

Welcome to Opera House

Steak & Seafood

Starters

Oyster Rockefeller 15

Blue Point Oysters/Spinach & Cheese Gratin/Bacon

Shrimp De Jonghe 16

Butter Poached Shrimp/Garlic Herb Bread Crumb/Lemon Butter Garlic Sauce

Jumbo Lump Crab Cakes 18

Garlic Aioli/Tarragon Lemon oil/Wilted Spinach

Coconut Shrimp 15

Sweet Garlic Chili Sauce/Lemon/Cocktail Sauce/Pickled Pineapple

Queso de Cabra 14

Baked Goat Cheese/Roasted Red Pepper & Tomato Sauce/Toast Points

Pork Pot Stickers 12

6 piece/Japanese Dressing/Sweet Chili Dipping Sauce

Pig Candy 15

Candied Bacon/Whiskey Chili Sauce/Pecans

Calamari 14

Giardiniera/Parmesan Cheese/Lemon/Cocktail Sauce

Soups & Salads

Heirloom Tomato Caprese 14

Sliced Tomato/Marinated Fresh Mozzarella/Olive Tapenade/ Balsamic

Classic Caesar Salad 10

Romaine/white Anchovy/Garlic Chips/Parmesan Crisp/Classic Caesar Dressing/Shaved Parmesan

Kale & Brussel Sprout Salad 14

Miso Ginger Dressing/Carrots/Red Onion/Sesame Seeds/Crispy Chow Mein Noodles/Crushed Cashews/Dried Cranberries

Beet & Goat Cheese Salad 13

Roasted Beets/Crumbled Goat Cheese/Pickled Red Onions/Sunflower Seeds/Champagne Mango Grapefruit Vinaigrette

Steakhouse Wedge 10

Bacon/Tomato/Crumbled Hard Boiled Egg/Shaved Onion/Bleu Cheese Dressing/Bleu Cheese Crumbles

House Salad 8

Mixed Greens/Carrots/Onion/Tomato/Cucumber/Croutons

Dressings:

Bleu Cheese/Buttermilk Ranch/French/Italian/Balsamic/Raspberry Vinaigrette

Chef's Soup of the Day 6

Ask your server for today's selections

House Specialties

Caprese Chicken Milanese 29

Breaded Chicken Cutlets/Fresh Mozzarella/Tomato/Sautéed Spinach/Balsamic

Sausage Ravioli 21

Sausage Broccoli Ravioli with house made red sauce/sautéed spinach/roasted red peppers

Shrimp Gnocchi 24

Basil Pesto Cream/Blackened Shrimp/Tear Drop Tomatoes/Spinach

Chicken ala Vodka Rigatoni 22

Spinach/Roasted Red Peppers/Roasted Chicken/Parmesan/Vodka Cream Sauce

From the Butchers Block

Comes with Choice of Mashed/Baked/Truffle Fries/Onion Rings

Filet Mignon 39
10oz/Center Cut/USDA Prime

Bone In Ribeye 54
18oz/Wet Aged/USDA Prime

Ribeye 40
16oz/Wet Aged/USDA Prime

NY Strip Steak 41
16oz/Wet Aged/USDA Prime

Slow Roasted Prime Rib 38

14-16oz Slow Roasted/House Made Au Jus/Horseradish Cream
Limited Quantities

Lamb Porterhouse 41

Two 8oz Porterhouse Cuts/Lemon/Garlic/Feta/Olive Oil/Oregano

Double Cut Pork Chop 32

*16oz Center Cut/Chorizo & Mushroom Romesco Sauce/
Chipotle Infused Mashed Potato*

Add Ons

Garlic Shrimp 12 Brandy Wild Mushrooms 6 Roasted Onions 5 Crab Oscar 12

Enhancements \$2

Hollandaise Béarnaise House made Steak Sauce Bleu Cheese Crust Horseradish Sauce
Peppercorn Demi

Fresh from the Docks

Cedar Plank Salmon 30

Cashew Honey Miso Ginger Glaze/Kale & Brussel Sprout Slaw

Canadian Lobster Tail 42

10oz Canadian Lobster Tail/Butter/Spinach/Lemon

Florida Grouper 35

Cheddar Grits/Lobster Sherry/Sautéed Spinach

Georges Banks Seared Scallops 34

Apple Tarragon Relish/Apricot Chili Sauce/Mashed Potato

Swordfish 29

Mediterranean Olive Relish/Roasted Peppers/Zucchini/Lemon Caper Butter

Roasted Alaskan Cod 28

Wasabi mashed potato/Fried Brussel Sprouts/Japanese Dressing

Shareable Sides

Jumbo Baked Potato 5 Add \$3 for Loaded

Redskin Mashed Potato 5

Loaded Redskin Mashed Potato 8

Baked Sweet Potato with Cinnamon Butter 5

Sautéed Brandy Mushrooms 5

Steakhouse Jumbo Onion Rings 6

Parmesan Truffle Fries 7

Parmesan Creamed Spinach 7

Green Beans with Almonds & Miso Ginger Dressing 8

Roasted Broccoli Spears with Garlic Butter 8