Appetizers and Salads

Signature Caesar Salad 11.95
add chicken 4.95 or broiled salmon or 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 14.95
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 14.95
gulf shrimp, and chablis butter sauce

Sautéed Beef Tips 16.95
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 12.95
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 85.95
served tableside

steak’s and chop’s are seasoned, and charbroiled
served with au jus and mushroom cap

Porterhouse Steak 22oz. 38.95
Black Angus Prime Rib 16oz. 30.95
Creekstone Farms New York 14oz. 35.95
Colorado Lamb Chops 43.95
Prime Grade
cornichons mint relish
Black Angus Rib Eye 16oz. 43.95
Tournedos Henry IV 36.95
28 days dry aged
artichokes, béarnaise and bordelaise sauce
Petite Filet and Lobster Tail 69.95
Bone-In Filet 14oz. 45.95
Center Cut Pork Chops 21.95
Filet Mignon 9oz. 36.95
classic apple sauce
Petite Filet Mignon 6oz. 29.95

Compliments

Oscar Style 10.50
may contain shells. we use our crab legs

Side of Gulf Shrimp or Frog Legs 12.95
Melted Blue Cheese 4.00
Black Peppercorn and Brandy Sauce 3.00
Bordelaise Sauce 3.00
Béarnaise 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  
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  
Double  84.95  

Sautéed Lake Erie Perch  25.95  
tartar sauce  

Pan Seared Norwegian Salmon  28.95  
fennel, onions, fresh orange  

King Crab Legs  32.95  
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  

Ice Cream  5.00  

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.”