

# MITCHELL'S STEAKHOUSE

COLUMBUS

## STARTERS

- Pepper Pot Calamari** \$12  
Jalapeño / Cherry / Pepperoncinis
- Colossal Shrimp Cocktail** \$14  
Horseradish Cocktail Sauce
- Crab Cake** \$15  
Corn Salsa / Golden Balsamic
- Crab Cocktail** \$14  
Gourmet Herb Dressing
- Oysters on the Half Shell\*** \$13  
Ginger Mignonette
- Wild Mushroom Sauté** \$9  
Grilled Sourdough / Parmesan
- Beef Carpaccio\*** \$12  
Garlic Herb Crostini / Arugula Salad
- Oysters Rockefeller\*** \$15  
Bacon / Spinach / Béarnaise

## SOUPS

- Lobster Bisque** \$8
- French Onion Soup** \$8

## SALADS

- Mitchell's Chop Chop** \$7  
Dates / Corn / Goat Cheese
- Spinach Salad** \$7  
Grape Tomatoes / Bacon  
Yellow Cheddar Cheese
- Caesar** \$7  
Parmesan Reggiano
- The Wedge** \$7  
Bacon / Egg / Tomato /  
Gorgonzola / Thousand Island

## SIGNATURE SELECTIONS

*A Complete 3 Course Meal*

### STARTERS

*(choice of one)*

- Mitchell's Chop Chop Salad**
- Arugula Salad**  
Mandarin Oranges/ Dried Cherries/Red  
Onion/Bacon Vinaigrette
- Lobster Bisque**  
Claw Meat & Scallions

### \$39.95 ENTREES

*(choice of one)*

**7 oz. Filet**

- Park Farms Chicken**  
Braised Vegetables/ Lemon Pan Jus
- Salmon Steak**  
Champagne Lemon Cream Sauce

### \$49.95 ENTREES

*(choice of one)*

- 16 oz. Colorado Lamb Chops**
- 16 oz. Ribeye**
- 10 oz. Filet Mignon**

### SIDES

*(choice of one)*

- Cauliflower Au Gratin, Broccoli,  
Mashed Potato, Corn, Creamed Spinach**
- DESSERT**
- Chocolate Cheesecake**  
Oreo Crust/Seasonal Berries/ Sweet Cream

## BUTCHER'S CUTS

- Petite Filet\***  
7oz. \$31
- Filet\***  
10oz. \$36
- New York Strip\***  
14oz. \$39
- Ribeye Steak\***  
16oz. \$37
- Cowboy Ribeye\***  
22oz. \$44
- T-Bone Steak\***  
24oz. \$48
- Lamb Chops\***  
16oz. \$36

## CHEF'S SELECTIONS

- Filet Oscar\***  
Lump Crab / Béarnaise / Asparagus  
7oz / 10oz \$38 / \$43
- Bacon Wrapped Filet\***  
Gorgonzola Crust / Port Wine Sauce  
7oz \$36
- Surf + Turf\***  
7oz Filet + Warm Water Lobster Tail  
\$49
- New York Au Poivre\***  
Pepper Crust /  
Cognac Peppercorn Sauce  
\$42
- Gorgonzola Ribeye\***  
Sautéed Mushrooms / Onions /  
Gorgonzola Crust  
\$43
- Steak + Shrimp\***  
New York Strip / Shrimp Scampi  
\$49

## FISH + CHICKEN

- Salmon Steak\***  
Champagne Lemon Cream Sauce  
\$28
- Chilean Sea Bass**  
Truffle Butter Cream Sauce  
\$31

- Warm Water Lobster Tail**  
\$25

- Shrimp Scampi**  
Pan Fried Garlic / Vin Blanc  
\$28

- Lobster Mac + Cheese**  
Maine Lobster / Vermont Cheddar  
\$26
- Park Farms Chicken**  
Braised Vegetables / Lemon Pan Jus  
\$22

**S A U C E S** \$3    Steak Sauce • Béarnaise • Horseradish • Cognac Peppercorn • Gorgonzola Crust

## SIDES \$7

- Buttered Asparagus**
- Green Beans + Bacon + Red Pepper**
- Chop House Corn**
- Steamed Broccoli**

- Hand-Cut Fries**
- Mac + Cheese**
- Forest Mushrooms**
- Garlic Mashed**
- Sweet Potato Casserole**

- Mashed Potatoes**
- Jalapeño Scalloped**
- Sea Salt Baked Potato**
- Creamed Spinach**

1408 POLARIS PKWY • COLUMBUS, OHIO 43240 • TEL. 614 888 CHOP • WWW.MITCHELLSSTEAKHOUSE.COM  
NICK MARKLEY, GENERAL MANAGER + MATT GOINGS, EXECUTIVE CHEF

\*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.