

APPETIZERS

HAND BATTERED CHEESE CURDS

Waters Edge white cheddar curds, creamy ranch dressing **15**

BANG BANG SHRIMP 💧

Four colossal battered shrimp, spicy aioli, cilantro house slaw, gorgonzola crumbles, sliced scallions **18**

JUMBO SHRIMP COCKTAIL (GF)

Four chilled black tiger colossal shrimp, house cocktail sauce, lemon **17**

CRISPY CALAMARI *Marinara sauce, lemon* **17**

SEARED AHI TUNA (GF)

Seared tuna, sesame seeds, cilantro house slaw, ponzu lime sauce, sweet soy glaze, wasabi aioli 17

STEAMED MUSSELS

Prince Edward Island mussels, garlic, white wine, butter, lemon, fresh parsley, garlic bread **16**

LOLLIPOP LAMB CHOPS (GF)

Two juicy lamb lollipops with demi glaze 26

SEAFOOD

*Includes soup or salad, choice of side, and house made coleslaw

BLACK TIGER SHRIMP*

Choice of blackened with lemon beurre blanc (GF) or beer battered with cocktail sauce **29**

FIRE GRILLED NORWEGIAN SALMON* (GF)

House crafted lemon beurre blanc, seasoning 29

LOBSTER TAIL* (GF)

USDA STEAKS

Includes soup or salad and choice of side. Medium well plus Filet only will be butterfly cut prior to cooking. Served over bell pepper medley.

FILET MIGNON (GF) Most tender of all cuts 8 oz **49**

NEW YORK STRIP (GF) *Neatly trimmed and full of flavor 14 oz* **49**

RIBEYE STEAK (GF) *Most juicy, most flavorful, most marbled 16 oz* **49**

SURF 'N' TURF



Choice of Surf + Scallops (3) + Shrimp (3) +Lobster Tail 8-10 oz

Ask your server for current market price MP Gorgonzola Crust +5 Grilled Mushrooms +5 Grilled Onions +4

TASTE OF ITALY

Includes choice of soup or salad and garlic bread

SPICY SHRIMP AND SAUSAGE PASTA 📥

Black tiger shrimp, bell peppers, mushrooms, onions, garlic, Italian sausage, spicy cajun alfredo, red pepper flakes, tossed in linguine pasta **28**

CHICKEN PICCATA

Twin chicken breasts, lemon butter white wine sauce, garlic, capers over linguine pasta **27**

CHICKEN PASTA ALFREDO

House made parmesan alfredo, chicken, linguini pasta 22 Sub: Shrimp +8 Steak +8

MIX GRILL ALLA VODKA 🍐

Fire grilled steak, shrimp, chicken, ziti pasta, alla vodka cream sauce **30**

Baked 8-10 oz cold water lobster tails with drawn butter Available as one or two tail entree.

Ask your server for current market price MP

MAHI MAHI & SHRIMP* (GF)

8 oz grilled mahi mahi filet in a cajun cream or lemon beurre blanc sauce **30**

PAN SEARED SCALLOPS (GF)

Hot bacon vinaigrette, roasted garlic butter baby bakers with grilled artichokes and roasted tomatoes **44**

CHICKEN PARMIGIANA

Breaded organic chicken breast, mozzarella cheese, linguine pasta, marinara **26**

CHICKEN MARSALA

Chicken cutlets, mushrooms, garlic, butter, imported sweet Marsala over linguine pasta **29**

BAKED ZITI

Marinara sauce, mozzarella cheese, baked to perfection **18** Add: Chicken +5 Sausage +5 Shrimp +8

PASTA FRESCA

Linguini al dente, grilled asparagus, roasted tomato, marinated artichoke hearts in garlic butter sauce 24 Add: Chicken +5 Steak +8 Shrimp +8

*Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

STUFFED RAVIOLIS

Includes choice of soup or salad and garlic bread

LOBSTER RAVIOLI & FIRE GRILLED SHRIMP Alla vodka sauce 35

FIVE CHEESE RAVIOLI *Choice of sauce: Marinara, creamy alfredo, chipotle alfredo, alla Vodka* 23

BRAISED SHORT RIB RAVIOLI 💧

Chipotle cream sauce with caramelized onions, roasted mushrooms **28**

LOBSTER RAVIOLI

*Choice of sauce: Marinara, creamy alfredo, chipotle alfredo, <i>d alla vodka 2*7

FAVORITES

-Includes soup or salad and choice of side

B.B.Q. BABY BACK RIBS* (GF) **1/2 RACK 24** | **FULL RACK 34** Baby back pork ribs, slow cooked, Jack Daniel's B.B.Q. sauce



HAND BATTERED CHICKEN TENDERS* 3 beer battered chicken tenders 21

SMOTHERED CHICKEN BREAST * (GF) *Two chicken breasts, sautéed bell peppers, mushrooms, onions, melted mozzarella cheese* **25**

LAMB RACK (GF) *Three demi glaze lamb chops with asparagus and montgarlic mash* **41**

PAN SEARED SHRIMP SALAD *Mixed greens, seared garlic shrimp, eggs, red onion, roasted tomato, grilled artichoke, Louie dressing* **27**

CHOPHOUSE SALAD

Fresh mixed greens with double smoked bacon, diced tomato, cucumber, red onion, monterey jack cheese, chopped hard boiled egg 14 Add: Chicken +5 Steak +8 Shrimp +8 Salmon +10 Crumbled gorgonzola +3

USDA STEAK BURGERS

10 oz ground chuck handcrafted burgers garnished with greens, tomatoes, pickles, and red onions. Served on a garlic, buttery bun. Includes choice of side.

LIBERTY BURGER

Monterey Jack cheese, smoked bacon, onion straws, Jack Daniel's B.B.Q. sauce **19**

STEAK BURGER

10 oz burger, your choice of cheese, add your custom toppings **16**

SIDES

Included or available à la carte for the price listed

GARLIC MASHED POTATO (GF) **6** *w/ butter upon request*

BAKED POTATO (GF) 6

BABY BAKERS (GF) 7

PARMESAN TRUFFLE FRIES 7

FRENCH FRIES 6

HOUSE MADE CREAMY COLESLAW (GF) 5

HOUSE SALAD 7

SOUP OF THE DAY 6

ADD ON SIDES

Upgraded side / à la carte

LOADED BAKED POTATO (GF) **5 / 8** *Bacon, sour cream, monterey jack cheese, scallions*

LOADED MASHED POTATO (GF) **5 / 8** *Bacon, scallions, monterey jack cheese*

ASPARAGUS 5/8

PENNE & MARINARA 5/8



KITCHEN CREW SIX PACK

Show your appreciation of our chefs with a six pack of beer for them to enjoy after work 22

(GF) = Gluten Free • 💧 = Spicy Menu Item

Parties of 6 or more will have 20% gratuity automatically added to final bill. We are not responsible for the loss of any personal property.