

# STARTERS

BURRATA	\$15
belgioso burrata, calabrian honey, garlic bread crostinis	
GREEN GARLIC ESCARGOT	\$18
crimini mushrooms, parsley, focaccia points	
OYSTER ROCKEFELLER	\$18
creamed herbs, lemon, bacon, crumb	
GRILLED SCALLOPS ON THE HALF SHELL	\$24
sage brown butter, spaghetti squash	
LOBSTER DUMPLINGS	\$21
edamame, lemongrass	
WAGYU SLIDERS*	\$19
truffle aioli, gruyere cheese, caramelized onions	
LOLLIPOP LAMB CHOPS*	\$29
eggplant, tomato, soy glaze	

# SANDWICHES

SERVED WITH FRENCH FRIES OR SIDE SALAD

SMOKED RIBEYE & CHEDDAR	\$18
crispy onions, horseradish cream, kaiser	
BLACKENED TUNA CIABATTA*	\$18
avocado, smoked tomato aioli, arugula	
GRILLED CHICKEN BLTA	\$16
ciabatta, house smoked bacon, avocado, garlic aioli	

# Joey Chops

## LUNCH MENU

245 Lancaster Ave, Malvern, PA 19355

# SOUPS & SALADS

FRENCH ONION SOUP	\$15
gratinee gruyere cheese	
SHE CRAB SOUP	\$15
dry sherry	
CAESAR SALAD*	\$14
WARM SHRIMP SALAD	\$21
avocado, roasted tomato, citrus beurre blanc	
BACON AND WEDGE	\$18
house made bacon steak, crisp iceberg, birchrun blue, radish, onion	
GRILLED CHICKEN COBB SALAD	\$16
hard boiled egg, bacon, birchrun blue cheese, avocado, buttermilk dressing	
GRILLED SIRLOIN STEAK SALAD*	\$18
arugula, smoked tomatoes, cucumber, crispy onion, birchrun blue, balsamic dressing	
GREEK BEET SALAD	\$14
marinated beets, greek yogurt, arugula, feta	
salad add-ons: grilled chicken \$6 / shrimp \$13 / salmon \$13	

# RAW/CHILLED

OYSTERS ON THE HALF SHELL*	\$21
champagne mignonette, cocktail sauce	
JUMBO GULF SHRIMP COCKTAIL	\$21
cocktail sauce, spicy mustard aioli	
SPICY SALMON CRISPY RICE*	\$16
jalapeño	
SPICY TUNA TARTARE*	\$19
smashed avocado, mango, radish, root vegetable chips	
BLUE CRAB DEVILED EGG	\$18
trout roe, dill, piquant spice	

## DELUXE SEAFOOD PLATTER \$45\*

assorted oysters, shrimp cocktail, crab cocktail, tuna tartare

# SIGNATURE BEEF

BUTCHERS CUT 9.OZ*	\$36
FILET MIGNON 8.OZ*	\$53
FILET MIGNON "QUEENS CUT" 6.OZ*	\$45
PRIME NEW YORK STRIP 14.OZ*	\$60
PRIME DELMONICO 18.OZ*	\$70

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

# STEAK ADDITIONS

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

# SIDES

THICK CUT STEAK	GRILLED ASPARAGUS \$12
HOUSE FRIES \$8	BLUE CRAB FRIED RICE \$16
BAKED POTATO \$8	CRISPY ONION RINGS \$12
WHIPPED POTATO \$10	

CREAMED SPINACH \$13	KENNET SQUARE MUSHROOMS \$13
LOBSTER MAC AND CHEESE \$20	CRISPY FRIED BRUSSELS SPROUTS \$13
CHARRED BROCCOLINI \$12	

\*market prices may vary and adjust | a 20% gratuity will automatically be added to final bills of parties of 6 or more

\*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.