

LUNCH MENU



APPETIZERS

MARTINI SHRIMP COCKTAIL \$12.50

Court Bouillon Poached Jumbo Shrimp with Stuffed Queen Olives, Absolut Cocktail & Creole Remoulade.

PEPPERED SEA SCALLOPS \$12.95

Silver Dollar Pepper Seared Scallops served over Wilted Spinach with Sun-dried Tomatoes, Bacon, and Shallots. Served with a Lemon-Pepper Marmalade.

*AHI TUNA \$12.95

Cooked to Order. Sesame Seared Rare with Wakame Salad and Wasabi. Served with a Ginger Ponzu.

CALAMARI FRITA \$9.95

Lightly Breaded and Fried. Topped with Fried Leeks. Served with Sauce Cardinale.

NEW ORLEANS STYLE BARBECUE SHRIMP \$12.95

Fresh Cracked Pepper and Rosemary Marinated Shrimp simmered in Butter, White Wine, Garlic and other Classic Spices. Served over Toasted Crostini.

CHEESAPEAKE BAY OYSTERS \$11.95

Lightly Breaded and Fried Golden Crisp. Topped with Fried Leeks. Served with Creole Remoulade.

SOUPS

FRENCH ONION SOUP, GRATINEE \$6.95

SEAFOOD BISQUE \$7.95

CHEF'S HOMEMADE SELECTION \$5.95

SALADS

OPUS 9 HOUSE SALAD \$6.95~(with any Sandwich or Entrée \$2.50)

Mixed Greens, Romaine, Carrots, Shaved Radishes, Cucumbers, Fresh Basil, Cherry Tomatoes, Feta Cheese, and Sunflower Seeds, Choice of Dressing

CAESAR SALAD \$7.50~(with any Sandwich or Entrée \$2.50)

Fresh Chopped Romaine Hearts, House-Made Dressing, Garlic Croutons, Shaved Pecorino Romano.

CHOPHOUSE SALAD \$8.95

Fresh Mixed Greens, Bacon, Yellow Tomatoes, Carrots, Cucumbers, Roasted Red Peppers, Spicy Pecans.

THAI SPINACH SALAD \$9.95

Baby Spinach tossed in a Sesame Soy Dressing. Topped with Egg, Carrot, Tomato, Cucumber and toasted Peanuts served with Grilled Chicken.

CAPRESE SALAD \$9.75

Red and Yellow Tomatoes, fresh mozzarella, red onion and a chiffonade of fresh Basil with our house Basil Vinaigrette Dressing.

*SALAD NICOISE \$14.95

Mixed Greens, Grape Tomatoes, Fresh Green Beans, Olives, Egg, Capers, Scallion Dijon Vinaigrette. With Seared Ahi Tuna.

OPUS SALAD ADD-ONS

Garlic Shrimp: \$6.95 Grilled Chicken: \$4.95 Crab Cake: \$8.95 Grilled Salmon*: \$6.95

Petit Filet Mignon: \$10.95 Fried Oysters: \$6.95 Grilled/Blackened Tuna*: \$8.95

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

SANDWICHES

Served with a Kosher Spear and Choice of Opus Fries, Homemade Potato Salad, Pasta Salad, or Fresh Fruit. (add an Opus House Salad or Caesar Salad for \$2.50)

PRIME RIB SANDWICH \$10.95

Perfectly roasted, thinly sliced Prime Rib served with Horseradish Cheddar Cheese. Accompanied with Hot Au Jus.

OPUS 9 CHICKEN BREAST SANDWICH \$8.50

Herb Grilled Chicken Breast Roasted Peppers and Melted Provolone.

JUMBO LUMP CRAB CAKE SANDWICH \$12.50

Absolutely NO filler! Served on our freshly Baked-In-house Buttered Toasted Bun with Red Pepper Aioli.

OPUS 9 CLUB SANDWICH \$12.50

Black Forest Ham, Smoked Turkey, Swiss Cheese Whole grain Wheat Bread. Lettuce, Tomato, Mayonnaise.

WAGNER CHICKEN SALAD \$9.50

Freshly made Chicken Salad, with Grapes and Walnuts on Whole grain Wheat Bread.

*GRILLED TUNA SANDWICH \$9.95

Lemon & Cracked Pepper Grilled Tuna Steak Red Onions, Avocado, & Spicy Citrus Aioli.

*THE MOZART BURGER \$9.95

The finest ground chuck combined with freshly ground Andouille Sausage. Cooked to Order.

*THE BEETHOVEN BURGER \$14.50

The Finest Kobe ground beef-Grass Fed, hormone free beef creates an unbelievable burger!! Cooked to order.

All burgers are accompanied with two toppings, lettuce, tomato, red onion, Kosher spear and roasted garlic mayonnaise.

(Additional toppings \$.95 each)

Cheddar Cheese

Bleu Cheese Crumbles

Tobacco Onion Straws

Caramelized Onions

Swiss Cheese

Horseradish Cheddar

Smoked Bacon

Sautéed Onions & Mushrooms

Grilled Portabella Mushroom

Steakhouse

ENTREES

Served with garlic mashers and chef's selection of vegetables. (add an Opus House Salad or Caesar Salad for \$2.50)

FILET MIGNON (6oz) \$21.95

The Finest Center-Cut Tenderloin: Cooked To Your Request.

OSCAR 9 (6 OZ.) \$26.95

Center Cut Filet Mignon: Cooked to your liking. Atop marinated Portabella Mushroom and Asparagus Topped with Classic Béarnaise Sauce and Sautéed Lump Crab Meat.

NEW YORK STRIP STEAK (8oz) \$18.95

The Finest Sirloin: Perfectly Cooked to Your Request.

AU POIVRE STYLE (8oz) \$19.95

Our New York Strip Encrusted With a Mélange of White, Red and Black Peppercorns: Pan-Seared and Deglazed with Brandy. Finished with a Brandy Cream Sauce.

OPUS 9 LUMP CRAB CAKE \$15.50

Lump Crabmeat and Our Special Seasonings.

CHICKEN GENOESE \$10.50

Pesto Marinated Chicken Breast Sautéed Spinach and Sun Dried Tomatoes. Fresh Mozzarella.

*TUNA MIGNON \$15.95

A mélange of Wild Mushrooms with julienne Red Peppers sautéed with Shallots and White Wine in a Sweet Chili and Butter sauce

SIDES (LARGE ENOUGH TO SHARE)

Chef's Sautéed Seasonal Vegetables \$6.25

Opus 9 Battered Onion Rings \$7.95

Red Skin Garlic Mashers \$5.95

Caramelized Onions & Mushrooms with Demi-Glace \$6.25

Creamed Corn au Gratin \$6.50

Opus 9 Steak Fries \$4.95

Fresh Asparagus with Hollandaise \$6.95

Steamed Broccoli Florets \$6.50

Creamed Spinach \$6.50