



SOUP
Seafood Bisque or Chef's Soup Du Jour

SALAD
House or Caesar

ENTRÉES
8 oz Filet Mignon
16 oz Ribeye
14 oz New York Strip
Lump Crabcakes
Citrus Glazed Salmon Filet
Chicken Milanese with Mushroom Risotto & Beurre Blanc
Vegetarian Pasta

SURF UP YOUR TURF WITH OPTIONAL* ADD-ONS
Sautéed Jumbo Shrimp or Lump Chesapeake Bay Crab Cake
*Additional \$24.50/person
Pan Seared Sea Scallops Cold Water Lobster Tail Meat
*Additional \$21.50/person *Additional \$24.95/person

WITH
Opus Garlic Mashers & Sautéed Vegetables*

DESSERT
Key Lime Pie with Raspberry Sauce & Whipped Cream
Chocolate Torte with Chocolate Sauce & Whipped Cream

*Served with fresh Bread & Honey Butter
Includes Coffee, Iced Tea or tap Water.*

\$89.95 Per Person Without Add-Ons
All Food and Beverage Subject to Sales Tax & 18% Service Charge

Prices Subject to Change
*Chicken Milanese & Vegetarian Pasta Do Not Include these Sides



SOUP
Seafood Bisque or Chef's Soup Du Jour

SALAD
House with Basil Vinaigrette
Caesar with Classic Caesar Dressing
Iceberg Wedge with Blue Cheese Dressing

ENTRÉES
12 oz Filet Mignon
18 oz Cowboy Cut Ribeye
14 oz New York Strip Au Poivre
Chicken Milanese with Mushroom Risotto & Beurre Blanc
Lump Crabcakes
Vegetarian Pasta

SURF UP YOUR TURF WITH OPTIONAL* ADD-ONS
Sautéed Jumbo Shrimp or Lump Chesapeake Bay Crab Cake
*Additional \$24.50/person
Pan Seared Sea Scallops Cold Water Lobster Tail Meat
*Additional \$21.50/person *Additional \$24.95/person

SIDES
Grilled Asparagus and Twice Baked Potato*

DESSERT
Chocolate Torte
Fresh Seasonal Berries with Crème Anglaise
New York Style Cheesecake with Seasonal Berries

*Served with fresh Bread & Honey Butter
Includes Coffee, Iced Tea or tap Water.*

\$107.95 Per Person Without Add-Ons
All Food and Beverage Subject to Sales Tax & 18% Service Charge

Prices Subject to Change
*Chicken Milanese & Vegetarian Pasta Do Not Include these Sides



FIRST SYMPHONY
Choice of Soup of the Day or Caesar Salad
or House Salad with Basil Vinaigrette

SECOND SYMPHONY
Broiled Chicken Breast
with Roasted Garlic & Parmesan Cream
Lump Crab Cake with Special Seasonings
6oz Filet Mignon **(Add \$20.50/Person)**
Vegetarian Pasta
with Vegetables, Mushrooms & Pecorino Cream
Grilled Hanger Steak with Shallot Butter
North Atlantic Bronzed Salmon

*All Entrees (except pasta)
served with Opus Garlic Mashers & Sautéed Vegetables*

THIRD SYMPHONY
(Add \$7/Person)
Ben & Jerry's Vanilla Ice Cream
Cheesecake
with Raspberry Sauce & Fresh Whipped Cream
Chocolate Torte
with Raspberry Sauce & Fresh Whipped Cream

First & Second Symphonies \$30.95pp
Add the Third Symphony \$37.95pp
Include Filet \$58.45pp

YOUR MEAL IS SERVED WITH ICED TEA, COFFEE, OR WATER.
Additional Beverages Available for A La Carte Pricing
All Food and Beverage Subject to Sales Tax & 18% Service Charge
Prices Subject to Change



APPETIZER TOWERS
#1 SEAFOOD LOVERS
Scallops Appetizer (3 pcs)
Shrimp Cocktail (12pcs)
Crabcakes (4-2oz Cakes)
New Orleans BBQ Shrimp (5pcs)
\$175

#2 BEST OF
Ahi Tuna (4oz)
New Orleans BBQ Shrimp (5pcs)
Fried Calamari (8oz)
Vegetable Napoleon (1)
Beer Battered Onion Rings
\$135

#3 SAMPLER
Shrimp Cocktail (8pcs)
Crab Cakes (4-2oz Cakes)
Fried Calamari (8oz)
Vegetable Napoleon (1)
Beer Battered Onion Rings
\$155

ADD ONS:
Lobster Scampi (6oz) \$37.95
Shrimp Opus (3pcs) \$24.50
Scallops (3pcs) \$21.50
Crab Cakes (2-2oz) \$27.95

Each Tower Serves 6-8 Guests
Prices Subject to Change

Opus 9

Steakhouse

SUNDAY BRUNCH BUFFET

SUNDAYS 11-2

CHEF'S CARVING STATION
Prime Rib • Smithfield Ham
Horseradish Cream, Honey Mustard, Au Jus

BELGIAN WAFFLE S
With Our Famous Honey Whipped Butter
Real Maple Syrup & Fresh Whipped Cream

OMELET STATION
A Mélange of Toppings From Which to Choose Including
Sugared Ham, Oven Roasted Tomatoes, Mushrooms
Onions, Peppers, & Cheddar Cheese to Name a Few

COLD OFFERINGS
Cold Smoked Salmon* With All of the Accompaniments
Layered Green Salads, Chef's Selection of a Trio of Salads

HOT BRUNCH OFFERINGS
Eggs "Opus" Style Benedict*, Bacon, Surrý Sausage
Creamy Cheese Grits, Chef's Potato of the Day
Chef's Frittata, Seasonal Vegetables
Fresh Seafood, Chicken, & Pasta Selections

DESSERTS
Chocolate Fountain Accompanied by Fresh Fruit
Homemade Pound Cake, & Pretzels for Dipping
Seasonal Bread Pudding
Assortment of Homemade Desserts & much more!

Brunch Hours: 11:00-2:30
Adults \$49.95 (Includes Coffee or Iced Tea)
Children 6-12 \$21.95 (Includes Milk or Soda)
Children Under 5 Dine Free!

Prices Subject to Change

Opus 9

Steakhouse

OPUS 9 BANQUET & CATERING MENU

Based on parties of 20, five pieces per person (100)

HOT HORS D'OEUVRES
Scallops Wrapped in Bacon \$375
Balsamic Glazed Chicken \$325
Spanakopita with garlic butter \$335
Spring Rolls with ponzu dipping sauce \$325
Mini Crab cakes with red pepper aioli \$650
Cocktail Lamb Chops with apricot and mint chutney \$625
Hot Crab Dip with crackers \$395

COLD HORS D'OEUVRES
Shrimp Cocktail \$395
Oysters on the Half Shell \$275
Melon and Asparagus wrapped with Prosciutto \$275
Smoked Salmon Pinwheels with herbed cream cheese \$325
Red Pepper and Mozzarella Crostini with Pesto \$250

PLATTERS
Vegetable Tray with dip and crackers \$135
Fruit Tray with an orange poppy seed yogurt dressing \$150
Cheese Tray with fruit garnish \$175

DISPLAYS
Baked Brie with Raspberries and a coulis \$225
Smoked Salmon with red onions, egg whites
egg yolks, capers and crackers \$295
Antipasta with Italian meats, cheeses
vegetables and condiments \$225

CARVING BOARD
Market Price
Beef Tenderloin Turkey Breast
NY Sirloin Pork Loin
Gold Medal Ham

All Meats served with Rolls, Horseradish Cream, Pommery Dijon & Mayonnaise

Prices Subject to Change