



## SOUPS

French Onion Soup -Gruyere Cheese	\$10
Lancaster Chicken Soup -Orzo Pasta	\$9

## APPETIZERS

Jumbo Shrimp Cocktail -Spicy Horseradish	\$18
Crispy Calamari -Cherry Pepper, Lemon, Arugula, Sweet Chili Sauce	\$11
Artisan Cheese Plate	\$15
Lemon Preserved Hummus -Cucumber, Carrot, Feta Cheese, Sea Salt Lavash	\$10
Tuna Carpaccio -Crab, Avocado Salad	\$17
Jumbo Lump Crab Cake -Autumn Polenta, Cider Gastrique	\$14

## SALADS

Caesar Salad -Parmesan Crisp      Add Chicken \$6, Add Filet \$8, Add Shrimp \$11	\$10
Chops "Chopped" Salad -Mixed Greens, Tomato, Onion, Roated Pepper, White Anchovies	\$11
Salmon Salad -Spinach, Grape Tomato, Shitake Mushroom, Cipollini Onion, Mustard Vinaigrette	\$17
Chopped Tuscan Kale Salad -Grape Tomatoes, Roasted Peanut Vinaigrette	\$10
Baby Iceberg -Gorgonzola, Smoked Bacon, Roasted Shallots, Tomato Vinaigrette	\$11
Blackened Prime NY Strip Salad -Asparagus, Red Onion, Tomato, Ranch Dressing	\$20
Cobb Salad -Grilled Chicken, Iceberg, Avocado, Bacon, Grape Tomato, Cucumber, Egg, Blue Cheese, Ranch Dressing	\$15

## SANDWICHES

Served with French Fries

Chops Signature Burger -Farm Aged Cheddar, Caramelized Onions	\$16
Maryland Jumbo Lump Crab Cake -Thyme Aioli	\$16
Chicken Parmesan Sandwich -Basil, Mozzarella, Marinara	\$15
Filet Mignon Cheese Steak -Provolone, Cipollini Onions, Cherry Peppers	\$18
Roasted Vegetable Panini -Mushrooms, Red Peppers, Caramelized Onions, Mozzarella, Avocado Mayonnaise	\$14

## SIGNATURE DISHES

Pan Roasted Lancaster Chicken Breast -Garlic Mashed Potatoes, Asparagus	\$17
Potato Gnocchi -Roasted Butternut Squash, Shaved Parmesan	\$16
Grilled Skuna Bay Salmon-Parsnip Puree, Shaved Brussel Sprouts	\$18
Sauteed Jumbo Sea Scallops -Roasted Fennel, Tomato, Fregola Sarda Ragout	\$19
Chicken Milanese -Baby Arugula, Tomatoes, Kalamata Olives, Shaved Parmesan Balsamic Vinaigrette	\$17