

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

TASTE OF WINTER

PRIX-FIXE DINNER

STARTERS

please select one

DAILY SOUP

chef's daily creation

WINTER APPLE SALAD

roasted walnuts, dried cranberries, pickled red onion, arugula, spinach, feta cheese, meyer lemon & honey dressing

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano

FRIED CALIMARI

with sauteed peppers, olives and tomatoes, marinara dipping sauce

CRAB CAKE* +9

lump crabmeat, tartar sauce, petit salad

BBQ BABY BACK PORK SPARERIBS* +3

honey bbq sauce, mango habanero salsa

MAIN

please select one

SPICY HONEY GARLIC GLAZED SALMON

tri-color cauliflower, bell peppers, roasted vegetable puree, honey glaze, citrus beurre blanc

GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red onion, fried polenta cake, grainy mustard honey jus

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with broccoli, house made pappardelle pasta, mushrooms, leeks, chicken au jus

CRAB CAKE SANDWICH

lto, brioche bun, tartar sauce, french fries

BUTTERNUT SQUASH RAVIOLI

housemade ravioli filled with ricotta and parmesan cheese, with a caramelized onion & sage cream sauce

CLASSIC STEAK FRITES* +6

8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens

BRAISED LAMB SHANK* +8

sweet potato puree, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus

TENDERLOIN FILET* +18

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

DESSERT

please select one

LEMON POSSET

TIRAMISU

HOUSEMADE ICE CREAM OR SORBET

TWO-COURSE | choose any two courses

\$32* per person

THREE-COURSE

\$40* per person

**Tax + gratuity is not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. may increase your risk of foodborne illness.