

Starters

CHIPOTLE POMEGRANATE
GLAZED SAUSAGE TRIO | 23
local sausages, soft pretzel bread

SOUP OF THE DAY | 14
inquire with your server for
our daily soup

SHRIMP PEPPER POT* | 23
sautéed shrimp, buttery beer broth,
crispy dipping bread

CRAB & TUNA TOWER* | 24
blue crab meat, Ahi tuna,
avocado, pico de gallo, tortilla chips **GF**

FLASH FRIED
LOBSTER TAILS | 68
6 oz. cold water lobster tail,
spicy chipotle lime sauce & drawn butter

CLASSIC GIANT
SHRIMP COCKTAIL | 26
four poached Mexican white shrimp,
bloody mary cocktail sauce **GF**

CRISPY CHICKEN LIVERS* | 16
seasoned flour,
bacon onion marmalade

Salads

add Chicken 8 | Seared Tuna 12 | Grilled Shrimp 16 | Salmon 16

EL CHORRO HOUSE SALAD | 15
halved red leaf lettuce, creamy sherry vinaigrette,
heirloom cherry tomatoes, pickled red onions, golden raisins,
roasted hazelnuts, toasted goat cheese **GF**

CHOPPED SALAD | 18
romaine, arugula, frisee, radicchio, tomato, cucumber, garbanzo,
roasted sweet potatoes, pepitas, fennel, avocado,
quinoa pearls, cilantro lime vinaigrette **V/GF**

GRANA PADANO CAESAR SALAD | 15
roasted almond slivers, fried capers, rustic croutons,
anchovy garlic Caesar dressing

BEET SALAD | 16
roasted and pickled beets,
shaved fennel, frisee and pistachios **GF**

WEDGE SALAD | 15
baby iceberg lettuce, crispy bacon, cucumber strings,
pear tomatoes, blue cheese crumbles and dressing,
rustic Noble Bread crisps

Entrées

TROUT ALMONDINE | 38
lemon brown butter, almonds & green beans,
lemon oil poached potatoes **GF**

BEEF STROGANOFF | 42
beef tenderloin, roasted mushrooms, egg noodles,
sweet vermouth cream sauce

PAN SEARED SALMON | 44
chorizo risotto, sugar snap peas,
citrus butter **GF**

PRIME RIBEYE*
14 oz. aged Center cut 62
garlic mashed potatoes, roasted vegetables,
choice of bordelaise or béarnaise sauce **GF**

GRILLED FILET MIGNON*
7 oz. Center cut 58
parmesan scalloped potatoes, chef's vegetables,
choice of bordelaise or béarnaise sauce **GF**

OLD FASHIONED BROASTER
FRIED CHICKEN | 39
haricots vert, garlic mashed potatoes,
country gravy

EL CHORRO VEGETABLE STEAK | 30
roasted cauliflower, harissa chickpea stew,
sautéed spinach, herb chimichurri **V/GF**

RED WINE BRAISED BEEF
SHORT RIBS | 39
roasted garlic mashed potatoes, glazed baby carrots,
brown ale demi-glace

JUMBO SHRIMP CITRUS PASTA | 45
basil fettuccini, cashew cream, pickled red onions,
lemon-lime butter sauce

GRILLED PORTOBELLO MUSHROOM | 30
roasted root vegetables, crispy brussels sprouts,
citrus quinoa, parsley puree **V/GF**

Surf It!

Enhance your entrée course

Crab Oscar: blue crab cake, asparagus, béarnaise sauce 15
Grilled Jumbo Shrimp (3): three Chorro dusted jumbo shrimp 16
Fried Lobster 4 oz, chipotle lime sauce 40

SIDES GRILLED ASPARAGUS 9 | CREAMY MAC & CHEESE 8 | BAKED POTATO 10 | GREEN BEANS AMANDINE 9
AU GRATIN POTATOES 9 | TOMATO WEDGES 6 | STICKY BUN BASKET (HALF DOZEN) 14