

HAMILTON

Chophouse

STARTERS

PENNSYLVANIA PRETZEL BOARD	28
Local Meats & Cheeses, Fruits, Berries, Beer Cheese Sauce, Grainy Mustard Sauce <i>Serves Two</i>	
JUMBO SHRIMP COCKTAIL	19
Jumbo Colossal Sustainable Shrimp, Cocktail Sauce, Lemon	
CHESAPEAKE BAY CRAB & LANCASTER CORN DIP	24
Toasted Banquette	
ESCARGOT IN PUFF PASTRY	24
Gruyere, Pernod Garlic Butter	
AUSTRALIAN JACK'S CREEK WAGYU CARPACCIO PARMIGIANA	26
Marinated Artichokes, Capers, Baby Arugula, Parmigiana Reggiano, EVOO, Crostini	
CRISPY FRIED ENOKI MUSHROOM	21
Yogurt Dipping Sauce, Spicy Mayo	
POUTINE	18
French Fries & Cheese Curds smothered with Guinness Short Rib Gravy	

SOUPS &
SALADS

SOUP OF THE DAY	MP
Chef's Seasonal Creation	
BRISKET CHILI	14 16
Smoked Brisket, Cheddar & Onions	
LANCASTER HARVEST SALAD	20
Local Greens, Apples, Candied Pecans, Fried Goat Cheese, Cider Vinaigrette	
SUMMER BIBB & BERRY SALAD	19
Butter Lettuce, Seasonal Berries, Almonds, Ricotta Salata, Raspberry Vinaigrette	
CLASSIC CAESER SALAD	17
Romaine Hearts, Parmesan Cheese, Focaccia Croutons, Anchovy Dressing Add White Anchovy - 5	

STEAKS & CHOPS

<i>Includes One Side</i>	
8OZ. CERTIFIED BLACK ANGUS FILET MIGNON	72
Truffle Sauce	
14OZ. CERTIFIED ANGUS NEW YORK STRIP	70
Maître D Butter	
PURE BRED FARMS LAMB CHOPS	65
Green Peppercorn Sauce	
LOCAL LANCASTER HERITAGE FARM DOUBLE CUT BERKSHIRE PORK CHOP	65
Red Currant Grainy Mustard Demi	
VEAL WEINERSNITZEL	42
Spaetzle & Lemon	
GUINNESS BRAISED SHORT RIBS	45
Mashed Potatoes	
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SEAFOOD <i>Includes One Side</i>	
CEDAR PLANK KING SALMON	42
Honey-Bourbon Soy Glaze	
CHEF DAVID'S MARYLAND CRAB CAKE	60
Jumbo Lump Crab, Lemon Aioli	
CHEF'S FISH OF THE DAY	MP
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STEAKHOUSE SIDES - 5

POTATO AU GRATIN
CREAMY YUKON MASHED POTATOES
ROSEMARY ROASTED POTATOES
CHARRED BROCCOLINI WITH GARLIC & LEMON
CHARRED CHILI GLAZED BRUSSELS SPROUTS
GRILLED ASPARAGUS WITH GARLIC & LEMON