

## Appetizers and Salads

### Signature Caesar Salad 10.95

add chicken 4.95 or broiled shrimp 12.95

#### Langostino's Lobster Cargot 16.95

basil and swiss cheese butter

#### Escargot Bourguignon 14.95

garlic, burgundy wine butter, and garlic toast

#### Steamed Mussels 13.95

white wine, garlic, and lemon

#### Fried Calamari 13.95

with lemon caper sauce

#### Chesapeake Bay Raw Oysters 14.95

1/2 dozen with horseradish cocktail sauce

#### Chesapeake Bay Oysters Rockefeller 17.95

creamed spinach, bacon, and béarnaise sauce

#### Chilled Shrimp Cocktail 16.95

house made horseradish cocktail sauce

#### Portabella Mushroom 13.95

gulf shrimp, and chablis butter sauce

#### Sautéed Beef Tips 16.95

shitake mushrooms, fried onions, zip sauce

#### Baked Brie Cheese 14.95

caramelized brown sugar almond sauce,  
assorted fruit and sourdough baguette

#### Baked French Onion au Gratin

cup 4.95 crock 6.95

#### Michigan Garden Salad 10.95

romaine lettuce, strawberries, dried cherries,  
granny smith apples, crumbled blue cheese,  
house made raspberry dressing

#### Chophouse Salad 18.95

sliced peppercorn encrusted filet mignon,  
tomatoes, mixed greens, fried onions,  
mushrooms, roasted garlic dressing

## Steaks and Chops

### Chateaubriand for Two 82.95

served tableside

steak's and chop's are hand cut in house, seasoned, and charbroiled  
served with au jus and mushroom cap

#### Porterhouse Steak 22oz. 38.95

#### Creekstone Farms New York 14oz. 35.95

#### Black Angus Rib Eye 16oz. 43.95

28 days dry aged

#### Petite Filet and Lobster Tail 69.95

#### Bone-In Filet 14oz. 45.95

#### Center Cut Pork Chops 21.95

classic apple sauce

#### Sliced London Broil 21.95

#### Black Angus Prime Rib 16oz. 30.95

#### Tournedos Henry IV 35.95

artichokes, béarnaise and bordelaise sauce

#### Filet Mignon 9oz. 35.95

#### Petite Filet Mignon 6oz. 28.95

#### Colorado Lamb Chops 43.95

cornichons mint relish

## Compliments

#### Oscar Style 10.50

#### Black Peppercorn and Brandy Sauce 3.00

#### Béarnaise Sauce 3.00

#### Melted Blue Cheese 4.00

#### Gulf Shrimp or Frog Legs 12.95

#### Bordelaise Sauce 3.00

# House Selections

**Sautéed Chicken Piccata 20.95**

artichokes, capers, lemon, and white wine

**Sautéed Chicken Princess 20.95**

sherry wine, artichokes, bell peppers, mushrooms

**Sautéed Chicken Diane 20.95**

shitake mushrooms, garlic, madeira wine sauce

**Veal Oscar 30.95**

king crab meat, asparagus, and béarnaise sauce

**Veal Marsala 26.95**

sweet marsala wine, garlic, mushrooms, and fettuccine alfredo pasta

**Fettuccine Pasta with Chicken 20.95**

palomino sauce, sweet peas, mushrooms, and sundried tomatoes,

**Fettuccine Pasta with Tenderloin Tips 27.95**

asparagus, mushrooms, garlic, and bordelaise sauce

**Sautéed Calves Liver 20.95**

nueske's bacon or onions

**Bourbon BBQ Baby Back Ribs 25.95**

full rack of pork ribs, and french fries

**Roast Half Duckling 25.95**

mongolian glaze, broccoli florets and rice almondine

## Seafood

**Broiled Lake Superior Whitefish 20.95**

tartar sauce

**Jumbo Gulf Shrimp 21.95**

tempura battered

**Frog Legs 20.95**

roadhouse style

**Australian Lobster Tail Single 43.95**

10oz. tail Double **84.95**

**Macadamia Nut Encrusted Walleye 26.95**

orange tarragon sauce

**Sautéed Lake Erie Perch 25.95**

tartar sauce

**Pan Seared Norwegian Salmon 28.95**

fennel, onions, fresh orange

**King Crab Legs 31.95**

one pound

**Sesame Seed Speckled Chilean Sea Bass 33.95**

asian slaw

**Grilled Sea Scallops 36.95**

lemon caper sauce

your meal will include: soup du jour or tossed salad and potato  
cup of baked french onion soup ala cart 2.00

## Additions

**Special Baked Potato 5.00**

bacon, sour cream, cheddar and parmesan cheese

**Cauliflower or Broccoli 5.00****Asparagus or Peapods 5.00****Sautéed Mushrooms 5.00****Hot Garlic Toast 2.50**

## Desserts and Cafe

**Assorted Desserts 10.00****Sanders Hot Fudge Cream Puff 10.00****Cappuccino 5.00****Espresso 4.00****Coffee or Tea 3.00**

please inform staff of any food allergies or special diet restrictions  
desserts may contain nuts

“ask your server about menu items that are cooked to order or served raw.  
consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness.”