

## 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 28oz. 75.95**  
Prime Grade 28 Day Dry-Aged

**Porterhouse Steak 22oz. 41.95**

**Prime Rib 16oz. 34.95**  
Black Angus

**Rib Eye 16oz. 46.95**  
28oz. 28oz.

**New York Sirloin 14oz. 38.95**  
Creekstone Farms

**Bone-in Filet Mignon 14oz. 53.95**

**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 45.95**  
artichokes, tomato, béarnaise and bordelaise sauce

**Lamb Chops 45.95**  
Colorado State, cornichons mint relish

**Pork Chops 26.95**  
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 72.95**  
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**