CHOPS GRILLE
THE NEW AMERICAN STEAKHOUSE

For over a decade, the chefs of Chops Grille have proudly presented quality, hand-crafted steaks at Royal Oak's finest
restaurant. Now we present a fresh twist on a favorite, with a
reimagined menu that brings contemporary flair to traditional
steakhouse offerings.

SOUPS & SALADS

CAESAR
Romaine, parmesan cheese, creamy Caesar dressing, croutons

CRISPY GOAT CHEESE SALAD
Green apples, candied walnuts, blue cheese, bacon

WILD MUSHROOM SOUP
Spiced with white truffle oil, chives

THE WEDGE
Iceberg lettuce, blue cheese, croutons, smoked bacon

SIGNATURE APPETIZERS

COLOSSAL SHRIMP COCKTAIL
Horseradish cocktail sauce, lemon

TUNA TARTARE
Avocado, ginger, wasabi sauce

JUMBO LUMP CRAB CAKE
Chili sauce

CHARRED BEEF CARPACCIO
Rare, charred beef, Parmesan cheese, arugula, truffle mustard dressing

GRILLED BLACK PEPPER BACON
Blue-cured Berkshire pork, sweet and spicy glaze

SEASONAL TOWERS

GRANDE $19
4 jumbo shrimp, 32 green-lipped mussels, 4 clams, 10 Jonah crab claws, whole Maine lobster tail, traditional garnishes and sauces

IMPERIAL $29
8 jumbo shrimp, 64 green-lipped mussels, 12 clams, 10 Jonah crab claws, 2 whole Maine lobster tails, traditional garnishes and sauces

MEATS & POULTRY

8 OZ. "PETIT" ANGUS FILET MIGNON

9 OZ. ANGUS FILET MIGNON

12 OZ. "PRIME" NY STRIP STEAK

16 OZ. PRIME BONE-IN RIBEYE

NEW ZEALAND RACK OF LAMB

ROASTED ORGANIC HALF CHICKEN

SEAFOOD

GRILLED BRANZINO
Sautéed spinach, olive oil, lemon, sea salt

SPICY JUMBO SHRIMP
Red pepper flakes, creamy garlic butter

BROILED 1 1/2 LB. MAINE LOBSTER $29

GRILLED ATLANTIC SALMON
Whole grain mustard sauce

SIDES (SHAREABLE PORTIONS)

GRUYÈRE CHEESE TATER TOTS
CREAMED SPINACH
GRILLED JUMBO ASPARAGUS
MAC & CHEESE

ROASTED ORGANIC HALF CHICKEN

THyme chicken jus

Girardeau"