

## STARTERS



### DEVILED EGGS

6 Housemade deviled eggs topped with candied bacon 7

### ONION STRAW BASKET

Our famous onion straws piled high and served with a remoulade dipping sauce 8

### ESCARGOT

Oven roasted jumbo escargot in garlic maître d' butter served with herbed crostinis 10

### SHRIMP & CRAB CAKES

A mixture of shrimp and blue crab. Served with jicama slaw and remoulade sauce 10

### CHEESE FRIES POUTINE

Crispy fries, cheddar cheese sauce, bacon, scallions, rich brown veal gravy and topped with a sunny side up egg 10

### PROSCIUTTO WRAPPED MOZZARELLA

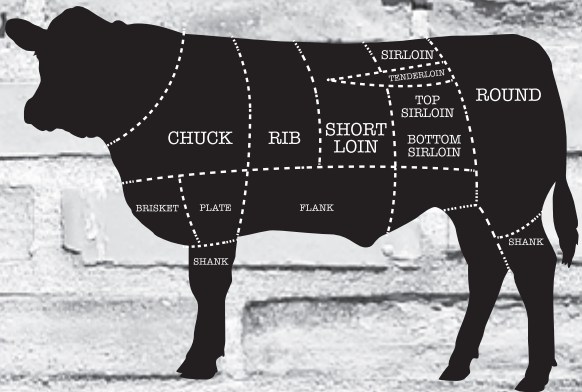
Mozzarella cheese wrapped in prosciutto, pan seared with fresh basil, garlic, tomatoes and white wine. Served with herbed crostinis 10

### TUNA SASHIMI

Seared rare tuna, jicama slaw and wasabi aioli served on crispy wonton chips 12

### CHARBROILED OYSTERS

Oysters on the half shell with garlic butter and parmesan crust. 6 For 12 / 12 for 20



## YBOR CHOPHOUSE

## DINNER MENU



**\$3 MARTINIS  
UNTIL 7PM**

### CHEF'S SPECIAL

Prepared nightly by one of our talented Chefs MKT

## FROM THE

*Butcher*



Our steaks are seasoned with kosher salt and Coarse ground black pepper, fried onion straws atop. Entrées from the butcher are served with a choice of a side.

**ADD SALAD BAR TO ENTREE 4**

### NEW YORK STRIP

14 oz hand cut and chargrilled 30

### PRIME RIB

8 oz or 14 oz roasted slow and low 20 / 28

### COWBOY RIBEYE

18 oz bone-in ribeye steak. The most flavorful cut of all the steaks 39

### BABY BACK RIBS

Seasoned with our house rub and roasted with a tangy bbq sauce. Served with coleslaw half rack 18 / full rack 24

### SIRLOIN AU POIVRE

9 oz topped with au poivre sauce 24

### FILET MIGNON

7 oz or 10 oz **cast iron seared** in herb oil. Leanest cut of beef 26 / 32

## KIDS MENU

10 & UNDER

All Meals Served with French Fries or coleslaw



**CHICKEN FINGERS 7**

**CHICKEN CAESAR WRAP 7**

**MAC N' CHEESE 6**

**GRILLED CHEESE 6**

**CHOP STEAK SANDWICH 7**

## SEAFOOD



### ATLANTIC SALMON

Chargrilled salmon fillet topped with a sundried tomato beurre-blanc, served with sautéed broccoli 22

### STUFFED SNAPPER

Red snapper, stuffed with shrimp and crab, served with a lobster cream sauce and green beans almondine 26

### SEAFOOD PASTA

Sautéed shrimp, seasonal fresh fish, tossed with linguine, tomatoes and fresh spinach in a asiago crème sauce 22

### FISH N' CHIPS

Crispy buttermilk battered north atlantic cod, served with french fries, coleslaw and a house-made tartar sauce 20

### MAHI MAHI

Grilled mahi mahi in a teriyaki ginger marinade, topped with jicama slaw, served with broccoli and home fries 22

### BACON WRAPPED SHRIMP

Flash fried jumbo bacon wrapped shrimp with lobster cream served with home fries and creamed spinach 22

## SPECIALTIES



**\$20**

### 1/2 BAKED CHICKEN

Slow roasted half chicken served with green beans almondine, mashed potatoes and gravy

### RAINBOW CHICKEN

Bacon wrapped chicken breast stuffed with ham, swiss cheese and spinach topped with Piccata sauce, served with mac & cheese and green beans almondine

### STEAK TIPS

Steak tips, mushrooms, and onions in a brown gravy, served with green beans almondine and mashed potatoes

### COUNTRY FRIED STEAK

Country fried steak served with green beans almondine and mashed potatoes

### BLACKENED PORK CHOPS

Two 8 oz blacked pork chops served with green bean almondine and mac and cheese

### CHURRASCO STEAK

Churrasco skirt steak topped with chimichurri served with home fries and creamed spinach

### CHOP STEAK (MANHOLE)

20 oz pan seared seasoned ground beef topped with brown gravy, sauteed mushrooms, and a sunny side up egg, served with mashed potatoes

## SIDES 5

**MAC AND CHEESE · MASHED POTATOES  
GREEN BEANS ALMONDINE  
HOME FRY POTATOES · FRENCH FRIES  
LOADED BAKED POTATO · COLESLAW  
CREAMED SPINACH · SAUTÉED SPINACH ·  
SAUTÉED BROCCOLI FLORETS**

## GREAT STEAK ADDITIONS

**SAUTÉED MUSHROOMS 4 · SAUTÉED ONIONS 3  
BLEU CHEESE CRUST 4 · AU POIVRE SAUCE 4  
SHRIMP 10 · CHIMICHURRI 3 · FRIED EGG 2**

CREDIT CARD MINIMUM PURCHASE OF 10

## SOUPS & SALADS



### FRENCH ONION

A madeira scented caramelized onion medley made with a rich beef broth. Topped with herb crostini, swiss and parmesan cheese 7

### CHEF'S SOUP DU JOUR

Our chef's daily special soup 6

### WEDGE SALAD

A large iceberg lettuce wedge, grape tomatoes, shaved red onion and crispy bacon, served with bleu cheese dressing 8

### CAESAR SALAD

Romaine lettuce chopped, parmesan crisp and seasoned croutons, served with creamy roasted garlic caesar dressing 8

### SPINACH SALAD

Chevre goat cheese, toasted almonds, fresh strawberries, candied bacon, tossed in a balsamic vinaigrette 9

**ADD SHRIMP 10 · ADD GRILLED CHICKEN 6  
ADD SKIRT STEAK 9 · ADD FRIED EGG 2**

## SALAD BAR 8

Add salad bar to any entree 4

## PRIME RIB SPECIAL

4:00 PM - 7:00 PM DAILY



Includes choice of side 11

## RARE



**COOL, SOFT CENTER,  
MODERATE CHAR**

## MEDIUM RARE



**WARM, SEMI SOFT CENTER,  
FULL CHAR**

## MEDIUM



**WARM, FIRM CENTER,  
EXTRA HEAVY CHAR**

## MEDIUM WELL



**HOT, FIRM CENTER,  
EXTRA HEAVY CHAR**

## WELL DONE



**HOT, SOLID CENTER,  
EXCESSIVE CHAR**  
\*Not Responsible for Well Done Steaks

CONSUMER INFORMATION: CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF CONTRACTING A FOOD-BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF UNSURE OF RISK, CONSULT A PHYSICIAN.