## **APPETIZERS**

MARTINI SHRIMP COCKTAIL \$17.95

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

LUNCH MENU

Steakhouse

PEPPERED SEA SCALLOPS \$21.00 SILVER DOLLAR PEPPER SEARED SCALLOPS / WILTED SPINACH / SUN-DRIED TOMATOES BACON / SHALLOTS / ORANGE GLAZE

\*AHI TUNA \$18.95 SESAME SEARED RARE / WAKAME SALAD / WASABI / GINGER PONZU / SRIRACHA CALAMARI FRITA \$14.95

LIGHTLY BREADED & FRIED / FRIED LEEKS / SAUCE CARDINALE

NEW ORLEANS STYLE BARBECUE SHRIMP \$17.95 FRESH CRACKED PEPPER & ROSEMARY MARINATED SHRIMP / BUTTER / WHITE WINE GARLIC/ CLASSIC SPICES / TOASTED CROSTINI

CHESAPEAKE BAY OYSTERS \$18.95 TEN LIGHTLY BREADED & FRIED GOLDEN CRISP / FRIED LEEKS / CREOLE REMOULADE CARAMEL PECAN BRIE \$14.95 (SHAREABLE)

WARM CARAMEL / TOASTED PECANS / PUFF PASTRY CROUSTADE / CRISPY BAGUETTE TART APPLES

# SOUPS

FRENCH ONION SOUP, GRATINEE \$10.50 SEAFOOD BISQUE \$12.50 CHEF'S HOMEMADE SELECTION \$8.50

## SALADS

OPUS 9 HOUSE SALAD \$10.50~ (WITH ANY SANDWICH OR ENTRÉE \$4.95) MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA SUNFLOWER SEEDS / CHOICE OF DRESSING

CAESAR SALAD \$11.50 ~ (WITH ANY SANDWICH OR ENTRÉE \$4.95) FRESH CHOPPED ROMAINE HEARTS / HOUSE-MADE DRESSING / GARLIC CROUTONS SHAVED PECORINO ROMANO

CHOPHOUSE SALAD \$11.95

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

THAI SPINACH SALAD WITH GRILLED CHICKEN \$14.95 BABY SPINACH / SESAME SOY DRESSING / EGG / CARROT / TOMATO / CUCUMBER **TOASTED PEANUTS** 

CAPRESE SALAD \$13.50

HEIRLOOM TOMATOES / FRESH MOZZARELLA / RED ONION FRESH BASIL CHIFFONADE / HOUSE BASIL VINAIGRETTE

\*SALAD NICOISE \$17.95

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

## **OPUS SALAD ADD ONS**

GRILLED CHICKEN \$8.50

GARLIC SHRIMP \$10.95 TWO 302 FILET MIGNON MEDALLIONS\* \$18.50 CRAB CAKE \$16.50 FRIED OYSTERS \$14.50 GRILLED/BLACKENED TUNA\*: \$12.50 GRILLED SALMON<sup>\*</sup> \$10.50

\*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 \$4.95) \*PRIME RIB SANDWICH \$18.95 PERFECTLY ROASTED & THINLY SLICED / HORSERADISH CHEDDAR CHEESE / HOT AU JUS **OPUS 9 GRILLED CHICKEN BREAST SANDWICH \$12.95** ROASTED PEPPERS / MELTED PROVOLONE / LETTUCE / TOMATO / ONION LUMP CRAB CAKE SANDWICH \$21.00 ABSOLUTELY NO FILLER! BUTTERED TOASTED SESAME BUN / LETTUCE / TOMATO / ONION / RED PEPPER AIOLI OPUS 9 CLUB SANDWICH \$15.50 BLACK FOREST HAM / SMOKED TURKEY / BACON / SWISS CHEESE WHOLE GRAIN WHEAT / LETTUCE / TOMATO / MAYONNAISE WAGNER CHICKEN SALAD \$12.95 FRESHLY MADE CHICKEN SALAD WITH GRAPES & WALNUTS / WHOLE GRAIN WHEAT / LETTUCE TOMATO / ONION \*GRILLED TUNA SANDWICH \$15.95 TUNA STEAK / RED ONIONS / AVOCADO / RED PEPPER AIOLI / LETTUCE / TOMATO \*THE BEETHOVEN BURGER \$18.95 **PATTY MELT \$15.50** 80Z GROUND BRISKET BLEND BEEF PATTY GRASS FED. HORMONE FREE CARAMELIZED ONIONS AMERICAN WAGYU GROUND BEEF AMERICAN CHEESE & HOUSE PICKLES LETTUCE, TOMATO & RED ONION BRIOCHE TOAST 1 -SESAME SEED BUN BURGERS COOKED TO YOUR REQUEST EACH SERVED WITH TWO TOPPINGS UPON REQUEST, KOSHER SPEAR & ROASTED GARLIC MAYO (ADDITIONAL TOPPINGS \$.95 EACH) TOBACCO ONION STRAWS CHEDDAR CHEESE BLEU CHEESE CRUMBLES **CARAMELIZED ONIONS GRILLED PORTABELLA** HORSERADISH CHEDDAR

## ENTREES

Served with Garlic Mashers & Chef's Selection of Vegetables (Add an Opus House Salad or Caesar Salad for \$4.95)

#### \*FILET MIGNON (60z) \$33.95

THE FINEST CENTER-CUT TENDERLOIN: COOKED TO YOUR REQUEST

#### \*OSCAR 9 (6oz) \$39.95

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

#### \*10oz BISTRO STEAK \$28.95

THE FINEST SIRLOIN: PERFECTLY COOKED TO YOUR REQUEST

#### \*AU POIVRE STYLE (10oz) \$29.50

OUR BISTRO CENTER-CUT SIRLOIN COOKED TO YOUR REQUEST ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS / PAN-SEARED DEGLAZED WITH BRANDY / FINISHED WITH BRANDY CREAM

#### OPUS 9 LUMP CRAB CAKE \$25.50

LUMP CRABMEAT & OUR SPECIAL SEASONINGS / ABSOLUTELY NO FILLER!

#### CHICKEN GENOESE \$14.50

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

### SIDES (LARGE ENOUGH TO SHARE)

CHEF'S SAUTÉED SEASONAL VEGETABLES \$8.50OPUSOPUS 9 BATTERED ONION RINGS \$11.50\*FRESRED SKIN GARLIC MASHERS \$7.95STEANCREAMED SPINACH \$10.50CREATCARAMELIZED ONIONS & MUSHROOMS WITH DEMI-GLACE \$9.50

Opus 9 Steak Fries \$7.95 \*Fresh Asparagus with Hollandaise \$10.50 Steamed Broccoli Florets \$9.95 Creamed Corn au Gratin \$8.95 \$9.50

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