

## Starters

CHIPOTLE POMEGRANATE  
GLAZED SAUSAGE TRIO | 25  
local sausages, soft pretzel bread

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

SHRIMP PEPPER POT\* | 26  
sautéed shrimp, buttery beer broth,  
crispy dipping bread

CRAB & TUNA TOWER\* | 27  
blue crab meat, Ahi tuna,  
avocado, pico de gallo, tortilla chips GF

FLASH FRIED  
LOBSTER TAILS | 69  
6 oz. cold water lobster tail,  
spicy chipotle lime sauce & drawn butter

CLASSIC GIANT  
SHRIMP COCKTAIL | 28  
four poached Mexican white shrimp,  
bloody mary cocktail sauce GF

CRISPY CHICKEN LIVERS\* | 17  
seasoned flour,  
bacon onion marmalade

## Salads

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

EL CHORRO HOUSE SALAD | 18  
halved red leaf lettuce, creamy sherry vinaigrette,  
heirloom cherry tomatoes, pickled red onions, golden raisins,  
roasted hazelnuts, toasted goat cheese GF

CHOPPED SALAD | 21  
romaine, arugula, frisee, radicchio, tomato, cucumber, garbanzo,  
roasted sweet potatoes, pepitas, fennel, avocado,  
quinoa pearls, cilantro lime vinaigrette V/GF

GRANA PADANO CAESAR SALAD | 18  
roasted almond slivers, fried capers, rustic croutons,  
anchovy garlic Caesar dressing

TOMATO BURRATA SALAD | 19  
burrata cheese, extra virgin olive oil,  
balsamic syrup, greens GF

WEDGE SALAD | 18  
baby iceberg lettuce, crispy bacon, cucumber strings,  
pear tomatoes, blue cheese crumbles and dressing,  
rustic Noble Bread crisps

## Entrées

TROUT ALMONDINE | 43  
lemon brown butter, almonds & green beans,  
lemon oil poached potatoes GF

BEEF STROGANOFF | 47  
beef tenderloin, roasted mushrooms, egg noodles,  
sweet vermouth cream sauce

PAN SEARED SALMON | 48  
cheesy polenta, fennel, peach and arugula salad,  
citrus butter GF

PRIME NEW YORK\*  
12 oz. center cut 68  
garlic mashed potatoes, roasted vegetables,  
choice of bordelaise or béarnaise sauce GF

GRILLED FILET MIGNON\*  
7 oz. Center cut 64  
parmesan scalloped potatoes, chef's vegetables,  
choice of bordelaise or béarnaise sauce GF

OLD FASHIONED BROASTER  
FRIED CHICKEN | 42  
haricots vert, garlic mashed potatoes,  
country gravy

EL CHORRO VEGETABLE STEAK | 34  
roasted cauliflower, harissa chickpea stew,  
sautéed spinach, herb chimichurri V/GF

RED WINE BRAISED BEEF  
SHORT RIBS | 44  
roasted garlic mashed potatoes, glazed baby carrots,  
brown ale demi-glace

SEAFOOD PASTA | 49  
basil fettuccini, shrimp, scallops, clams, mussels,  
fire roasted tomato sauce with capers, olives, peppers

GRILLED PORTOBELLO MUSHROOM | 34  
roasted root vegetables, garlic spinach,  
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 10 | CREAMY MAC & CHEESE 12 | BAKED POTATO 10 | GREEN BEANS AMANDINE 10  
AU GRATIN POTATOES 10 | TOMATO SLICES 8 | STICKY BUN BASKET (HALF DOZEN) 16