

APPETIZERS

Tenderloin Tips

Tenderloin tips sautéed with wild mushrooms and zip sauce.
10

Fried Calamari

9

Tuscan Mussels

Steamed mussels with a white wine lemon butter sauce.
10

Our Famous Avocado Dip

Fresh avocados mixed with onions, tomatoes, cilantro and our own spices. Made fresh to order, served with crispy tortilla chips.
8

Stuffed Mushrooms

Mushroom caps filled with shrimp and crab meat stuffing, and topped with a white wine cheese sauce.
10

Jumbo Shrimp Cocktail

13

SOUPS & SALADS

French Onion Au Gratin

Our version is classic and gorgeously cheesy.
6

Soup Du Jour

Chef choice selection.
4

Chop House Salad

Baby spinach, tomato, bacon, cucumber, onions, egg, and avocado.
10

Wedge Of Iceberg

Blue cheese crumbles, diced tomatoes, apple wood smoked bacon and blue cheese dressing.
6

Caesar

Romaine heart, crotons, parmesan cheese.
10

Celtic Salad

sundried cherries, apples, tomatoes, pecans and blue cheese crumbles.
10

Add To Your Salad

Grilled Chicken Breast 3, Shrimp 5, Ahi Tuna 6, or Tenderloin Steak 10

Dressings Creamy Italian, Ranch, Thousand Island, Raspberry Vinaigrette And blue Cheese

ENTREES

All entrees served with your choice of soup of the day or house salad.

8 Oz Filet Mignon 28

14 Oz New York Strip 24

20 Oz Porter House 27

Choose Your Sauce

*Zip sauce
Demi glaze
Roasted garlic butter
Au poivre*

Extra Topping

*Wild mushrooms 3
Sautéed shrimp 8
Oscar 6
Blue cheese crust 4*

Lamb Chops

*Lamb chops cooked to perfection. Served with mint jelly.
29*

Pork Chops

*French pork chops served over apples. Topped with Cognac demi glaze sauce.
16*

Shrimp And Scallop Spedini Style

*Lightly breaded shrimp and scallops charbroiled and covered with a lemon
butter cream sauce.
20*

Surf And Turf

*Petite tenderloin and a 5 oz. cold water lobster tail.
30*

Twin Tails

*Two 5 oz. cold water lobster tails.
33*

Veal Scaloppini

*Sautéed with wild mushrooms, shallots, grand marnier liquor and topped with
gruyere cheese.
21*

Atlantic Salmon

*8oz Salmon filet grilled to perfection and topped with artichoke hearts,
capers and a lemon butter sauce.
17*

Lake Perch

*Michigan yellow belly lake perch prepared beer battered or pan fried.
19*

Seared Ahi Tuna

*Sesame encrusted ahi tuna served with a ponzu sauce.
24*

Gulf Jumbo Shrimp

*Gulf jumbo shrimp prepared beer battered, or char-grilled.
19*

WELLINGTON FAVORITES

White Fish

Lake superior white fish prepared broiled or cajun.
18

English Style Fish And Chips

Beer battered tender Icelandic cod.
14

Stuffed Chicken

*Chicken breast stuffed with bacon, spinach, onions and mozzarella cheese.
Topped with red peppers and lemon butter sauce.*
16

Chicken Picatta

Chicken breast sautéed with capers and a twist of lemon.
15

Pollo Hilario

*Char-broiled chicken breast topped with goat cheese, sun-dried tomatoes,
basil, and white wine cream sauce.*
16

Maryland Chicken

*Parmesan crusted chicken. Baked with shrimp, crab meat and white wine
cream sauce.*
18

Frutta Di Mare

*Sautéed scallops, littleneck clams, shrimp, and mussels, in a lemon herb
white wine sauce. Served over angel hair pasta.*
20

Lobster & Shrimp Pasta

*Linguini pasta tossed with white wine cream sauce and topped with lobster
meat, shrimp, diced tomatoes and green onions.*
20

Penne Wellington

*Penne pasta, chicken breast, red peppers, onions, and mushrooms. Tossed in
our homemade creamy tomato sauce.*
16

Crab Cakes

Made from scratch crab cakes. Served over a creamy pesto sauce.
19

The Wellington Burger

*10 oz Genuine prime ground black angus beef cooked to perfection with your
choice of cheese.*
11

Choose Your Side

*Garlic mashed potatoes, steamed broccoli, sautéed green beans, baked
potato or brown rice
Except pastas*

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 food borne illness.