

# 100 SOUTH CHOPHOUSE

## Starters

Bruschetta on grilled bread	\$7
Escargot - Snails cooked in garlic butter	\$12
Onion Loaf deep fried on a bed of chipotle BBQ sauce	\$8
<b>Sausage and Peppers</b> in white wine garlic sauce	\$10
Calamari - Fried, Grilled or Chili	\$12
Shrimp Scampi baked in garlic butter	\$12
Coconut Fried Shrimp with apricot chutney sauce	\$12
Steamed Little Neck Clams in garlic white wine sauce	\$14
Clams ~ Baked or Raw	\$14
Carpaccio raw sirloin thinly sliced with all the toppings	\$14
Shrimp Cocktail	\$4 each
Oysters ~ Rockefeller or Charbroiled	\$14
Raw Blue Point Oysters on the half shell	\$14
Filet Sandwich Trio - Tenderloins on mini brioche buns	\$14

## Pasta

Add soup or salad for \$1.50

Nana's Pot Roast Gravy	\$18
Boneless beef & pork ribs slowly braised in San Marzano tomatoes & red wine sauce tossed rigatoni pasta with butter, parmesan, basil, topped w/ whipped ricotta	
Rigatoni Arrabbiata	\$15
Spicy marinara sauce	
Orecchiette Broccoli & Sausage	\$16
Tossed in a garlic oil and white wine sauce	
<b>Blackened Chicken with Bowtie Pasta</b>	\$17
Asparagus and tomatoes tossed with pasta in an asiago cream sauce	
Eight Finger Cavatelli	\$16
Handmade and tossed in a tangy red vodka sauce	
Steak Pasta	\$18
Bowtie pasta in a bordelaise cream sauce with mushrooms, asparagus and tomatoes	
Add Sausage or Meatballs to any entree	\$6

## Steaks

Served with baked or mashed potato and broccoli, Add soup or salad for \$1.50

<b>Filet Trio</b>	\$38
Three -4oz filets, one topped with bleu cheese, horseradish & parmesan	
Filet Mignon ~ 8 oz of tender beef	\$34
King Filet ~ 12oz of tender beef	\$51
New Yorker	\$32
16 oz tasty New York Strip	
Chop Chop Rib Eye ~ USDA Prime	\$48
26 oz bone-in rib eye broiled to perfection	
Delmonico	\$31
16 oz flavorful and tender rib eye	
<b>Skirt Steak Grecian Style</b>	\$28
16 oz. skirt steak in garlic, oregano, white wine & lemon sauce smothered in fries	

### Add toppings to any above

Oscar Style	\$8
Blackened, Bleu Cheese, Parmesan, Horseradish Crust, Portabella Style	
Cognac Peppercorn, Garlic Butter, Diane Style or Béarnaise	\$4

## House Favorites

Add soup or salad for \$1.50

BBQ Baby Back Ribs	\$22
Tender ribs smothered with chipotle bbq sauce served with baked or mashed potatoes or fries	
Double Cut Pork Chop	\$22
16 oz lightly seasoned and broiled	
<b>Veal Parmesan on the Bone</b>	\$34
20 oz veal pounded then panko crusted, sautéed and baked with tomato sauce and mozzarella	
Pork Chop Oreganato	\$24
20 oz Bone in Pork Chop in a garlic, oregano, white wine & lemon sauce	

## Sides

Cheddar Au Gratin	\$6
Baked Macaroni & Cheese	\$6
Sautéed Spinach & Mushrooms	\$8
Creamed Corn or Creamed Spinach	\$6
Lyonnais Potatoes with Bleu Cheese	\$6
Creamed Spinach or Sautéed Spinach	\$6
Baked, Mashed or Fries	\$5
Mushroom Caps	\$6
Grilled Asparagus	\$8

## Salads

100 South Chopped Salad	\$12
Mixed greens with chicken bites, bleu cheese, tomatoes, scallions, cucumbers, avocado, bacon, tortilla chips and asparagus in vinaigrette	
<b>Dickie's Salad</b>	\$12
Mixed greens with bacon, bleu cheese, red onion and a creamy Italian dressing	
Caprese Salad	\$8
2 Beef steak tomatoes, fresh mozzarella, basil, red onions, olive oil and balsamic vinegar	
Steak Salad	\$14
Romaine and mixed greens, gorgonzola, tomatoes, asparagus, red onions and balsamic vinaigrette	
Spinach Salad	\$11
Baby spinach leaves, plum tomatoes, red onions, hard boiled eggs and warm apple smoked bacon dressing	
Caesar Salad	\$9 add chicken \$4
Crisp romaine tossed in our Caesar dressing, parmesan cheese and garlic croutons	
Classic Wedge	\$6
A wedge of lettuce with bleu cheese and all the toppings	
House Salad	\$5
Add Small Caesar to entree	\$3

## Soups

Are made fresh daily	\$5
Soup and House Salad	\$10

## Chicken

Served with a side of pasta, Add soup or salad for \$1.50

<b>Milanese</b>	\$20
Panko breaded chicken lightly sautéed and topped with mixed green with a lemon vinaigrette	
Marsala	\$18
Sautéed chicken cooked with mushrooms in a marsala wine sauce	
Velasco	\$21
A boneless double chicken breast sautéed with jalapeno peppers, garlic and white wine	
Picatta	\$18
Chicken sautéed in a lemon garlic sauce with capers	
Vesuvio ~ allow 25 minutes	\$21
Pan fried on the bone with lemon & oregano then baked to perfection served with vesuvio potatoes	
<b>Parmesan</b>	\$20
Panko crusted chicken topped with mozzarella with a side of spaghetti	

## Seafood

Served with wild rice, baked potato or garlic mashed potato and broccoli, Add soup or salad for \$1.50

<b>Fish &amp; Chips</b>	\$15
Ale battered tilapia deep fried with steak fries, hushpuppies and coleslaw in a basket	
Tilapia Lemone	\$17
Tilapia lightly battered then sautéed in white wine lemon butter sauce	
Coconut Crusted Mahi-Mahi	\$19
With a shrimp and avocado salsa	
Teriyaki Glazed Salmon	\$24
A pan seared filet topped with teriyaki sauce	
Coconut Crusted Shrimp	\$22
Coconut crusted tiger shrimp served with apricot chutney dipping sauce	
<b>Sea Bass Velasco</b>	\$34
Fresh sea bass sautéed with jalapeno peppers, garlic in a white wine sauce	
Lobster Tail	Market Price
King Crab Legs	Market Price
Add 2 - 6oz Lobster Tails with dinner	\$48

## Burgers & Sandwiches

Served with Fries, Pickle and Coleslaw

<b>Pretzel Burger</b>	\$12
Juicy beef burger topped with white cheddar cheese	
Peter's Burger	\$12
Big juicy old fashioned beef burger	
Old Blue Eye's	\$13
Juicy beef burger with a spicy bleu cheese and onion strings	
Sammy's Burger	\$13
Topped with bacon and your choice of cheese	
Steak Sinatra	\$13
10 oz skirt steak broiled topped with mozzarella and a spicy mayonnaise	

\*Split Fee \$4\*