

STARTERS

GREEN GARLIC ESCARGOT Crimini mushrooms, parsley, focaccia points	\$18
CRAB AND SHRIMP CAKE Avocado remoulade	\$21
WAGYU SLIDERS* Truffle aioli, gruyere cheese, caramelized onions	\$19
LOLLIPOP LAMB CHOPS* Eggplant, tomato, soy glaze	\$25

RAW/CHILLED

OYSTERS ON THE HALF SHELL* Champagne mignonette, cocktail sauce	\$21
JUMBO GULF SHRIMP COCKTAIL Cocktail sauce, spicy mustard aioli	\$21

DELUXE SEAFOOD PLATTER \$45*

Assorted oysters, shrimp cocktail, crab cocktail, tuna tartare

SOUPS & SALADS

FRENCH ONION SOUP Gratinee gruyere cheese	\$15
SHE CRAB SOUP Dry sherry	\$15
CAESAR SALAD*	\$14
BACON AND WEDGE House made bacon steak, crisp iceberg, birchrun blue	\$18
GRILLED SIRLOIN STEAK SALAD* Arugula, smoked tomatoes, cucumber, point reyes blue, balsamic dressing	\$18

Salad add-ons: grilled chicken \$6 / shrimp \$13 / salmon \$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Joey Chops

BRUNCH  MENU

245 Lancaster Ave, Malvern, PA 19355

BRUNCH SPECIALS

FRENCH OMELETTE gruyere cheese, breakfast potatoes add-ons: house bacon, sausage, mushrooms, spinach +\$1	\$13
CLASSIC EGGS BENEDICT House bacon, breakfast potatoes	\$15
EGGS NORWEGIAN Smoked salmon, breakfast potatoes	\$18
EGGS FLORENTINE Sautéed Spinach, breakfast potatoes	\$18
BRIOCHE FRENCH TOAST strawberry, chantilly cream, maple syrup	\$16
STEAK & EGGS 6oz Filet Mignon, eggs your way, breakfast potatoes	\$42

SIDES

THICK CUT STEAK HOUSE FRIES \$8	GRILLED ASPARAGUS \$12
BAKED POTATO \$8	CRISPY ONION RINGS \$12
LOBSTER MAC AND CHEESE \$20	BLUE CRAB FRIED RICE \$16
CRISPY FRIED BRUSSELS SPROUTS \$13	KENNET SQUARE MUSHROOMS \$13
CREAMED SPINACH \$13	CHARRED BROCCOLINI \$12
WHIPPED POTATO \$10	TWICE BAKED SQUASH \$12

SANDWICHES

SERVED WITH FRENCH FRIES OR SIDE SALAD

SMOKED RIBEYE & CHEDDAR Crispy onions, horseradish cream, kaiser	\$18
GRILLED CHICKEN BLTA Ciabatta, house smoked bacon, garlic aioli	\$16

10.OZ BLACK ANGUS STEAKHOUSE BURGER* \$24
Gruyere cheese, bacon, onion rings, house steak sauce

ENTREES

SALMON WELLINGTON mushroom duxelle, spinach, beurre blanc	\$34
GRILLED WHOLE BRANZINO* piperade, gigante bean salad	\$34
SEARED TUNA STEAK* shaved brussels, jasmine rice, soy glaze	\$38

SIGNATURE BEEF

FILET MIGNON 8.OZ*	\$53
NEW YORK STRIP 14.OZ*	\$46
DELMONICO 18.OZ*	\$58
BUTCHERS CUT 9.OZ*	\$36

STEAK ADDITIONS

MAITRE D'BUTTER \$3 / BEARNAISE SAUCE* \$3 / AU POIVRE \$5
BORDELAISE SAUCE \$3 / BIRCHRUN BLUE CRUST \$6
WARM BUTTERED SNOW CRAB \$18
ASPARAGUS AND CRAB OSCAR* \$24
4-6 OZ. ATLANTIC LOBSTER TAIL \$MP