

mercury 
CHOPHOUSE
 ARLINGTON



Restaurant Week 2020

49 Per Person
 Gratuity and Tax Not Included

~Course One~

Choose One

Traditional Caesar

*Romaine, Shaved Parmigiano-Reggiano,
 House -made Croutons*

Chophouse

*Romaine, Applewood Bacon, Tomato,
 Gorgonzola Crumbles, Egg, Bleu Cheese Dressing*

~Course Two~

Choose One

6oz Filet Mignon

*Whipped Potatoes, Mixed Seasonal Vegetables
 ~Upgrade to an 8oz Filet Mignon +8~*

Oven Roasted Salmon

*Jalapeno Cheddar Grits, Steamed Broccolini,
 Lemon Butter Sauce
 ~Upgrade to Chilean Seabass +10~*

Jambalaya Pasta

*Shrimp, Chicken, Jalapeno & Cheddar Sausage,
 Pappardelle Pasta, Cajun Cream*

Chicken Cordon Bleu

Whipped Potatoes, Mixed Seasonal Vegetables

Enhancements

Georges Bank Sea Scallops	+18	Dynamite Shrimp	+12
Jumbo Lump Crab Cake	+18	Lobster Oscar	+14
Cold Water Lobster Tail	+28	Gorgonzola Bleu Cheese	+12
Gulf Shrimp	+18	Au Poivre	+11

Made to Order Baked Lobster Mac-n-Cheese +20

~Course Three~

Choose One

Italian Cream Cake

Bread Pudding

Vanilla Ice Cream

~Wine By The Bottle~

Tramin <i>Italy, Pinot Grigio</i>	38
Wither Hills <i>New Zealand, Sauvignon Blanc</i>	42
Chalk Hill <i>Sonoma, Chardonnay</i>	48
Elouan <i>Oregon, Pinot Noir</i>	48
Terrazas <i>Argentina, Malbec</i>	42
Decoy <i>Napa Cabernet Sauvignon</i>	58

*Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.
 Please notify your Server if you have any food allergies prior to ordering*