



APPETIZERS

LOBSTER CORN CHOWDER Cup 5.25	Bowl 7.95
OYSTERS ON THE HALF SHELL (6)	12.95
OYSTERS ROCKAFELLER	14.95
SHRIMP COCKTAIL <i>Cocktail sauce</i>	12.95
DOWN HOME SHRIMP <i>Served with garlic mashed potatoes & down home butter cream sauce</i>	14.95
MARYLAND JUMBO LUMP CRAB CAKES <i>Served with a corn salsa and caper tartar sauce</i>	14.95
FRIED CALAMARI <i>With golden yellow squash, zucchini, & roasted garlic remoulade</i>	12.95
HOUSE SMOKED SALMON <i>Red Onions, tomatoes, capers, dill cream</i>	10.95
ESCARGOT <i>Baked in garlic butter, topped with Havarti dill cheese</i>	10.95
BACON WRAPPED BBQ SCALLOPS <i>With a peach poblano BBQ sauce</i>	13.95
DUCK CONFIT SPRING ROLLS <i>Served with a jicama slaw & lingonberry sauce</i>	10.95
PORTABELLA FRIES <i>With a roasted garlic remoulade</i>	10.95

SALADS

CAESAR <i>Crisp romaine lettuce with anchovies & parmesan cheese</i>	6.25
TOMATO AND ONION <i>Sliced tomato and grilled onion</i>	6.25
<i>With Maytag Blue Cheese crumbles</i>	7.25
MIXED GREENS <i>Hard boiled egg and tomato wedges</i>	5.25
ICEBURG WEDGE <i>With apple wood smoked bacon</i>	6.25

STEAK TEMPERATURES

RARE — Very Red, Cool Center
 MEDIUM RARE — Red, Warm Center
 MEDIUM — Pink Center
 MEDIUM WELL — Slightly Pink Center
 WELL — Broiled Throughout, No Pink
 * Not responsible for well-done steaks

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD <i>Crisp romaine lettuce, house-made croutons with anchovies & parmesan cheese</i>	13.95
FRESH FENNEL AND SALMON SALAD <i>Fresh greens, red onion, blue cheese, candied walnuts, and grilled salmon with tangerine vinaigrette</i>	16.95
CHILLED SEAFOOD COBB SALAD <i>With king crabmeat, smoked salmon, and shrimp with hard boiled egg, bacon, Maytag Blue and aged Cheddar cheese with choice of dressing</i>	18.95

DRY AGED U.S.D.A. PRIME

NEW YORK STRIP 12 OZ	32.95
16 OZ	42.95
DELMONICO 14 OZ	34.95
BONE-IN DELMONICO 22 OZ	44.95
PORTERHOUSE 24 OZ	49.95
ROAST PRIME RIB KING CUT 24OZ	39.95
ENGLISH CUT 14OZ	28.95
DOUBLE CUT PRIME AMERICAN LAMB CHOPS TWO-2 BONE CHOPS	30.95
THREE-2 BONE CHOPS	40.95
PISTACHIO ENCRUSTED ADD 2.00	

DRY AGED U.S.D.A. CHOICE

FILET MIGNON 8 OZ	29.95	12 OZ	37.95
N.Y. STRIP 14 OZ			31.95
T-BONE 18 OZ			28.95
DOUBLE CUT BONE-IN IOWA PORK CHOP 20 OZ			23.95
FILET MEDALLIONS WITH SHRIMP <i>With a wild mushroom cabernet demi-glaze</i>	30.95		
STUFFED CHICKEN BREAST <i>Stuffed with cornbread, applewood smoked bacon, sweet peppers, and green onion served with fresh thyme and white wine cream sauce</i>	19.95		

STEAK PREPARATIONS

LEMON PARSLEY BUTTER	Complimentary
MAYTAG BLUE CHEESE BUTTER	Complimentary
PREPARED SPICE RUBBED	Complimentary
PREPARED AU POIVRE	2.00
PREPARED AU FROMAGE	2.00
SERVED WITH BEARNAISE SAUCE	2.00

JET FRESH SEAFOOD

PECAN ENCRUSTED SALMON <i>Served with mango chutney</i>	25.95
FILET MIGNON OF AHI TUNA <i>With pickled ginger and wasabi cream fraiche</i>	32.95
CHILEAN SEA BASS <i>Served with scallop and prosciutto cream sauce</i>	29.95
LIVE MAINE LOBSTER <i>1-2 pound lobster with crab stuffing</i>	29.95 per pound
STEAK AND LOBSTER <i>1 pound crab-stuffed lobster with 8 oz filet mignon</i>	52.95
STEAK AND CRAB <i>1 pound of crab legs with 8 oz filet mignon</i>	52.95
ALASKAN KING CRAB LEGS <i>With lemon and drawn butter</i>	30.95 per pound

SIDE DISHES

GARLIC MASHED POTATOES Small	5.95	Large	8.95
TWICE BAKED POTATOES Small	7.95	Large	10.95
MAYTAG BLUE CHEESE POTATOES Small	7.95	Large	11.95
HASHBROWNS <i>With aged cheddar</i>	7.95		9.95
PRIME MAC N' CHEESE			7.95
BAKED POTATO <i>Butter and sour cream</i>			6.95
GREEN BEANS <i>Sautéed with bacon & caramelized onions</i>	Small 7.95	Large	11.95
STEAMED ASPARAGUS <i>Butter and hollandaise</i>	Small 7.95	Large	11.95
STEAMED BROCCOLI <i>Butter and hollandaise</i>	Small 7.95	Large	11.95
CREAMED CORN Small	7.95	Large	11.95
BAKED CREAM SPINACH			8.95
MUSHROOM GRATIN <i>Wild mushrooms, garlic, lemon & Boursin cheese</i>			11.95
ONION RINGS			8.95

An 18% gratuity charge will be added to all parties of six or more

Jeff Ryser, Executive Chef ★ **Jeffery Harrop, General Manager**
BASS STREET CHOP HOUSE 1601 River Drive, Moline, Illinois 61265 p 309.762.4700 f 309.762.4710