallots, Garlic, Capers, Spinach, Lemon & White wine Sauce, Capellini Pasta</p> |
| <p>BREAST OF CHICKEN 28 Crispy Garlic & Herb Potato Cake, Asparagus, Creamy Sundried Tomato Pesto Sauce</p> | | <p>BREAST OF CHICKEN 28 Parmesan & Herb Risotto, Artichokes, Capers, Garlic, Lemon Butter Sauce</p> |
| <p>OVEN ROASTED COD 29 Crispy Garlic & Herb Potato Cake, Asparagus, Cerignola Olive Tapenade, Lemon & Herb Aioli</p> | | <p>PAN SEARED SEA SCALLOPS  49 Asparagus & Applewood Smoked Bacon Risotto, Mushrooms, Creamy Truffle Sauce</p> |
| <p>PAPPARDELLE PASTA 32 Shrimp, Spinach, Vodka Sauce, Calabrian Chili's</p> | | <p>BUCATINI PASTA 24 Prosciutto, Soft Onions, Peas, Garlic, Parmesan Crema ~Add Grilled Chicken 4/Grilled Shrimp 6</p> |

SIDES

- ~Mushroom, Asparagus & Applewood Smoked Bacon Risotto 12 
- ~Crispy Garlic & Herb Potato Cake 8
- ~Vegetable Fried Jasmine Rice 8
- ~Spinach 9 
- ~Asparagus 8 

Steven Scarzella, Executive Chef
Filip Porczynski, Sous Chef