

## Appetizers

### Langostino's Lobster Cargot 17.95

basil and swiss cheese butter

### Escargot Bourguignon 14.95

garlic, burgundy wine butter, and garlic toast

### Fried Calamari 13.95

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 17.95

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

## Salads

### Signature Caesar Salad 13.95

add chicken 4.95, broiled salmon or shrimp 12.95

### Michigan Garden Salad 12.95

romaine lettuce, strawberries, dried cherries,

granny smith apples, crumbled blue cheese,

house made raspberry dressing

## House Selections

### Sautéed Chicken Piccata 20.95

white wine, artichokes, capers, and lemon

### Sautéed Chicken Princess 20.95

sherry wine, artichokes, bell peppers, mushrooms

### Sautéed Chicken Diane 20.95

madeira wine sauce, shitake mushrooms, garlic

### Veal Oscar 30.95

king crab meat, asparagus, and béarnaise sauce

### Veal Marsala 26.95

sweet marsala wine, garlic, mushrooms, and

fettuccine pasta alfredo

### 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 21.95

bacon or onions

### Bourbon BBQ Baby Back Ribs 26.95

full rack of pork ribs, and french fries

### Roast Half Duckling 25.95

mongolian glaze, broccoli florets and

rice almondine

“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.”

## Steaks and Chops

steak's served with au jus and mushroom cap

### Chateaubriand for Two 85.95

served tableside

### Porterhouse Steak 22oz. 38.95

### New York Sirloin 14oz. 35.95

Prime Grade from Creekstone Farms

### Rib Eye 16oz. 44.95

black angus 28 days dry aged

### Petite Filet and Lobster Tail 74.95

6oz. filet and 10oz. tail

### Pork Chops 21.95

center cut, classic apple sauce

### Tournedos Henry IV 36.95

artichokes, béarnaise and bordelaise sauce

### Filet Mignon 9oz. 36.95

### Petite Filet Mignon 6oz. 29.95

### Prime Rib 16oz. 30.95

black angus

### Lamb Chops 45.95

Colorado state, cornichons mint relish

## Seafood

### Broiled Lake Superior Whitefish 20.95

tartar sauce

### Jumbo Gulf Shrimp 21.95

tempura battered

### Frog Legs 20.95

roadhouse style

### Walleye with Macadamia Nuts 26.95

orange tarragon sauce

### Sautéed Lake Erie Perch 26.95

tartar sauce

### Seared Norwegian Salmon 28.95

fennel, onions, fresh orange

### King Crab Legs 48.95

one pound

### Grilled Sea Scallops 36.95

lemon caper sauce

### Lobster Tail 10oz.

Single 52.95

Double 98.95

## Compliments

### Oscar Style 13.95 “may contain crab shells”

### Side of Gulf Shrimp 13.95

### Side of Frog Legs 12.95

### Peppercorn and Brandy Sauce 3.00

### Melted Blue Cheese 4.00

### Bordelaise Sauce 3.00

### Béarnaise Sauce 3.00

### Special Baked Potato 6.00

bacon, sour cream, cheddar and parmesan cheese

### Cauliflower or Broccoli 5.00

### Asparagus or Peapods 5.00

### Sautéed Mushrooms 5.00

## **History**

**In 1968 two brothers of Albanian descent Paul and Peter Gogo, took a gamble and opened Mr. Paul's Chophouse. Paul, who ran the Georgian Inn on Gratiot and Peter who owned a coffee house in Greektown. The Gogo brothers started out with one humble goal-give the public a true dining experience. Nothing says you're serious on a date more profoundly then Caesar Salad and Chateaubriand for two served tableside.**

**The restaurant is built in Michigan's automotive industrial city of Roseville. Tool and die owners, however, were only a part of Mr. Paul's Chophouse. The brothers worked hard to create an atmosphere that was not only friendly and bustling, but one where anyone who had visited more than once found out there is a good chance, they would be recognized not only at the front door but by their server as well.**

**Over the years they imprinted their work ethic and their personalities at Mr. Paul's. It became one of the most famous dining restaurants the Detroit area had to offer. A perfect venue for girl's catch-up lunch, a business meeting or a casual evening dinner. Where on any night of the week a couple out on-the-town might fall in love all over again, get engaged or might find friends sitting next to them.**

**The Gogo's must be doing something right with a professional kitchen and dining room staff. The employees at Mr. Paul's from Angelo the bartender and Mary the waitress both 49 years, John the head chef 40, Sean 21, Mark 13, Cindy 26, Linda 21, Shirley 22, Mike 30, Sue 28, Sharon 30, Carol 6, Mari 8, Kenan 8, Tom 11, Jim piano player 49 retired, and all of their loyal staff who have been with them for many years.**

**Their dream and vision, now being carried on by Paul Gogo's six children. Paul Jr., Chris, and Peter run Mr. Paul's Chophouse. While Nancy, Garry and Wayne take care of business at The Brewery Restaurant in Clinton Township, nephew Dean runs Luigi's Restaurant in Harrison Township. The family and staff are continuing the exquisite service that keeps friends and guest coming back.**

**A Metro Detroit Classic**