

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

CHEF SELECTIONS

ROHAN DUCK CONFIT

sweet potato puree, mache salad, toasted almonds, roasted figs, port-rosemary reduction
28

SPINACH RICOTTA AGNOLOTTI

house made pasta, peas, asparagus, beech mushrooms, garlic, basil, roasted tomato creme
16/23

CHOPHOUSE BURGER

8oz. short-rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries
22

BRAISED VENISON SHANK

yukon gold potato puree, pancetta, pearl onions, cremini mushrooms, bordelaise sauce
40

PASTA WITH CRAB

house made pasta, jumbo lump crab, lobster citrus cream, chili flakes, garlic breadcrumbs
17/29

WATERMAN'S CATCH

PROSCIUTTO WRAPPED BLUE FIN TUNA

cannellini beans, bok choy, seared cherry tomatoes, spicy red pepper coulis
38

ROCKFISH FILET

grilled rockfish, pea mint risotto, asparagus, beech mushrooms, oven dried pesto
36

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with fried oysters
35

WHOLE BRANZINO AND GULF SHRIMP FOR TWO

mediterranean herb salad, yukon gold potato puree, salsa verde
90

MAINS

BERKSHIRE PORK CHOP

9 oz. pork chop, creamy polenta, fresh herbs, asparagus, roasted garlic jus
32

CLASSIC STEAK FRITES

8 oz. grilled bavette steak, garlic-parsley butter, french fries
35

TENDERLOIN FILET

6 oz. filet, creamed spinach, potato-gruyere croquette, au poivre sauce
43

GRILLED RACK OF LAMB

herb marinated lamb, potato turnip gratin, grilled escarole, rosemary-lamb sauce
43

SIDES

MAC & CHEESE

three cheese blend, breadcrumbs
9

SEASONAL VEGETABLES

8

GRILLED ASPARAGUS

grilled scallions, romesco sauce, grana padano
8

WHIPPED POTATOES

baby potatoes, cream, chives
7

FRENCH FRIES

espelette mayo
7

RUSTIC BAGUETTE

roasted shallot butter
4

ADD ONS

CRABCAKE

20

HALF LOBSTER

21

GRILLED JUMBO SHRIMP

15