

Appetizers

Brussels 8

FRIED, TENDER MORSELS TOSSED IN HONEY REDUCTION, BALSAMIC DRIZZLE

Lamb Lollis 15

THREE FRENCHED LAMB LOLLIPOPS, MARINATED THEN GRILLED TO PERFECTION, ADORNED WITH TOMATO CHUTNEY

Tuna Poke 14

SUSHI GRADE TUNA DICED AND TOSSED IN YUZU, ONIONS, SCALLIONS, SESAME SPRINKLE, WONTON CHIPS

Crab Popcorn 18

COLOSSAL, BACK FIN, BLUE CRAB, LIGHTLY BATTERED AND FLASH FRIED, SPICY AIOLI DIPPING SAUCE

TNT Shrimp 16

CRISPY SHRIMP COATED IN A SWEET-HEAT CREAMY SAUCE

Seoul Style Pork Shanks 13

SLOW ROASTED, FALL OFF THE BONE. SWEET, SPICY, STICKY KOREAN BBQ GLAZE

Calamari Frites 13

NO RINGS OR TENTACLES HERE. SLICED LENGTHWISE, BEER BATTERED WITH CHERRY PEPPERS AND FRIED GOLDEN, SPICY AIOLI

Lobster Macaroni 18

SHELLS IN A THREE-CHEESE BLEND COMBINED WITH MAINE LOBSTER, PANKO

Wings 12

EIGHT FRESH NEVER FROZEN, XL CHICKEN WINGS, IN HOUSE BREADING, FRIED, YOUR CHOICE OF BUFFALO, JERKED, BBQ. SERVED WITH BLEU CHEESE & CELERY

Mussels 13

SAUTEED IN A WHITE WINE, GARLIC, ONIONS, & AN ANDOUILLE SAUSAGE TOMATO SAUCE

Oysters

Oysters on the Half Shell 13

MIGNONETTE, COCKTAIL

Rockefeller 15

SPINACH, GARLIC, BREAD CRUMBS, PARMESAN. CARAMELIZED.

Grilled 14

TOPPED WITH OUR COMPOUND STEAK BUTTER & BROILED. SERVED SIZZLIIN!

Fried 13

BUTTERMILK DREDGED, CORNMEAL ENCRUSTED. SERVED WITH COCKTAIL SAUCE.

Soup & Salads

French Onion 8

CLASSIC CHOPHOUSE STYLE, BEEF REDUCTION, HERB BOUQUET, ONIONS, GRUYERE FONDUE

Cream of Crab 9/11

TRADITIONAL RECIPE WITH PLENTY CRAB MEAT, CREAM, OLD BAY, AND SPIKE OF SHERRY.

Grilled Romaine 9

ROMAINE HEARTS GRILLED, BACON LARDON, CHAPEL'S BLEU, SUNGOLD TOMATOES, TOASTED PINE NUTS, BLEU CHEESE DRESSING.

The House 8

FIELD GREENS, BEEFSTEAK TOMATOES, ENGLISH CUCUMBERS, PICKLED RED ONIONS, SHAVED CARROTS, BALSAMIC VINAIGRETTE

Pascal's Caesar 7

BABY RED & GREEN ROMANE, GRANA PADANA, HERB CROUTONS, CREAMY CAESAR

Proteins

SHRIMP 12 | STEAK TIPS 10 | SCALLOPS 16 | LOBSTER 15
CHICKEN 9 | CRAB CAKE 16 | CRAB MEAT 15



PASCAL'S CHOPHOUSE

Entrees

Duck Breast 31

SEARED DUCK BREAST TOPPED WITH BERRY PAN REDUCTION, SCALLOPED POTATOES AND GREEN BEANS

Crab Cakes MP

(2) THREE OUNCE CRAB CAKES, ROSEMARY PARMESAN FINGERLING POTATOES AND GRILLED ASPARAGUS, SERVED WITH OLD BAY REMOULADE

Osso Bucco 27

SLOW ROASTED BEEF SHANKS SERVED WITH ORZO, SEASONAL VEGETABLES & HUNTER'S SAUCE

Tuna 25

SESAME SEED ENCRUSTED, SEARED, ATOP EDA MAME FIRE ROASTED CORN SUCCOTASH, STICKY RICE. SERVED CHILLED.

Steak Diane 26

44 FARMS FLAT IRON, MUSHROOMS, SHALLOTS AND GARLIC IN A CREAMY BRANDY PEPPERCORN SAUCE WITH ASPARAGUS TIPS

Scallops 29

NORTH CAROLINA DAY BOATS SCALLOPS, PAN SEARED, SERVED WITH SPINACH AND MUSHROOM RISOTTO, PORCINI MUSHROOM BEURRE BLANC

44 Farms Chimichurri Carne 26

44 FARMS FLAT IRON, CHIMICHURRI, YUCCA STICKS, GRILLED BROCCOLI

Pascal's Burger 16

8 OZ PATTY, GROUND IN HOUSE, BRIOCHE BUN, BUTTER LETTUCE, BEEFSTEAK TOMATO, RED ONION
ADD CHEESE, BACON, MUSHROOMS, PEPPERS +1

Shaved French Dip 16

OUR RRIME RIB, THINLY SLICED, SAUTEED, PLACED ATOP CIABATTA, WITH BOURSIN CHEESE, ONIONS, AU JUS

Chicken Piccata 21

BONELESS SKINLESS CHICKEN BREASTS, SAUTEED, OVER PASTA WITH A TANGY LEMON BUTTER PAN SAUCE WITH SALTED CAPERS.

Surf and Turf Ravioli 35

FRUITI DI MAR RAVIOLI, LOBSTER MEAT, FILET MIGNON TIPS, TARRAGON BUTTER SAUCE

Steaks and Chops

served with one-person side, additional sides are family style

Grass Fed

8 oz Filet 44

ORGANIC, FREE RANGE, ANTIBIOTIC FREE

Dry Aged

45-50 Day Dry Aged Black Angus

ASK SEVERAL SELECTIONS DAILY

Wet Aged

WE PROUDLY SERVE 1855 BLACK ANGUS

6 oz Center Cut Filet Mignon 33

8 oz Center Cut Filet Mignon 39

12 oz Ribeye 36

12 oz New York Strip 35

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)

FILLETS WILL BE BUTTERFLIED AFTER MEDIUM WELL FOR QUALITY OF MEAT AND SERVICE.

Accompaniments

Oscar 17

COLOSSAL CRAB MEAT, CHEF'S BEARNAISE, ASPARAGUS

Add a Cake 16

THREE OZ CRAB CAKE

Maine Lobster 15

KNUCKLE AND CLAW, BUTTER POACHED

Bordelaise 5

SMOTHER ANY STEAK WITH MUSHROOMS, ONIONS, BORDELAISE SAUCE

Sauces

4

Bearnaise

Guinness Pan Sauce

White Horseradish

Steak Butter

Worcestershire Reduction

Sides

7.5

Potatoes

Garlic Mash

Scalloped

Loaded +2

Haricot Vert

Cheesy Mac

Truffle Parm Tots +1

Asparagus Spears

Grilled Broccoli

Spinach Au Gratin

House Cut Fries

Sauteed Mushrooms

Greens

Roasted Vegetable of the Day CAST IRON SKILLET, SEASONED, DRIZZLED WITH EVOO, BROILED +1



PASCAL'S CHOPHOUSE

Book Your Next Event With Us!

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

Monday - Thursday

Happy Hour 4-7:00

Monday

Prime Rib Night

Tuesday

Give Back Night

SUPPORTING LOCAL CHARITIES

Wednesday

Half Priced Bottle of Wine Night

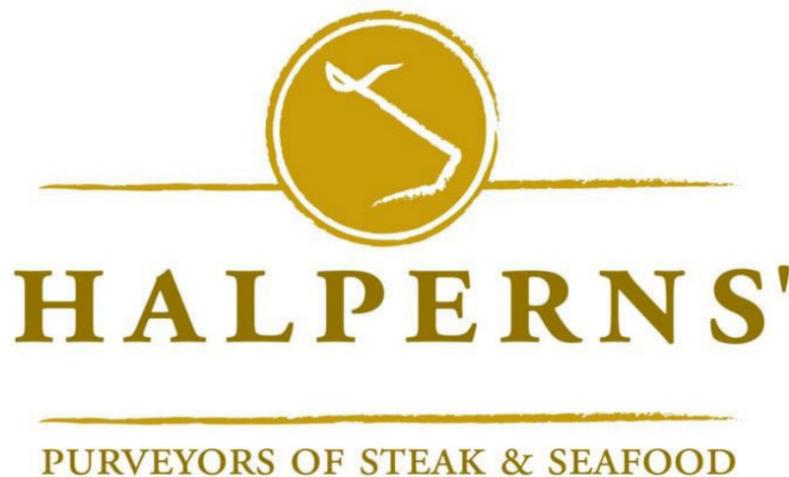
Thursday

Oyster Night

SUBJECT TO AVAILABILITY



44 farms not only produce the finest steaks, but also is recognized as one of the premier Black Angus producers in the country. It is a working ranch, not a factory. 44 farms manage for sustainability. By emphasizing livestock health and responsible pasture management, with diverse grasses combined to provide top notch nutrition for the cattle. This exceptional beef is 100% black angus cattle with no hormones or antibiotics and naturally raised.



1855 BEEF

Halpern's 1855 Premium Black Angus Beef program goes beyond typical Angus programs. Our beef is aged a minimum of 28 to 30 days wet aged because we're committed to delivering superior marbling, maximum tenderness and a truly remarkable flavor that has sustained us for over 50 years. No one starts with a bigger selection of the very best Black Angus cattle than we do and only 10% of those already superior cattle measure up to our standards. All beef is sourced locally from our facility in PA.