



PASCAL'S CHOPHOUSE

Appetizers

Pork Rinds Nachos

HOUSE NACHO CHEESE SAUCE, JALAPENOS, SOUR CREAM, SCALLIONS, CILANTRO 12

Lamb Lolly Pops

LEMON GARLIC MARINADE, SPICED TOMATO CHUTNEY 16

Chicken Wings

BUFFALO, CARIBBEAN JERK, OLD BAY, BBQ, SWEET HEAT OR HONEY GARLIC PEPPER WITH BLUE CHEESE DRESSING & CELERY STIX 10

Tuna Poke

SUSHI GRADE DICED TUNA, AVOCADO & YUZU DRESSING WITH SESAME SEEDS, CILANTRO, SCALLIONS, WONTON CHIPS 15

Miniature Peking Duck Spring Rolls

HOISIN DIPPING SAUCE 12

Steamed Mussels

SAUTEED ONIONS, ANDOUILLE SAUSAGE, TOMATOES, WHITE WINE, GARLIC. 12

Calamari "Steak Fries"

CRISPY FRIED CALAMARI STEAK STRIPS WITH CHERRY PEPPERS & SPICY AIOLI 13

Dynamite Shrimp

FLASH FRIED JUMBO SHRIMP, LA CRUZ BBQ SPICE SEASONING, BLUE CHEESE 15

Crab "Popcorn"

CRISPY FRIED COLOSSAL CRAB BITES, SAMBAL AIOLI 18

Daily Oyster Selection

SIX ON THE HALF SHELL WITH MIGNONETTE & COCKTAIL OR ROCKEFELLER STYLE 14

Soup & Salads

French Onion Soup

GRUYERE & HERB CROUTON 9

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 7

Grilled Romaine Wedge

BACON LARDON, CHAPEL'S BAY BLUE CHEESE, SUNGOLD TOMATOES, TOASTED PINE NUTS, BLUE CHEESE DRESSING 9

Pascal Caesar

HERB CROUTONS, GRANA PADANA, BABY RED & GREEN ROMAINE, CREAMY CAESAR 7

Entrees

Salmon Tahini Kale Salad

TAHINI, GARLIC, LEMON DRESSING WITH ONIONS TOMATO, CARROTS 22

Steak Frites

FLATIRON STEAK, PLANTAINS, YUCCA STICKS, GRILLED BROCCOLI, CHIMICHURRI 25

French Dip

SHAVED TRI-TIP ON CIABATTA ROLL, BOURSIN CHEESE, SAUTEED ONION & AU JUS 16

Blackened Catfish

BLUE CATFISH, RED BEANS AND RICE & GARLIC BROCCOLINI 19

Surf and Turf Ravioli

LOBSTER RAVIOLI WITH KNUCKLE AND CLAW MEAT, FILET MIGNON TIPS, TARRAGON BUTTER SAUCE 36

Veal Scallopini

FRIED VEAL CUTLET SERVED WITH GARLIC PARMESAN NOODLES, LEMON CAPER BUTTER SAUCE & SIDE SALAD 29

Angus Burger

8OZ, SOFT BRIOCHE ROLL, BUTTER LETTUCE, BEEFSTEAK TOMATO, RED ONION 16
ADD CHEESE 1 PIMENTO 2 ADD SMOKED BACON 1

Steak Diane

SOUTH DAKOTA STEAK, MUSHROOMS, SHALLOTS, & GARLIC IN A CREAMY BRANDY PEPPERCORN JUS WITH GARLIC MASHED POTATOES 23

Steak Pizzoli

JUICY BARVETTE STEAK, BLISTERED HEIRLOOM TOMATOES, GARLIC CONFIT, ROASTED SHALLOTS, OLIVE OIL & SIDE OF PASTA 24

Slow-Cooked Angus Beef Short Rib

SLOW COOKED WITH ASIAN STIR FRIED VEGETABLES, RICE & KOREAN BARBECUE JUS 27

Crab Cakes

2.3OZ CRAB CAKES WITH FRIED GREEN TOMATOES, ROASTED CORN AND ZUCCHINI HASH, OLD BAY REMOULADE MP

Catch of the Day

ASK YOUR SERVER FOR FRESH DAILY SELECTION MP

Steaks and Chops

served with your choice of one personal side

Wet Aged Steaks

6oz Filet Mignon 33

8oz Filet Mignon 39

16oz Rib-Eye 39

16oz NY Strip 39
CHEF'S FAVORITE

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)

Grass Fed

8oz Filet 41
BACON ONION RELISH

Dry Aged Steak

1-2 Daily Selections

Chop of the Day

MP

Accompaniments

Oscar

2 OZ JUMBO LUMP CRABMEAT WITH BEARNAISE MARKET PRICE

3 oz Crab Cake
MARKET PRICE

Smother It 5

ONOINS, MUSHROOM, BORDELAISE

2 oz Foie Gras 17

Maine Lobster Tail
6 OZ BUTTER POACHED 21

Sauces

3

Bearnaise

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

Loaded Mashed Potatoes +3

Roasted Garlic Mashed Potatoes

Grilled Broccoli

Cheesy Macaroni
add lobster +8

Sauteed Mushrooms with Thyme

Mixed Grilled Vegetables

House Cut Pub Fries 6
with Old Bay 8

Fried Brussel Sprouts with Balsamic Honey Reduction

Broccolini

Truffle Parmesan Tots +1

Jumbo Asparagus +1.5

Duck Fat Fries with Parmesan & Parsley 10

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



PASCAL'S CHOPHOUSE

— Dinner —

Sunday 4:00pm - 8:00pm

Monday - Thursday 4:00pm - 9:00pm

Friday - Saturday 4:00pm - 10:00pm

— Happy Hour —

Sunday - Thursday 4:00pm - 7:30pm

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 -