

LUNCH MENU



APPETIZERS

MARTINI SHRIMP COCKTAIL \$15.95

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

PEPPERED SEA SCALLOPS \$19.50

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

*AHI TUNA \$17.95

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

CALAMARI FRITA \$13.95

LIGHTLY BREADED & FRIED / FRIED LEEKS / SAUCE CARDINALE

NEW ORLEANS STYLE BARBECUE SHRIMP \$16.95

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

CHESAPEAKE BAY OYSTERS \$17.95

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

SOUPS

FRENCH ONION SOUP, GRATINEE \$9.95

SEAFOOD BISQUE \$11.95

CHEF'S HOMEMADE SELECTION \$7.95

SALADS

OPUS 9 HOUSE SALAD \$9.95~(WITH ANY SANDWICH OR ENTRÉE \$4.25)

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

CAESAR SALAD \$10.95 ~(WITH ANY SANDWICH OR ENTRÉE \$4.25)

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

CHOPHOUSE SALAD \$10.95

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

THAI SPINACH SALAD WITH GRILLED CHICKEN \$13.95

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

CAPRESE SALAD \$12.95

RED & YELLOW 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

GARLIC SHRIMP \$10.50

GRILLED CHICKEN \$7.95

CRAB CAKE \$15.95

GRILLED SALMON* \$9.95

4oz FILET MIGNON MEDALLION* \$17.50

FRIED OYSTERS \$13.95

GRILLED/BLACKENED TUNA*: \$11.95

**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 \$3.75)

***PRIME RIB SANDWICH \$17.95**

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

OPUS 9 CHICKEN BREAST SANDWICH \$11.95

GRILLED CHICKEN BREAST / ROASTED PEPPERS / MELTED PROVOLONE

LUMP CRAB CAKE SANDWICH \$19.95

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

OPUS 9 CLUB SANDWICH \$14.95

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

WAGNER CHICKEN SALAD \$12.50

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

***GRILLED TUNA SANDWICH \$15.50**

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

PATTY MELT \$14.95

8OZ GROUND BRISKET BLEND BEEF PATTY
CARAMELIZED ONIONS
AMERICAN CHEESE & HOUSE PICKLES
BRIOCHE TOAST

***THE BEETHOVEN BURGER \$18.50**

GRASS FED, HORMONE FREE
AMERICAN WAGYU GROUND BEEF
LETTUCE, TOMATO & RED ONION
SESAME SEED BUN

BURGERS COOKED TO YOUR REQUEST

*EACH SERVED WITH TWO TOPPINGS UPON REQUEST, 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 \$4.25)

***FILET MIGNON (6oz) \$32.95**

THE FINEST CENTER-CUT TENDERLOIN: COOKED TO YOUR REQUEST

***OSCAR 9 (6oz) \$38.95**

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

***10oz BISTRO STEAK \$27.95**

THE FINEST SIRLOIN: PERFECTLY COOKED TO YOUR REQUEST

***AU POIVRE STYLE (10oz) \$28.50**

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 \$24.50

LUMP CRABMEAT & OUR SPECIAL SEASONINGS / ABSOLUTELY NO FILLER!

CHICKEN GENOESE \$13.95

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

SIDES (LARGE ENOUGH TO SHARE)

CHEF'S SAUTÉED SEASONAL VEGETABLES \$7.95

OPUS 9 BATTERED ONION RINGS \$10.95

RED SKIN GARLIC MASHERS \$7.50

CREAMED SPINACH \$8.95

CARAMELIZED ONIONS & MUSHROOMS WITH DEMI-GLACE \$8.50

OPUS 9 STEAK FRIES \$7.50

*FRESH ASPARAGUS WITH HOLLANDAISE \$9.50

STEAMED BROCCOLI FLORETS \$9.50

CREAMED CORN AU GRATIN \$8.50

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