

# LUNCH MENU



## APPETIZERS

### MARTINI SHRIMP COCKTAIL \$13.50

COURT BOUILLON POACHED JUMBO SHRIMP / STUFFED QUEEN OLIVES  
COCKTAIL & CREOLE REMOULADE

### PEPPERED SEA SCALLOPS \$15.50

SILVER DOLLAR PEPPER SEARED SCALLOPS / WILTED SPINACH / SUN-DRIED TOMATOES  
BACON / SHALLOTS / LEMON-PEPPER MARMALADE

### \*AHI TUNA \$14.50

SESAME SEARED RARE / WAKAME SALAD / WASABI / GINGER PONZU / SRIRACHA

### CALAMARI FRITA \$11.25

LIGHTLY BREADED & FRIED / FRIED LEEKS / SAUCE CARDINALE

### NEW ORLEANS STYLE BARBECUE SHRIMP \$14.50

FRESH CRACKED PEPPER & ROSEMARY MARINATED SHRIMP / BUTTER / WHITE WINE  
GARLIC / CLASSIC SPICES / TOASTED CROSTINI

### CHESAPEAKE BAY OYSTERS \$13.50

TEN LIGHTLY BREADED & FRIED GOLDEN CRISP / FRIED LEEKS / CREOLE REMOULADE

## SOUPS

FRENCH ONION SOUP, GRATINEE \$7.95

SEAFOOD BISQUE \$8.95

CHEF'S HOMEMADE SELECTION \$6.75

## SALADS

### OPUS 9 HOUSE SALAD \$8.25~(WITH ANY SANDWICH OR ENTRÉE \$2.95)

MIXED GREENS / CARROTS / RADISHES / CUCUMBERS / CHERRY TOMATOES / FETA  
SUNFLOWER SEEDS / CHOICE OF DRESSING

### CAESAR SALAD \$9.25 ~(WITH ANY SANDWICH OR ENTRÉE \$2.95)

FRESH CHOPPED ROMAINE HEARTS / HOUSE-MADE DRESSING / GARLIC CROUTONS  
SHAVED PECORINO ROMANO

### CHOPHOUSE SALAD \$9.25

FRESH MIXED GREENS / BACON / YELLOW TOMATOES / CARROTS / CUCUMBERS  
ROASTED RED PEPPERS / SPICY PECANS

### THAI SPINACH SALAD WITH GRILLED CHICKEN \$10.95

BABY SPINACH / SESAME SOY DRESSING / EGG / CARROT / TOMATO / CUCUMBER  
TOASTED PEANUTS

### CAPRESE SALAD \$10.50

RED & YELLOW TOMATOES / FRESH MOZZARELLA / RED ONION  
FRESH BASIL CHIFFONADE / HOUSE BASIL VINAIGRETTE

### \*SALAD NICOISE \$15.95

MIXED GREENS / GRAPE TOMATOES / FRESH GREEN BEANS / OLIVES / EGG / CAPERS  
SCALLION DIJON VINAIGRETTE / SEARED AHI TUNA

## OPUS SALAD ADD-ONS

GARLIC SHRIMP \$7.95

GRILLED CHICKEN \$5.50

CRAB CAKE \$9.95

GRILLED SALMON\* \$7.95

PETIT FILET MIGNON\* \$13.50

FRIED OYSTERS \$10.50

GRILLED/BLACKENED TUNA\*: \$9.95

*\*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

EACH SANDWICH SERVED WITH A KOSHER SPEAR AND CHOICE OF: OPUS FRIES / PASTA SALAD  
HOMEMADE POTATO SALAD / FRESH FRUIT (ADD AN OPUS HOUSE SALAD OR CAESAR FOR \$2.95)

**\*PRIME RIB SANDWICH \$11.95**

PERFECTLY ROASTED & THINLY SLICED / HORSERADISH CHEDDAR CHEESE / HOT AU JUS

**\*FLANK STEAK SANDWICH \$12.95**

MARINATED / PROVOLONE / CARAMELIZED ONIONS / SMOKED TOMATO AIOLI

**OPUS 9 CHICKEN BREAST SANDWICH \$9.50**

HERB GRILLED CHICKEN BREAST / ROASTED PEPPERS / MELTED PROVOLONE

**JUMBO LUMP CRAB CAKE SANDWICH \$13.50**

ABSOLUTELY NO FILLER! FRESHLY BAKED-IN-HOUSE BUTTERED TOASTED BUN / RED PEPPER AIOLI

**OPUS 9 CLUB SANDWICH \$12.95**

BLACK FOREST HAM / SMOKED TURKEY / SWISS CHEESE / WHOLE GRAIN WHEAT  
LETTUCE / TOMATO / MAYONNAISE

**WAGNER CHICKEN SALAD \$10.50**

FRESHLY MADE CHICKEN SALAD WITH GRAPES & WALNUTS / WHOLE GRAIN WHEAT

**\*GRILLED TUNA SANDWICH \$13.95**

LEMON & PEPPER GRILLED TUNA STEAK / RED ONIONS / AVOCADO / RED PEPPER AIOLI

**\*THE MOZART BURGER \$10.95**

*THE FINEST GROUND CHUCK COMBINED WITH  
FRESH GROUND ANDOUILLE SAUSAGE  
COOKED TO ORDER*

**\*THE BEETHOVEN BURGER \$15.95**

*THE FINEST KOBE GROUND BEEF  
(GRASS FED, HORMONE FREE)  
AN UNBELIEVABLE BURGER: COOKED TO ORDER*

*ALL SERVED WITH TWO TOPPINGS, LETTUCE, TOMATO, RED ONION,  
KOSHER SPEAR & ROASTED GARLIC MAYO  
(ADDITIONAL TOPPINGS \$.95 EACH)*

CHEDDAR CHEESE  
CARAMELIZED ONIONS  
SMOKED BACON

BLEU CHEESE CRUMBLES  
GRILLED PORTABELLA  
SWISS CHEESE

TOBACCO ONION STRAWS  
HORSERADISH CHEDDAR  
SAUTÉED ONIONS & MUSHROOMS

## ENTREES

SERVED WITH GARLIC MASHERS & CHEF'S SELECTION OF VEGETABLES  
(ADD AN OPUS HOUSE SALAD OR CAESAR SALAD FOR \$2.95)

**\*FILET MIGNON (6oz) \$24.95**

THE FINEST CENTER-CUT TENDERLOIN: COOKED TO YOUR REQUEST

**\*OSCAR 9 (6 OZ.) \$29.95**

CENTER CUT FILET / COOKED TO YOUR LIKING / ATOP A MARINATED PORTABELLA  
MUSHROOM & ASPARAGUS / CLASSIC BÉARNAISE / SAUTÉED LUMP CRAB MEAT

**\*NEW YORK STRIP STEAK (8oz) \$21.50**

THE FINEST SIRLOIN: PERFECTLY COOKED TO YOUR REQUEST

**\*AU POIVRE STYLE (8oz) \$21.95**

OUR NEW YORK STRIP ENCRUSTED WITH WHITE, RED & BLACK PEPPERCORNS  
PAN-SEARED / DEGLAZED WITH BRANDY / FINISHED WITH BRANDY CREAM

**OPUS 9 LUMP CRAB CAKE \$16.95**

LUMP CRABMEAT & OUR SPECIAL SEASONINGS

**CHICKEN GENOESE \$11.50**

PESTO MARINATED CHICKEN BREAST / SAUTÉED SPINACH / SUN DRIED TOMATOES  
FRESH MOZZARELLA

**PAN-SEARED ROCKFISH FILLET \$13.50**

PINEAPPLE SALSA / ASPARAGUS / TOASTED ALMOND RICE / SPICY MANGO GLAZE

## SIDES (LARGE ENOUGH TO SHARE)

CHEF'S SAUTÉED SEASONAL VEGETABLES \$6.50

OPUS 9 BATTERED ONION RINGS \$9.50

RED SKIN GARLIC MASHERS \$5.95

CREAMED SPINACH \$6.95

CARAMELIZED ONIONS & MUSHROOMS WITH DEMI-GLACE \$6.75

OPUS 9 STEAK FRIES \$5.75

FRESH ASPARAGUS WITH HOLLANDAISE \$7.25

STEAMED BROCCOLI FLORETS \$6.95

CREAMED CORN AU GRATIN \$6.95

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