

PROPER CHOPHOUSE
& COCKTAILS

GIRL DINNER MENU

WEDNESDAYS IN FEBRUARY

FIRST COURSE

HOUSE BOARD \$24

Assortment of Artisanal Cheeses, Prosciutto, Fig Jam,
Pickled Shallots, Accoutrements and Snacks

GAMBAS AL AJILO \$19

XVOO, Garlic Chile, Crostini

OYSTERS ON THE HALF SHELL \$18

Accoutrements

SECOND COURSE

CHICKEN PAILLARD \$26

10oz Chicken Breast thinly pounded, breaded and pan fried,
Served with Frisee Salad, Roasted Tomato and
Meyer Lemon Vinaigrette

CIOPPINO \$40

Handmade ricotta gnocchi, clams, halibut, salmon, scallop,
roasted tomato in a saffron butter emulsion

MARTINIS

WHITE CHOCOLATE RASPBERRY \$14

Vanilla Vodka, White Chocolate Liqueur, Cream,
Garnished with Raspberries

STRAWBERRY LEMON DROP \$12

Vodka, Fresh Lemon Juice,
Strawberry Purée, Simple Syrup,
Garnished with Sugar Rim & Lemon Wheel

CHERRY BLOSSOM \$12

Vodka, Cherry Juice,
Splash of White Cranberry Juice,
Garnished with Edible Flower

PEACH BELLINI "MARTINI" \$12

Vodka, Peach Purée, Simple Syrup,
Topped with Prosecco