



Boca Raton

THREE COURSES 69.

Appetizers

FRESH MAINE LOBSTER BISQUE AU COGNAC

with 1/4 lb steamed lobster morsels +6.

CHOPS® CHOPPED SALAD

triple crème blue cheese wedge, lemon- basil vinaigrette

THE CAESAR

Sicilian white anchovies, parmigiano-reggiano, oregano olive oil croutons

THAI CHILI RHODE ISLAND CALAMARI

sweet red & yellow peppers, edamame

HAWAII • AHI TUNA TARTARE*

hass avocado, white soy citronette, puffed tapioca crisp

CHILLED HALF & HALF COCKTAIL • COLOSSAL LUMP CRAB & JUMBO SHRIMP

Entrees

FLORIDA BLACK GROUPEL "HORSERADISH CRUSTED"

sautéed Tuscan kale, pink grapefruit beurre blanc

SAUTÉED FAROE ISLANDS SALMON • COLOSSAL LUMP CRAB "OSKAR"

jumbo asparagus hollandaise

HAWAIIAN AHI TUNA • SESAME SEARED*

port wine glaze, scallion Yukon gold potato mash

CHILEAN SEA BASS HONG KONG

sesame soy broth, ginger, wok spinach, bowl of jasmine rice +10.

ALL JUMBO LUMP CRAB CAKES "MARYLAND" (2)

lemon grain mustard emulsion +15.

1855 BLACK ANGUS FILET MIGNON BARREL CUT • 8 oz +15.

USDA PRIME NEW YORK STRIP • 12 oz +15.

SURF & TURF

half two pound lobster steamed & cracked + broiled filet mignon center cut 6 oz
potato confit, drawn butter lemon +15.

Desserts

CHOCOLATE TOFFEE CRUNCH PIE vanilla ice cream

TRADITIONAL KEY LIME PIE fresh whipped cream

CLB NEW YORK STYLE CHEESE CAKE fresh Florida strawberries

NO SUBSTITUTIONS. AVAILABLE SUNDAY THRU FRIDAY ONLY.