# C|H|O|P Ban & Grill S H O P



#### **Buffalo Chicken Spring Roll**

spicy pulled chicken, celery curls, maytag blue cheese

#### Clams Oreganata

Long Island little necks, seasoned bread crumbs, fresh oregano, lemon, chardonnay

#### Steamed PEI Mussels

traditional plum tomato sauce

#### **Grilled Long Stemmed Artichokes**

warm gorgonzola, organic greens, garlic toast, balsamic drizzle

#### Crispy Fried Calamari

spicy marinara

#### Maryland Style Crab Cake

lump crabmeat, old bay mayo

#### **Jumbo Shrimp Cocktail**

chilled fresh gulf shrimp

#### Crispy Sushi Roll

ahi tuna, avocado, spicy mayo

#### **Rock Shrimp Tempura**

Thai chili glazed, toasted peanuts, scallions, black sesame seads

Soups & Salads

#### Six Onion

topped with fontina crouton

#### Chopped

garden greens tossed with chickpeas, cucumbers, tomato, aged balsamic, virgin olive oil

#### Caesar

crispy romaine tossed with traditional dressing, seven grain croutons, shaved romano cheese

#### Blueberry Goat Cheese

organic greens, panko crusted warm blueberry goat cheese crostini, candied walnuts, raspberry port wine vinaigrette

On the Side

Bacon Mac & Cheese

Creamed Spinach

**Asparagus** 

**Sweet Potato Fries** 

Steamed Broccoli

Skillet Potatoes

# Sandwich Plates & Burgers

Chop Shop Cheese Burger\* char grilled 10 ounce sirloin, Vermont cheddar, seasoned fries, house slaw

Grilled Flatbread marinated eggplant, pancetta, roma tomatoes, smoked mozzarella

Short Rib Grilled Cheese barbequed pulled short ribs, three cheese melt, toasted focaccia

Grilled Tuscan Panini chicken, marinated eggplant, fresh mozzarella, roast garlic aioli on a tuscan roll

Mile High Mahi\* blackened Mahi Mahi, avocado, sliced cucumber, crispy onions, fresh tomato salsa, sweet potato fries, crispy ciabatta

Sliced Steak and Smoked Mozzarella\* grilled filet mignon, crusty garlic bread, cremini mushroom au jus

### Pasta

Rigatoni ala Vodka smoked mozzarella, prosciutto, pomodoro cream sauce

Cavatelli sautéed chicken, artichoke hearts, fried eggplant, shaved romano, light pomodoro

Torchello sauteed gulf shrimp, eggplant, shaved fennel, heirloom tomatoes, capers shaved garlic, virgin olive oil

Lobster Carbonara fat spaghetti, cold water lobster meat, pancetta, English peas, carmalized shallots, pecorino romano cream sauce

## Entrees

Panko Crusted Chicken marinated eggplant, grilled artichokes, heirloon tomatoes, toasted faro, balsamic drizzle

Tuscan Chicken roasted boneless free range chicken, portabello mushrooms, cipollini onion, prosciutto, asparagus, pan fried gnocchi, marsala wine sauce

Short Ribs slow braised boneless ribs, three wine sauce, mushroom risotto, crispy onions

Long Island Duck crispy pan roasted, strawberry balsamic glaze, three potato vegetable hash

Atlantic Salmon\* pan seared, pomeray balsamic glaze, roasted cauliflower potato mashed, fresh asparagus

Shrimp & Crab Risotto jumbo shrimp, toasted seasoned bread crumb, lump crab vegetable risotto, fresh oregano, lemon chardonnay

Sesame Seared Tuna\* sliced yellowfin tuna, ginger vegetables, sticky rice, wasabi-soy

Panzanella Steak Salad\* grilled marinated skirt steak, mixed greens, artichoke hearts, kalamata olives, roasted peppers, fresh mozzarella, tuscan croutons, aged balsamic vinaigrette

# Steaks & Chops

Skirt Steak\* house marinated and grilled, shiitake mushroom asparagus potato hash, topped with crispy shoestring onions

Double Cut Pork Chop\* center cut, grilled, bacon mac & cheese gratan, charred onion, merlot demi

Gorgonzola Steak\* sliced filet mignon, grilled, topped with gorgonzola, creamy garlic mashed, merlot demi

Rack of Lamb\* garlic & rosemary roasted, hudson valley lamb sausage, maple yam mashed, sauce natural . .

Filet Mignon\*\*

N.Y. Shell Steak\*\*

Bone-In Ribeye\*\*

\*\*served with charred onion and steak house fries

<sup>\*</sup>This menu item can be cooked to order. Consuming raw or uncooked meats and fish may increase your risk of food-born illnesses, especially if you have certain medical conditions.