

# 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	\$12
Calamari—Fried, Grilled or Chili	\$14
Shrimp Scampi baked in garlic butter	\$14
Coconut Fried Shrimp with apricot chutney sauce	\$14
Baked Clams	\$16
Carpaccio raw sirloin thinly sliced with all the toppings	\$14
Shrimp Cocktail	\$4 each
Oysters ~ Rockefeller or Charboiled	\$16
Raw Blue Point Oysters on the half shell	\$16
Filet Sandwich Trio ~ Tenderloins on mini brioche buns	\$16

## PASTA

Add soup or salad for \$1.50

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

## STEAKS

<b>Filet Trio</b>	\$46
<i>Three~4oz filets, one topped with bleu cheese, horseradish &amp; parmesan</i>	
Filet Mignon ~ 8oz of tender beef	\$38
King Filet ~ 12oz of tender beef	\$52
New Yorker	\$36
<i>16 oz tasty New York Strip</i>	
Chop Chop Rib Eye ~ USDA Prime	\$54
<i>26oz bone-in ribeye broiled to perfection</i>	
Delmonico	\$38
<i>16oz flavorful and tender ribeye</i>	
<b>Skirt Steak Grecian Style</b>	\$28
<i>16 oz. skirt steak in garlic, oregano, white wine &amp; lemon sauce smothered in fries</i>	

### 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
<i>Tender ribs smothered with chipotle bbq sauce served with baked or mashed potatoes or fries</i>	
Double Cut Port Chop	\$24
<i>16 oz lightly seasoned and broiled</i>	
<b>Veal Parmesan on the Bone</b>	\$38
<i>20oz veal pounded then panko crusted, sautéed and baked with tomato sauce and mozzarella</i>	
Pork Chop Oreganato	\$26
<i>20 oz Bone in Pork Chop in a garlic, oregano, white wine &amp; lemon sauce</i>	

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

## SOUPS

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
<i>Panko breaded chicken lightly sautéed and topped with mixed greens with a lemon vinaigrette</i>	
Marsala	\$20
<i>Sautéed chicken cooked with mushrooms in a marsala wine sauce</i>	
Velasco	\$21
<i>A boneless double chicken breast sautéed with jalapeno peppers, garlic and white wine</i>	
Picatta	\$20
<i>Chicken sautéed in a lemon garlic sauce with capers</i>	
Vesuvio ~ allow 25 minutes	\$24
<i>Pan fried on the bone with lemon &amp; oregano then baked to perfection served with vesuvio potatoes</i>	
<b>Parmesan</b>	\$22
<i>Panko crusted chicken topped with mozzarella with a side of spaghetti</i>	

## SEAFOOD

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

Fish & Chips	\$15
<i>Ale battered tilapia deep fried with steak fries, hush puppies and coleslaw in a basket</i>	
Tilapia Lemone	\$17
<i>Tilapia lightly battered then sautéed in white wine lemon butter sauce</i>	
Coconut Crusted Shrimp	\$22
<i>Coconut crusted tiger shrimp served with apricot chutney dipping sauce</i>	
Teriyaki Glazed Salmon	\$27
<i>A pan seared filet topped with teriyaki sauce</i>	
Sea Bass Velasco	\$42
<i>Fresh sea bass sautéed with jalapeno peppers, garlic in a white wine sauce</i>	
Lobster Tail	Market Price
King Crab Legs	Market Price

## BURGERS & SANDWICHES

Served with Fries, Pickle and Coleslaw

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