

Starters

SCHREINER'S SAUSAGE TRIO | 25
house pickled vegetables, local mustards

ROASTED BONE MARROW | 21
salsa verde, microgreen salad, grilled noble 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

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

CRAB & TUNA STACK* | 27
blue crab meat, ahi tuna,
avocado, pico de gallo, tortilla chips GF

CHICKEN LIVERS MOUSSE | 17
balsamic berry jam, rye crisps

Salads

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

EL CHORRO HOUSE SALAD | 18
local lettuce, crow's dairy goat cheese, dried fruits,
candied pecans, white balsamic vinaigrette GF

GRANA PADANO CAESAR SALAD | 18
rustic croutons, anchovy garlic caesar dressing,
shaved parmesan, white anchovies

CHOPPED SALAD | 21
local greens, tomatoes, cucumber, garbanzo,
roasted sweet potatoes, pepitas, jicama, avocado, quinoa pearls,
chipotle sherry vinaigrette V/GF

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

WEDGE SALAD | 20
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
hominy succotash, spinach,
chipotle lime glaze GF

PRIME NEW YORK*
12 oz. center cut 68
horseradish mashed potatoes, broccolini,
roasted mushroom chimichurri 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
haricot verts, 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-glaze

SHRIMP LINGUINI | 45
fresh pasta, jumbo shrimp, roasted tomato fondue,
artichoke tapenade

PORK CHOP MILANESE | 38
breaded & fried, crispy potatoes,
lemon caper sauce, broccolini

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 ALMONDINE 10
AU GRATIN POTATOES 10 | TOMATO SLICES 8 | STICKY BUN BASKET (HALF DOZEN) 16