

APPETIZERS

JUMBO LUMP CRAB CAKES 14

House made fresh jumbo lump crab cakes, pan seared, served with lemon dill pernod.

THAI CHICKEN SATAY 12

Skewered all natural chicken breast, curry spiced, charred & drizzled with Thai peanut sauce.

CRISPY CALAMARI 11/15

Buttermilk soaked calamari, dusted in seasoned flour, flash fried golden brown & served with a trio of sauces; general TSO, marinara & sweet chili.

SOUPS

*Soup du Jour or
Baked French Onion Soup*

Cup 4

Bowl 6

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

 NEXT TO ITEM INDICATES GLUTEN FREE

SALADS

🍴Bibb 8/11

Fresh Boston Bibb lettuce, feta cheese, blueberries, rainbow grape tomatoes, cucumber, red radish & toasted pecans.

CHOPHOUSE 10/13

Mixed greens, iceberg & romaine with hearts of palm, mushrooms, bacon, bleu cheese crumbles, red onion, chopped egg & garnished with shaved fried onions.

CAESAR 7/10

Romaine lettuce, lightly tossed with house-made Caesar dressing, served with croutons and Parmesan cheese.

🍴SIGNATURE 4/8

Mixed greens, toasted almonds, dried cranberries, shredded Parmesan cheese.

Add Protein

*Five grilled shrimp 7
Grilled six ounce chicken 5
Grilled petite salmon six ounces 11*

***House Made Dressings:**

*Buttermilk Ranch
Tarragon Vinaigrette
Creamy Gorgonzola
Bleu Cheese Vinaigrette
Balsamic Vinaigrette*

Dressings:

*Caesar
French
Thousand Islands
Raspberry Vinaigrette
Olive Oil & Red Wine Vinegar*

BAR BITES

ALL BAR BITES ARE SERVED WITH ONE ACCOMPANIMENT OF YOUR CHOICE

GLCC TACOS 18

Blackened Mahi Mahi or fajita spiced chicken breast stacked in three grilled flour tortillas topped with pineapple mango salsa. Served with dirty rice, black beans, roasted peppers, corn, Monterey jack and cheddar cheese. Accompanied with guacamole, salsa & sour cream.

BISTRO BURGER 13

Certified Black Angus burger with a blend of short rib, brisket & chuck, topped with lettuce, tomato & onion, Served with shoe string French fries. Customize with bacon, mushrooms, pickles, olives and your choice of cheese. Add bleu cheese 1.00

PHILLY PRIME RIB SANDWICH 16

Half pound shaved griddle seared prime rib, stacked on a hoagie bun with peppers, onions & cheddar cheese mornay, Served with shoe string French fries.

CHICKEN SANDWICH 13

Six ounce all natural boneless chicken breast topped with lettuce, tomato & onion, served with shoe string French fries. Customize with bacon, basil pesto, mushrooms, pickles, olives and your choice of cheese.

Menu created by:

*Executive Chef Joseph Sedore
Executive Sous Chef K.C. Pigeon
Sous Chef Bobby Bottom*

BOAT BAR ENTREES

For our guests with food allergies or other health related dietary restrictions we are happy to discuss and attempt to accommodate your special dietary requests.

🚤 LEMON THYME SALMON 20/27

Fresh Norwegian salmon, pan seared with garlic, thyme, lemon and chardonnay cream sauce, nestled on a bed of creamed spinach.

LOBSTER MARSALA 17/30

Fresh lobster tail chunks, sautéed mushrooms, sundried tomatoes and garlic deglazed in Marsala cream sauce, tossed with cavatappi pasta.

BASIL PANKO CRUSTED CHICKEN 17/23

*Pan seared panko crusted boneless chicken breast crowned with provolone cheese & fresh basil beurre blanc sauce.
Served with Mediterranean orzo.*

🚤 BABY BACK RIBS 18/27

St. Louis ribs dry rubbed and braised four hours in a BBQ au jus, glazed in sweet and tangy BBQ sauce, accompanied with sweet potato fries.

🚤 TOURNEDOS OF FILET MIGNON 24/34

USDA choice hand cut filet topped with wild mushroom bordelaise sauce & crumbled goat cheese, served with caramelized leek & gruyere Yukon gold whipped potatoes.

🚤 PAD THAI 17

*Rice noodles, onion, carrot, egg, lemon KA*ME fish sauce, basil, cilantro and crushed peanuts.*

Add wok fried protein: shrimp 7 or chicken 5

LINGUINE AGLIO E OLIO 17

Sautéed mushrooms, baby spinach, rainbow cherry tomatoes and garlic, tossed with extra virgin olive oil, fresh basil, parsley and linguine.

Add shrimp 7 or chicken 5

PRIME NY STRIP 30

Twelve ounce hand cut prime NY strip, charred to discretion, brushed with house made herbed chimichurri sauce and fried leeks. Served with caramelized leek and gruyere Yukon Gold whipped potatoes.

ALL ENTREES INCLUDE A CHOICE OF TWO ACCOMPANIMENTS:

- ◆ *Signature salad*
 - ◆ *Soup*
 - ◆ *Baked potato*
- ◆ *Mediterranean Orzo*
- ◆ *Caramelized leek and Gruyere Yukon Gold whipped potatoes*
 - ◆ *French fries*
 - ◆ *Waffle cut fries*
 - ◆ *Creamed Spinach*
 - ◆ *Sweet potato fries*
 - ◆ *Steamed broccoli*
- ◆ *Vegetable of the night*
 - ◆ *Fruit cup*