

Appetizers

Langostino's Lobster Cargot 17.95
basil and swiss cheese butter

Escargot Bourguignon 15.95
garlic, burgundy wine butter, and garlic toast

Fried Calamari 15.95
lemon caper sauce

Steamed Mussels 15.95
white wine, garlic, and lemon

Chesapeake Bay Raw Oysters 15.95
1/2 dozen with horseradish cocktail sauce

Chesapeake Bay Oysters Rockefeller 18.95
creamed spinach, bacon, and béarnaise sauce

Chilled Shrimp Cocktail 18.95
house made horseradish cocktail sauce

Portabella Mushroom 16.95
gulf shrimp, and chablis butter sauce

Sautéed Beef Tips 20.95
mushrooms, fried onions, zip sauce

Baked Brie Cheese 15.95
caramelized brown sugar almond sauce,
assorted fruit and sourdough baguette

Baked French Onion au Gratin
cup 4.95 crock 6.95

Salads

Signature Caesar Salad 13.95
add chic ken 4.95, broiled salmon or shrimp 12.95

Michigan Garden Salad 12.95
romaine lettuce, strawberries, dried cherries,
granny smith apples, crumbled blue cheese,
house made raspberry dressing

House Selections

Chicken Piccata 20.95
white wine, artichokes, capers, and lemon

Chicken Princess 20.95
sherry wine, artichokes, bell peppers, mushrooms

Chicken Diane 20.95
madeira wine sauce, shitake mushrooms, garlic

Veal Oscar 32.95
king crab meat, asparagus, and béarnaise sauce

Veal Marsala 26.95
sweet marsala wine, garlic, mushrooms, and
fettuccine pasta alfredo

Fettuccine Pasta with Chicken 20.95
palomino sauce, sweet peas, mushrooms, and
sundried tomatoes

Fettuccine Pasta with Tenderloin Tips 32.95
asparagus, mushrooms, garlic, and bordelaise sauce

Baby Back Ribs Bourbon BBQ Sauce 28.95
full rack of pork ribs, and french fries

Roast Half Duckling 25.95
mongolian glaze, broccoli florets and
rice almondine

Calves Liver Sautéed 21.95
bacon or onions

“ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

Steaks and Chops

steak's served with au jus and mushroom cap
our steak's are Char Broiled

Chateaubriand for Two 89.95
served tableside

Long Bone Tomahawk Ribeye 74.95
28oz. USDA Prime 28 Day Dry-Aged

Porterhouse Steak 22oz. 41.95

Prime Rib 16oz. 33.95
black angus

Rib Eye 16oz. 44.95
black angus 28 days dry aged

New York Sirloin 14oz. 38.95
Prime Grade from Creekstone Farms

Bone-in Filet Mignon 14oz. 52.95

Filet Mignon 9oz. 42.95

Petite Filet Mignon 6oz. 35.95

Petite Filet and Lobster Tail 86.95
6oz. filet and 10oz. Tail

Tournedos Henry IV 43.95
artichokes, tomato, béarnaise and bordelaise sauce

Lamb Chops 45.95
Colorado state, cornichons mint relish

Pork Chops 22.95
center cut, classic apple sauce

Seafood

Whitefish Broiled 20.95
tartar sauce, from Lake Superior

Walleye with Macadamia Nuts 26.95
orange tarragon sauce

Perch Sautéed 26.95
tartar sauce, from Lake Erie

Norwegian Salmon Seared 28.95
fennel, onions, fresh orange

Sea Scallops Grilled 38.95
lemon caper sauce

Gulf Shrimp 22.95
tempura battered

Frog Legs 20.95
roadhouse style

King Crab Legs 53.95
one pound

Lobster Tail 10oz. Single 52.95 Double 98.95

Compliments

Special Baked Potato 6.00
bacon, sour cream, cheddar and parmesan cheese

Oscar Style 16.95 “may contain crab shells”
crab meat, asparagus, béarnaise sauce

Side of Gulf Shrimp 15.95

Side of Frog Legs 15.95

Peppercorn and Brandy Sauce 3.00

Melted Blue Cheese 4.00

Bordelaise Sauce 3.00

Béarnaise Sauce 3.00

Fresh Vegetable 5.00

Sautéed Mushrooms 5.00

A Metro Detroit Classic

In 1968 two brothers of Albanian descent Paul and Peter Gogo, took a gamble and opened Mr. Paul's Chophouse. Paul, who ran the Georgian Inn on Gratiot and Peter who owned a coffee house in Greektown. The Gogo brothers started out with one humble goal-give the public a true dining experience. Nothing says you're serious on a date more profoundly then Caesar Salad and Chateaubriand for two served tableside.

The restaurant is built in Michigan's automotive industrial city of Roseville. Tool and die owners, however, were only a part of Mr. Paul's Chophouse. The brothers worked hard to create an atmosphere that was not only friendly and bustling, but one where anyone who had visited more than once found out there is a good chance, they would be recognized not only at the front door but by their server as well.

Over the years they imprinted their work ethic and their personalities at Mr. Paul's. It became one of the most famous dining restaurants the Detroit area had to offer. A perfect venue for girl's catch-up lunch, a business meeting or a casual evening dinner. Where on any night of the week a couple out on-the-town might fall in love all over again, get engaged or might find friends sitting next to them.

The Gogo's must be doing something right with a professional kitchen and dining room staff. The employees at Mr. Paul's from Angelo the bartender and Mary the waitress 49 years, John the head chef 40, Sean 21, Paul 7, Mark 13, Mari 8, Linda 21, Cindy 32, Shirley 22, Mike 30, Sue 28, Sharon 30, Carol 8, Kenan 8, Tom 11, and all of their loyal staff who have been with them for many years.

Their dream and vision, now being carried on by Paul Gogo's six children. Paul Jr., Chris, and Peter run Mr. Paul's Chophouse. While Nancy, Garry and Wayne take care of business at The Brewery Restaurant in Clinton Township, nephew Dean runs Luigi's Restaurant in Harrison Township.

Music That Will Calm The Soul

Pleze Raybon

Vocalist and Trumpeter

Join us 6:30 to 10:00

Tuesday and Wednesday