



PASCAL'S CHOPHOUSE

Appetizers

Local Lamb Meatballs
SPICED TOMATO CHUTNEY
& LAMBS LETTUCE 11

Calamari "Steak Fries"
CRISPY FRIED CALAMARI STEAK STRIPS WITH
CHERRY PEPPERS & SPICY AIOLI 13

Seared 4oz Ahi Tuna
SESAME CRUSTED SERVED RARE WITH
CUCUMBER, GINGER & SEAWEED SALAD 12

P.E.I. Steamed Mussels
STEAMED WITH ANDOUILLE SAUSAGE, PLUM
TOMATOES & THREE ONION SAUTEE IN WHITE
WINE GARLIC BROTH 13

Local Fried Oysters
WITH CAJUN REMOULADE 14

Porcini Mushroom Ravioli
ROASTED GARLIC CREAM SAUCE &
CRISPY PANCETTA 12

Crab "Popcorn"
CRISPY FRIED COLOSSAL CRAB BITES,
SAMBAL AIOLI 18

Blistered Shishito Peppers
WITH MANGO AIOLI & YUZU SALT 9

Daily Oyster Selection
HALF DOZEN ON THE HALF WITH MIGNONETTE
& COCKTAIL OR ROCKEFELLER STYLE 14

Soup & Salads

French Onion Soup
GRUYERE & HERB CROUTON 7

Cream of Crab
A MARYLAND TRADITION 9/14

Pascal House Salad
BABY FIELD GREENS, BEEFSTEAK TOMATO, ENGLISH
CUCUMBER, PICKLED RED ONION, SHAVED
CARROT, BALSAMIC VINAIGRETTE 6/11

Grilled Romaine Wedge
BACON LARDON, CHAPEL'S BAY BLUE CHEESE,
SUNGOLD TOMATOES, TOASTED PINE NUTS,
BLUE CHEESE DRESSING 8/14

Pascal Caesar
HERB CROUTONS, GRANA PADANA, BABY RED
& GREEN ROMAINE, CREAMY CAESAR 7/12

Tuscan Harvest Salad
KALE, FALL SPICE ROASTED KABOCHA
SQUASH, PUMPKIN SEEDS, GOAT CHEESE,
MAPLE DRESSING 8/14

139 Ritchie Highway
Suite A
Severna Park, Maryland
410-647-8216
www.pascalschophouse.com

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness.

Entrees

Jumbo Lump Crab Cakes
TASSO HAM & CORN SALSA, HONEY GLAZED
BABY CARROTS, OLIVE OIL SMASHED
YUKON GOLD POTATOES MP

Rack of Lamb
MEDITERRANEAN COUS COUS, BROCCOLI RABE,
GREMOLATA 39

Steak Frites
FLATIRON STEAK WITH VEAL DEMI, CHIMICHURRI,
HOUSE CUT PARMESAN, HERB FRITES,
MIXED GREEN & HERB SALAD 28

Pan Seared Day Boat Scallops
BUTTERNUT SQUASH PUREE, MELANGE OF BABY
VEGETABLES, ORANGE GINGER MISO BEURRE BLANC 29

Pan Seared Duck Breast
DUCK CONFIT, GNOCCHI, BRUSSELL SPROUTS,
BACON LARDONS, CIPPOLINI ONIONS, BRANDY
& CHERRY PAN SAUCE 28

Wild Norwegian Atlantic Salmon
BARBEQUE SPICE, MASCARPONE & HERB RISOTTO,
BABY VEGETABLES 28

Bell + Evans Organic Chicken Breast
CITRUS BRINED WITH BUTTERNUT
& POTATO HASH, BRAISED GREENS,
FRIED SAGE & CHICKEN JUS 28

Slow-Cooked Angus Beef Short Rib
WITH GARLIC MASHED POTATOES,
HARICOT VERT & COOKING JUS 27

Pasta of the Day

ASK YOUR SERVER FOR CHEF'S DAILY PREPARATION Mkt Price

Steaks and Chops

Wet Aged Steaks

6oz Filet Mignon 32

8oz Filet Mignon 39

16oz Rib-Eye 38

NY Strip 39

Grass Fed

8oz Filet 38
BACON ONION RELISH

Dry Aged Steak
1-2 Daily Selections

Chop of the Day
MP

Rare (VERY RED, COOL CENTER) Medium Rare (RED, WARM CENTER, PINK TO EDGES) Medium (PINK CENTER)
Medium Well (SLIGHTLY PINK CENTER) Well (NO PINK AT ALL)
Medium Well or Well Done 10oz Filet Mignon will be butterflied unless otherwise requested

Accompaniments

3 oz Crab Cake
MARKET PRICE

Oscar Mkt Price
2 OZ JUMBO LUMP CRAB MEAT WITH BEARNAISE

2 oz Foie Gras 17

Maine Lobster Tail
6 OZ BUTTER POACHED 21

Sauces

3

Bearnaise

Red Horseradish Steak Sauce
White Horseradish Steak Sauce

Au jus

Port Wine Demi Glaze

Worcestershire Reduction
Garlic Rosemary Compound Butter

Sides

7.5

Haricot Vert
Creamed Spinach Au Gratin
Roasted Garlic Mashed Potatoes
Cheesy Macaroni
Sautéed Mushrooms with Thyme
Braised Greens
Roasted Butternut Squash

Fried Brussel Sprouts with
Balsamic Honey Reduction
Grilled Broccoli
Caramelized Curry Cauliflower
Loaded Mashed Potatoes +3

House Cut Pub Fries 6
WITH OLD BAY 8
DUCK FAT FRIES WITH
PARMESAN & PARSLEY 10



PASCAL'S CHOPHOUSE

Tavern

Sunday - Thursday 5:00pm - 9:00pm

Friday - Saturday 5:00pm - 10:00pm

Dinner

Sunday - Thursday 5:00pm - 9:00pm

Friday - Saturday 5:00pm - 10:00pm

Brunch

Sunday 10:30am - 2:00pm

Book Your Next Event With Us!

We would love to host your corporate event, holiday party or small gathering.

Every Wednesday
Half Price Bottles of Wine



Proudly Serving

ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS

- SINCE 1893 -