

# LUNCH MENU



## APPETIZERS

### MARTINI SHRIMP COCKTAIL \$13.50

COURT BOUILLON POACHED JUMBO SHRIMP / STUFFED QUEEN OLIVES  
COCKTAIL & CREOLE REMOULADE

### PEPPERED SEA SCALLOPS \$15.50

SILVER DOLLAR PEPPER SEARED SCALLOPS / WILTED SPINACH / SUN-DRIED TOMATOES  
BACON / SHALLOTS / LEMON-PEPPER MARMALADE

### \*AHI TUNA \$14.50

SESAME SEARED RARE / WAKAME SALAD / WASABI / GINGER PONZU / SRIRACHA

### CALAMARI FRITA \$11.25

LIGHTLY BREADED & FRIED / FRIED LEEKS / SAUCE CARDINALE

### NEW ORLEANS STYLE BARBECUE SHRIMP \$14.50

FRESH CRACKED PEPPER & ROSEMARY MARINATED SHRIMP / BUTTER / WHITE WINE  
GARLIC / CLASSIC SPICES / TOASTED CROSTINI

### CHESAPEAKE BAY OYSTERS \$13.50

TEN LIGHTLY BREADED & FRIED GOLDEN CRISP / FRIED LEEKS / CREOLE REMOULADE

## SOUPS

### FRENCH ONION SOUP, GRATINEE \$7.95

### SEAFOOD BISQUE \$8.95

### CHEF'S HOMEMADE SELECTION \$6.75

## SALADS

### OPUS 9 HOUSE SALAD \$8.25~(WITH ANY SANDWICH OR ENTRÉE \$2.95)

MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA  
SUNFLOWER SEEDS / CHOICE OF DRESSING

### CAESAR SALAD \$9.25 ~(WITH ANY SANDWICH OR ENTRÉE \$2.95)

FRESH CHOPPED ROMAINE HEARTS / HOUSE-MADE DRESSING / GARLIC CROUTONS  
SHAVED PECORINO ROMANO

### CHOPHOUSE SALAD \$9.25

FRESH MIXED GREENS / BACON / YELLOW TOMATOES / CARROTS / CUCUMBERS  
ROASTED RED PEPPERS / SPICY PECANS

### THAI SPINACH SALAD WITH GRILLED CHICKEN \$10.95

BABY SPINACH / SESAME SOY DRESSING / EGG / CARROT / TOMATO / CUCUMBER  
TOASTED PEANUTS

### CAPRESE SALAD \$10.50

RED & YELLOW TOMATOES / FRESH MOZZARELLA / RED ONION  
FRESH BASIL CHIFFONADE / HOUSE BASIL VINAIGRETTE

### \*SALAD NICOISE \$15.95

MIXED GREENS / GRAPE TOMATOES / FRESH GREEN BEANS / OLIVES / EGG / CAPERS  
SCALLION DIJON VINAIGRETTE / SEARED AHI TUNA

## OPUS SALAD ADD-ONS

GARLIC SHRIMP \$7.95

GRILLED CHICKEN \$5.50

CRAB CAKE \$9.95

GRILLED SALMON\* \$7.95

PETIT FILET MIGNON\* \$14

FRIED OYSTERS \$10.50

GRILLED/BLACKENED TUNA\*: \$9.95

*\*CONSUMING RAW OR UNDERCOOKED MEATS, (TUNA, SALMON, BURGERS, STEAK, LAMB OR PORK)  
POULTRY, SEAFOOD, SHELLFISH, HOLLANDAISE OR EGGS MAY INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS.*

# SANDWICHES

EACH SANDWICH SERVED WITH A KOSHER SPEAR AND CHOICE OF: OPUS FRIES / PASTA SALAD  
HOMEMADE POTATO SALAD / FRESH FRUIT (ADD AN OPUS HOUSE SALAD OR CAESAR FOR \$2.95)

**\*PRIME RIB SANDWICH \$11.95**

PERFECTLY ROASTED & THINLY SLICED / HORSERADISH CHEDDAR CHEESE / HOT AU JUS

**OPUS 9 CHICKEN BREAST SANDWICH \$9.50**

GRILLED CHICKEN BREAST / ROASTED PEPPERS / MELTED PROVOLONE

**JUMBO LUMP CRAB CAKE SANDWICH \$13.50**

ABSOLUTELY NO FILLER! BUTTERED TOASTED SESAME BUN / RED PEPPER AIOLI

**OPUS 9 CLUB SANDWICH \$12.95**

BLACK FOREST HAM / SMOKED TURKEY / SWISS CHEESE / WHOLE GRAIN WHEAT  
LETTUCE / TOMATO / MAYONNAISE

**WAGNER CHICKEN SALAD \$10.50**

FRESHLY MADE CHICKEN SALAD WITH GRAPES & WALNUTS / WHOLE GRAIN WHEAT

**\*GRILLED TUNA SANDWICH \$13.95**

GRILLED TUNA STEAK / RED ONIONS / AVOCADO / RED PEPPER AIOLI

**\*THE MOZART BURGER \$10.95**

*CERTIFIED ANGUS GROUND CHUCK &  
FRESH GROUND ANDOUILLE SAUSAGE  
COOKED TO ORDER*

**\*THE BEETHOVEN BURGER \$15.95**

*AMERICAN WAGYU GROUND BEEF  
(GRASS FED, HORMONE FREE)  
AN UNBELIEVABLE BURGER: COOKED TO ORDER*

*ALL SERVED WITH TWO TOPPINGS, LETTUCE, TOMATO, RED ONION,  
KOSHER SPEAR & ROASTED GARLIC MAYO  
(ADDITIONAL TOPPINGS \$.95 EACH)*

CHEDDAR CHEESE  
CARAMELIZED ONIONS  
SMOKED BACON

BLEU CHEESE CRUMBLES  
GRILLED PORTABELLA  
SWISS CHEESE

TOBACCO ONION STRAWS  
HORSERADISH CHEDDAR  
SAUTÉED ONIONS & MUSHROOMS

# ENTREES

SERVED WITH GARLIC MASHERS & CHEF'S SELECTION OF VEGETABLES  
(ADD AN OPUS HOUSE SALAD OR CAESAR SALAD FOR \$2.95)

**\*FILET MIGNON (6oz) \$25.50**

THE FINEST CENTER-CUT TENDERLOIN: COOKED TO YOUR REQUEST

**\*OSCAR 9 (6 OZ.) \$31**

CENTER CUT FILET / COOKED TO YOUR REQUEST / ATOP A MARINATED PORTABELLA  
MUSHROOM & ASPARAGUS / BÉARNAISE / SAUTÉED LUMP CRAB MEAT

**\*NEW YORK STRIP STEAK (8oz) \$21.95**

THE FINEST SIRLOIN: PERFECTLY COOKED TO YOUR REQUEST

**\*AU POIVRE STYLE (8oz) \$22.50** COOKED TO YOUR REQUEST

OUR NEW YORK STRIP ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS  
PAN-SEARED / DEGLAZED WITH BRANDY / FINISHED WITH BRANDY CREAM

**OPUS 9 LUMP CRAB CAKE \$16.95**

LUMP CRABMEAT & OUR SPECIAL SEASONINGS / ABSOLUTELY NO FILLER!

**CHICKEN GENOESE \$11.50**

PESTO MARINATED CHICKEN BREAST / SAUTÉED SPINACH / SUN-DRIED TOMATOES  
FRESH MOZZARELLA

# SIDES (LARGE ENOUGH TO SHARE)

CHEF'S SAUTÉED SEASONAL VEGETABLES \$6.50

OPUS 9 BATTERED ONION RINGS \$9.50

RED SKIN GARLIC MASHERS \$5.95

CREAMED SPINACH \$6.95

CARAMELIZED ONIONS & MUSHROOMS WITH DEMI-GLACE \$6.75

OPUS 9 STEAK FRIES \$5.75

\*FRESH ASPARAGUS WITH HOLLANDAISE \$7.25

STEAMED BROCCOLI FLORETS \$6.95

CREAMED CORN AU GRATIN \$6.95

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