

STARTERS

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| BURRATA | \$15 |
| belgioioso 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 | |

SOUPS & SALADS

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| 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, birchrn blue, radish, onion | |
| GREEK BEET SALAD | \$14 |
| marinated beets, greek yogurt, arugula, feta | |

Joey Chops

DINNER  MENU

245 Lancaster Ave, Malvern, PA 19355

SIGNATURE CUTS

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|---------------------------------|-------|
| FILET MIGNON 8.OZ* | \$53 |
| FILET MIGNON "QUEENS CUT" 6.OZ* | \$45 |
| BUTCHERS CUT 9.OZ* | \$36 |
| WAYGU TERES MAJOR* | \$53 |
| DUROC PORK TOMAHAWK 16OZ | \$45 |
| PRIME NEW YORK STRIP 14.OZ* | \$60 |
| PRIME DELMONICO 18.OZ* | \$70 |
| DRY AGED BONE-IN RIBEYE 22.OZ* | \$92 |
| DRY AGED PORTERHOUSE 32.OZ* | \$110 |

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

STEAK ADDITIONS

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| 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 HOUSE FRIES \$8
BAKED POTATO \$8
LOBSTER MAC AND CHEESE \$20
CRISPY FRIED BRUSSELS
SPROUTS \$13

CREAMED SPINACH \$13
WHIPPED POTATO \$10
CHARRED BROCCOLINI \$12
TWICE BAKED SQUASH \$12

GRILLED ASPARAGUS \$12
CRISPY ONION RINGS \$12
BLUE CRAB FRIED RICE \$16
KENNET SQUARE MUSHROOMS \$13

RAW/CHILLED

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| 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 \$99*

assorted oysters, shrimp cocktail, crab cocktail, tuna tartare

ENTREES

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| SALMON WELLINGTON | \$34 |
| mushroom duxelle, spinach, beurre blanc | |
| AIRLINE CHICKEN MILANESE | \$30 |
| broccolini, castle valley mill polenta, pesto | |
| GRILLED WHOLE BRANZINO* | \$34 |
| piperade, gigante bean salad | |
| SEARED TUNA STEAK* | \$38 |
| shaved brussels, jasmine rice, soy glaze | |
| FILET TIP PAPPARDELLE* | \$33 |
| kennett square mushrooms, cipollini onions, crème fraîche | |
| BURRATA RAVIOLI | \$13/\$24 |
| san marzano DOP, basil | |

*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.