



## Wines by the Glass

<i>White</i>	6 oz   9 oz	<i>Red</i>	6 oz   9 oz
<b>Prosecco</b> , Zardetto, NV, Italy.....	8.25   --	<b>Pinot Noir</b> , Matua, 2017 .....	9.35   14
<b>Riesling</b> , Dr. Loosen, 2017 Dr. L.....	8.25   12	<b>Pinot Noir</b> , MacMurray Ranch, 2016.....	10.25   15
<b>Pinot Grigio</b> , Stella, 2018 .....	6.75   10	<b>Pinot Noir</b> , Meiomi, 2017 .....	10.75   16
<b>Sauvignon Blanc</b> , Yealands, 2018.....	8.25   12	<b>Malbec</b> , Tilia, 2018.....	7.35   11
<b>Rosé</b> , Milbrandt, 2018 .....	8.25   12	<b>Merlot</b> , Columbia Crest, 2015 .....	8.75   13
<b>Sauvignon Blanc</b> , Kim Crawford, 2018....	10.75   16	<b>Cab. Sauv.</b> , Louis Martini, 2017.....	8.25   12
<b>Chardonnay</b> , Ch. Ste. Michelle, 2016.....	7.75   11	<b>Cab. Sauv.</b> , Duckhorn, 2016 Decoy.....	12.75   19
<b>Chardonnay</b> , Kendall Jackson, 2017 .....	9.75   14		

## Cocktails

<b>Moscow Mule</b> ...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime.....	9.50	<b>Classic Mojito</b> ...Cruzan Rum, fresh muddled mint & lime.....	9.00
<b>Mango Martini</b> ...Malibu Mango Rum, Licor 43 & a splash of pineapple .....	9.00	<b>Mango Mojito</b> ...Malibu Mango Rum, fresh muddled mint & lime.....	9.50
<b>Great American Classic Martini</b> ... Gilbey's Gin or Gordon's Vodka.....	7.50	<b>Pineapple Mojito</b> ...Malibu Coconut Rum, pineapples, fresh muddled mint & lime.....	9.25
Absolut or Tito's.....	9.75	<b>Classic Margarita</b> ... Sauza Blanco & Gran Gala.....	8.75
<b>Raspberry Lemon Drop Martini</b> ...Absolut Citron, fresh squeezed lemon & raspberries.....	10.00	<b>Mike's Margarita</b> ...Citronge, Blue Curacao & Grand Marnier on the rocks.....	9.75
<b>Peach Bellini</b> ...Prosecco & peach nectar.....	9.25	<b>Sweetwater Perfect Margarita</b> ... Hornitos Resposado & Citronge.....	9.75
<b>Bourbon Smash</b> ...Maker's Mark, fresh muddled lemon & mint .....	11.25		

*House Spirits - Bacardi, Sanza Blanco, Gilbey's London Dry Gin, Gordon's Vodka & Jim Beam*

## Beers

<b>Great American Restaurants Pale Ale</b> , tap....	6.25	<b>Stella Artois</b> , tap.....	7.00
<b>Mike's American Lager</b> , tap.....	6.25	<b>Solace Partly Cloudy IPA</b> , tap .....	6.75
<b>Mike's American Ale</b> , tap.....	6.25	<b>Founders All Day IPA</b> , tap .....	6.50
<b>Miller Lite</b> , tap .....	6.00	<b>Bud Light</b> , bottle .....	6.00
<b>Devils Backbone Eight Point IPA</b> , tap .....	6.75	<b>Yuengling Lager</b> , bottle .....	6.00
<b>Solace 2 Legit 2 Wit</b> , tap.....	6.75	<b>Corona</b> , bottle .....	6.75
<b>Blue Moon Belgian White Ale</b> , tap .....	6.75	<b>Heavy Seas Loose Cannon IPA</b> , bottle.....	6.75

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**Mike's American Ale**...brewed in an English style with American 2-row pale, caramel and black malts using Cluster Willamette and Mt. Hood hops.

**Mike's American Lager**...made using an ale recipe combined with lager brewing techniques to create a unique beer that is more aromatic and herbal with a softer finish than a traditional lager.

**Great American Restaurants Pale Ale**...fruity with a dry hop finish - a complex and entirely drinkable beer.

**Blue Moon Belgian White Ale**...a refreshing, unfiltered wheat ale, spiced with fresh coriander and orange peel...Gold Medal Winner at the 1995 World Beer Olympics.

**Devils Backbone Eight Point IPA**...a strong malt bill that delivers heavy biscuit notes & a bit of caramel sweetness. The hops come through as a layer of sticky pine & peppery spice. Proud, brash, youthful, yet approachable.

**Founders All Day**...an all-day IPA naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish.

**Solace Partly Cloudy**... a double dry-hopped, juicy New England style IPA. Hopped exclusively with El Dorado hops & Citra hops.

## Famous Since 1947



## Starters & Small Plates

<b>Tex Mex Eggrolls</b> with avocado dipping sauce.....	9..
<b>Firecracker Shrimp</b> crumb fried & tossed w. thin beans and spicy pepper jelly.....	10
<b>Hot Spinach &amp; Artichoke Dip</b> with Reggiano parmesan, jack cheese & tortilla chips.....	11
<b>Fried Chesapeake Bay Oysters</b> with mixed greens, fresh corn, blue cheese & horseradish cream.....	12
<b>Crispy Fried Point Judith Calamari</b> with onion straws & lobster ginger sauce.....	13
<b>Homemade Soup</b> .....	7.....
Mon...Chicken Tortilla    Tues...Lobster Bisque    Wed...Clam Chowder	
Thurs...Lobster Bisque    Fri...Crab & Corn Chowder    Sat...Lobster Bisque    Sun...Crab & Corn Chowder	

## Fresh Salads

*Antibiotic-free, local chicken*

<b>Field Greens Salad</b> with tomato, sun dried cranberries, dates, pine nuts, croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1 .....	7..
<b>Caesar</b> hearts of romaine & baby greens with Reggiano parmesan & garlic croutons.....	8
<b>Traditional Iceberg Wedge</b> blue cheese, bacon, onion & tomatoes.....	8.
<b>Chop House Salad</b> mixed greens, fresh corn, tomato, scallions & croutons with buttermilk herb.....	8
<b>Chop House w. Bacon, Cheddar &amp; Jack</b> fresh corn, tomato, scallions, croutons & buttermilk herb.....	9
<b>Warm Goat Cheese &amp; Spiced Pecan Salad</b> field greens with grape tomatoes, sun dried cranberries, croutons & champagne vinaigrette.....	9..
<b>Monterey Salad w. Spiced Pecans</b> lightly fried chicken on mixed greens, with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb.....	15
<b>Southwest Chicken Salad</b> avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato salsa, buttermilk herb & a smidge of BBQ sauce.....	16
<b>Mike's Roast Chicken Salad</b> field greens, fresh corn off the cob, grape tomatoes, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese, croutons & champagne vinaigrette.....	16
<b>Short Smoked Grilled Salmon*</b> over field greens w. champagne vinaigrette, grape tomatoes, sun dried cranberries, dates, croutons & pine nuts...Laura Chenel goat cheese, add \$1.....	19
<b>Hanger Steak Salad*</b> Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb.....	19

## Sandwiches

*Our Certified Angus Beef® is ground here daily & grilled over hickory...served with Great American fries*

<b>Hickory BBQ Burger*</b> Certified Angus Beef®, cheddar, Havarti & BBQ sauce.....	13
<b>Cheddar Burger*</b> CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & lettuce.....	13
<b>Bacon Cheeseburger*</b> CAB®, pecanwood smoked bacon, American cheese & wicked sauce.....	15

## Sides

<b>Cucumber, Tomato &amp; Corn Salad</b> .....	4	<b>Mashed Potatoes</b> .....	4
<b>Grilled Broccoli</b> .....	4	<b>Sweet Potato Fries</b> .....	4
<b>Loaded Baker</b> .....	5	<b>Roasted Cremini Mushrooms</b> .....	4
<b>Crispy Brussels Sprouts with Bacon &amp; Spiced Pecans</b> .....		4	

## Kids Under 12

*Served with fountain soda, milk, juice or lemonade*

<b>Grilled Cheese</b> choice of fries, unsweetened applesauce or carrots.....	5.
<b>Mac 'n Cheese</b> choice of fries, unsweetened applesauce or carrots.....	5.
<b>Cheeseburger</b> CAB®, choice of fries, unsweetened applesauce or carrots.....	6
<b>Chicken Fingers</b> choice of fries, unsweetened applesauce or carrots.....	6.
<b>Grilled Short Smoked Salmon</b> choice of fries, unsweetened applesauce or carrots.....	7

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*Our hearth baked bread comes from Best Buns Bread Company, our retail bakery in Shirlington, VA*



## Beef

*Our steaks and prime ribs come with a field greens salad*

- Wednesday & Thursday...Wood Grilled CAB® Hanger Steak\*** mashed potatoes & roasted mushrooms....24
- Aged 5 Star® Reserve Prime Rib\*** traditional or blackened...while it lasts...  
with mashed potatoes.....20 oz...37, 16 oz...33, 12 oz...28
- 5 Star® Reserve Rib Eye Steak\*** with mashed potatoes & roasted cremini mushrooms .....32
- Drunken Rib Eye\*** 5 Star® Reserve marinated in our Great American Pale Ale...  
with mashed potatoes & roasted cremini mushrooms .....32
- Filet Mignon\*** on mashed potatoes with roasted cremini mushrooms .....10 oz...35, 7 oz...29

<b>RARE</b>	<b>MED. RARE</b>	<b>MEDIUM</b>	<b>MED. WELL</b>	<b>WELL DONE</b>
COOL RED	WARM RED	HOT RED	HOT PINK	ORDER
CENTER	CENTER	CENTER	CENTER	CHICKEN

## Fresh Seafood & Pasta

- Sauteed Jumbo Lump Crab Cakes** with remoulade sauce, fries & cole slaw.....market
- Hickory Grilled Fresh Fish\*** hand filleted in house daily .....market
- Penne Primavera** broccolini, mushrooms, asparagus, tomato, basil, baby greens, garlic,  
olive oil and Reggiano parmesan.....add chicken...\$3, add shrimp...\$4, add both...\$6.....15
- Pecan Crusted Trout** with the original chardonnay citrus sauce & grilled broccolini.....19
- Jambalaya Pasta** with shrimp, chicken & andouille sausage in spicy Creole sauce.....20
- Grilled Short Smoked Salmon Filet\*** with mashed potatoes & dijon cream sauce.....21
- Crab Cake & Filet Mignon\*** on mashed potatoes .....7. oz filet...34, 5 oz filet...28

## Chicken, Ribs & Chops

*Antibiotic-free, local chicken*

- Fried Chicken Tenderloins** served with honey mustard sauce, fries & cole slaw.....14
- Grilled Chicken** with thin green beans, roasted mushrooms & brown butter sauce on angel hair .....16
- Roast Bell & Evans Half Chicken** with garlic mashed potatoes & brown butter sauce...while it lasts.....18
- Tuesday only...Barbeque Beef Back Ribs** with mustard 'Q sauce & mac 'n cheese.....22
- Hickory Smoked Baby Back Ribs** french fries & cole slaw.....23
- Berkshire Pork Chop\*** hickory grilled...mashed potatoes, grilled broccolini &  
Huber's roast corn salsa...while it lasts.....12 oz...25

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## Desserts

- Key Lime Pie** with candied vanilla cookie crust.....8
- Deep Dish Apple Pecan Pie** with vanilla ice cream .....8
- Warm White Chocolate Bread Pudding,** with vanilla ice cream  
& caramel.....8.
- Warm Flourless Chocolate Waffle** with vanilla ice cream .....8

*All Food is Available To-Go.*

*To reduce your wait, please phone ahead before you leave for Mike's.*

*\* May contain raw or undercooked ingredients. Written information is available upon request.*



*Our wines by the glass are available in 6 oz and 9 oz pours.*

### *Whites*

Prosecco, Zardetto, NV, Italy.....	8.25	.....31
Sparkling, Roederer Estate, Brut NV, Mendocino, 91WS.....		47
Champagne, Perrier-Jouët, Grand Brut NV, France, 90WS.....		62
Champagne, Moët & Chandon, Brut, Grand Vintage, '09, France, 94WS.....		89
Riesling, Dr. Loosen, 2017 Dr. L, Germany.....	8.25	.....12 .....31
Riesling, Dr. Loosen & Ch. Ste. Michelle, 2014 Eroica, 91WA.....		42
Pinot Grigio, Stella, 2018, Umbria.....	6.75	.....10.....25
Pinot Grigio, Attems, 2017, Venezia, 90V.....		39
Pinot Gris, Adelsheim, 2015, Willamette Valley.....		44
Chenin Blanc, Ken Forrester, 2017, South Africa.....		36
Sauvignon Blanc, Yealands, 2018, New Zealand.....	8.25	.....12 .....31
Sauvignon Blanc, Kim Crawford, 2018, Marlborough, 90WS.....	10.75	.....16 .....42
Sauvignon Blanc, Craggy Range, '17 Te Muna Rd., Marlborough, 90WS.....		44
Rosé, Milbrandt, 2018, Columbia Valley.....	8.25	.....12 .....31
Rosé, Laroche, 2018 La Chevalière, Languedoc.....		33
Viognier, Horton, 2017, Virginia.....		39
Viognier, Fess Parker, 2014, Santa Barbara.....		44
Chardonnay, Chateau Ste. Michelle, 2016, Columbia Valley.....	7.75	.....11.....29
Chardonnay, Kendall Jackson, 2017, California.....	9.75	.....14.....37
Chardonnay, Landmark, 2015 Overlook, Sonoma, 90WE.....		42
Chardonnay, Sonoma-Cutrer, 2017, Russian River Ranches.....		44
Chardonnay, Cakebread, 2016, Napa.....		57

### *Reds*

Pinot Noir, Matua, 2017, Marlborough.....	9.35	.....14.....35
Pinot Noir, MacMurray Ranch, 2016, Central Coast.....	10.25	.....15 .....39
Pinot Noir, Meiomi, 2017, Monterey-Sonoma-Santa Barbara.....	10.75	.....16 .....42
Pinot Noir, La Crema, 2016, Sonoma, 90WE.....		47
Pinot Noir, Paul Hobbs, 2016 Crossbarn, Sonoma, 91WA.....		49
Pinot Noir, Cristom, 2017 Mt. Jefferson, Willamette Valley, 93WA.....		56
Malbec, Tilia, 2018, Mendoza.....	7.35	.....11 .....27
Malbec, Familia Zuccardi, 2017 Series A, Mendoza, 91WA.....		34
Malbec, Don Miguel Gascon, 2016 Reserva, Mendoza.....		47
Merlot, Columbia Crest, 2015, Columbia Valley.....	8.75	.....13.....33
Merlot, Markham, 2017, Napa.....		46
Shiraz, Yangarra, 2017, S.E. Australia.....		38
Chianti, Castello D'Albola, 2014, Tuscany.....		37
Zinfandel, St. Francis, 2016 Old Vines, Sonoma, 90WS.....		42
Zinfandel, Seghesio, 2017, Sonoma, 93WS.....		44
Cabernet Sauvignon, Louis Martini, 2017, California.....	8.25	.....12 .....31
Cabernet Sauvignon, Sterling, 2016, Central Coast.....		32
Cabernet Sauvignon, Ch. Ste. Michelle, 2016, Columbia Valley.....		38
Cabernet Sauvignon, Catena, 2016, Mendoza, 90WA.....		39
Cabernet Sauvignon, Avalon, 2016, Napa.....		42
Cabernet Sauvignon, Raymond, 2016, North Coast.....		44
Cabernet Sauvignon, Duckhorn, 2016 Decoy, Sonoma.....	12.75	.....19 .....46
Cabernet Sauvignon, Girard, 2017, Napa.....		52
Cabernet Sauvignon, Stonestreet, '15 Monument Ridge, Alexander Vv., 91WA.....		59
Cabernet Sauvignon, L'Ecole No. 41, 2015, Walla Walla, 91WS.....		63
Zinfandel-Cabernet-Petite Sirah, The Prisoner, 2018, Napa.....		68
Cab. Sauv.-Malbec-Merlot, Chalk Hill, 2015 Estate Red, Sonoma, 94WA.....		84

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95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

*Wines are grouped by grape from milder and sweeter to drier and more intense.  
We card everybody under 26. It's a great idea & it's the law. If we forget, your dessert is free. Please ask for a manager.*