

# LUNCH MENU



## APPETIZERS

### MARTINI SHRIMP COCKTAIL \$11.95

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 \$12.50

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

### CALAMARI FRITA \$9.50

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

### NEW ORLEANS STYLE BARBECUE SHRIMP \$12.50

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

### CHEESAPEAKE BAY OYSTERS \$11.50

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 \$5.75

## 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 \$9.50

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

### \*THE MOZART BURGER \$8.95

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

### \*THE BEETHOVEN BURGER \$13.50

*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

## 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

Fresh Yellowfin Tuna. Topped with Sautéed Wild Mushrooms and an Aged Balsamic Demi-Glace.

## 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

# Steakhouse