



# The Chop House®

Dressings made fresh daily

- Ranch
- Blue Cheese
- Honey Mustard
- Santa Fe
- Vinaigrettes:*
- Balsamic
- Raspberry
- Champagne

## SIDES

- Mac 'n' Cheese
- Parmesan Creamed Spinach
- Baked Cinnamon Apples
- Jumbo Sweet Potato
- Loaded Baked Potato
- Sweet Potato Fries
- Mashed Potatoes
- Chop House Fries
- Onion Rings
- Rice Pilaf
- Sugar Snap Peas
- Burgundy Mushrooms
- Steamed Broccoli
- Fresh Fruit Medley
- Corn Crème Brûlée
- Steamed Asparagus + 1.5
- Deviled Eggs + 1



### Steak Add-Ons

- Béarnaise Sauce 2
- Blue Cheese Butter 3
- Horseradish Crust 3
- Sautéed Onions 3
- Burgundy Mushrooms 3
- Chef's Daily Preparation 4
- ½ Skewer Grilled Shrimp 11
- Cold Water Lobster Tail market



We proudly serve **USDA Choice**, grain-fed, heavily-aged beef, along with the finest chops and **USDC Inspected** seafood.

**We guarantee our service and our food.**

\*Item contains nuts. \*\*Item may contain nuts.

† Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.

– Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.

– Visit our website for locations, gift card sales, or to send a message to Mike Connor (CEO).

TheChopHouse.com



## APPETIZERS

- Mozzarella Wedges** marinara sauce 11
- Deviled Eggs** brown sugar bacon 10
- Spinach Queso & Chips** melted cheese, artichoke, jalapeño, spinach, sundried tomato 12
- Crispy Calamari & Shrimp** sweet red pepper, rémoulade and cocktail sauces 14
- Colossal Homemade Onion Rings** honey mustard sauce small plate 9 | 12
- Sweet Corn Tamale Cakes** avocado, pico de gallo, chipotle ranch, cilantro 13
- Chicken Pizza Florentine** crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke 13
- Jumbo Shrimp Cocktail** five jumbo shrimp, homemade zesty cocktail sauce 14
- Chargrilled Shrimp & Crab Cake** four jumbo shrimp, crab cake, herb butter, dill caper sauce 18
- Smoked Salmon Dip** garlic/black pepper smoked salmon, dill caper sauce, red onion, paprika, shrimp chips 15

## SOUPS & SALADS

- Homemade Soups of the Day** 6
- House Salad** grape tomatoes, jack, cheddar, bacon, cucumbers, rice noodles 6
- Balsamic Blue Cheese Chopped Salad** tossed with avocado, bacon, tortilla strips, onion, diced tomato 7
- Caesar Salad** tossed with croutons, fresh grated parmesan 6 | with chicken 16 | salmon fillet 20
- Grilled Chicken Salad** tossed with black olives, feta, cucumber, onion, rice noodles small plate 13 | 16
- Santa Fe Grilled Chicken Salad** black beans, peppers, roasted corn, onion, jack, cheddar small plate 13 | 16
- Crispy Chicken Tender Salad** grape tomatoes, rice noodles, bacon, jack, cheddar small plate 14 | 17
- Sliced Tenderloin Caesar Salad†** blue cheese, diced tomato, onion small plate 16 | 20

## SANDWICHES

- Slow-Roasted Prime Rib†** au jus, onion roll, mac 'n' cheese 18
- Smoked Brisket Philly** green peppers, onions, mushrooms, roasted tomatoes, provolone, au jus, fries 16
- Grilled Chicken Mozzarella** bacon, chipotle ranch, kaiser bun, sweet potato fries 16
- Voodoo Chicken Tacos** crispy tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, corn crème brûlée 15
- Beyond Burger®** plant-based, cheddar, fried onion ring, chipotle ranch, BBQ sauce, brioche bun, sweet potato fries\* 17
- Chop House Steakburger†** choice of cheese, blue cheese, bacon, sautéed mushrooms, onions, brioche bun, fries sub Beyond Burger® + 2 15

## CHICKEN

- Teriyaki-Glazed Grilled Chicken** fresh honey pineapple relish, rice pilaf, steamed broccoli 18
- Grilled Chicken Parmesan** fresh mozzarella, marinara, herbed fettuccine, steamed broccoli small plate 16 | 18
- Rosemary Grilled Chicken** rice pilaf, steamed broccoli 17
- Crispy Chicken Tenders** BBQ and honey mustard sauces, fries small plate 15 | 17

## STEAKS & CHOPS includes soup or salad and baked potato; chopped salad + 1

- Filet Mignon†** the leanest, most tender cut of beef 6 oz 31 | 9 oz 36
- Sirloin†** a rich, flavorful, center-cut steak 7 oz 21 | 10 oz 25
- Ribeye†** marbling creates a juicy, flavorful cut of beef 10 oz 27 | 14 oz 32
- New York Strip†** a large, tender cut from the strip loin 14 oz 34
- T-Bone†** enticing combination of the tenderloin and strip loin 20 oz 38
- Prime Rib†** slow-roasted for 12 hours, au jus 8 oz 26 | 12 oz 30 | 16 oz 34
- Filet of Beef Medallions†** our chef's daily preparation 6 oz 28 | 9 oz 32
- Horseradish-Crusted Filet†** crowned with a seared horseradish crust 6 oz 33 | 9 oz 38
- New Zealand Lamb Chops†** four rib chops, mint sauce 6 oz 30 | 12 oz 38
- USDA Prime Steak†** highest quality, top two percent of beef market

## PORK

- Chop House Pork Chop** thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato 12 oz 21
- Petite Pork Chops** two seasoned, center-cut chops, mashed potatoes, parmesan creamed spinach 18
- Fall-Off-The-Bone BBQ Baby Back Ribs** cinnamon apple garnish, jumbo sweet potato small plate 20 | 27
- BBQ Chicken & Baby Back Ribs Combo** cinnamon apple garnish, jumbo sweet potato 26

## SEAFOOD

- Baked Boston Schrod** Ritz® cracker crumb breading, dill caper sauce, parmesan creamed spinach 18
- Grilled North Atlantic Salmon†** seasonal topping, rice pilaf, steamed broccoli 23
- Chargrilled Jumbo Shrimp** herb butter fettuccine, steamed broccoli small plate 18 | 23
- Homemade Blue Crab Cakes** mashed potatoes, sugar snap peas small plate 19 | 25
- Cold Water Lobster Tail** oven roasted, parmesan and paprika, drawn butter, corn crème brûlée market
- Catch of the Day†** seasonal topping, rice pilaf, steamed broccoli market
- Seafood Fettuccine Alfredo** lobster, crab, shrimp, snap peas, mushrooms, tomato, green onion small plate 21 | 25  
sub chicken... small plate 16 | 19

- Add Soup, House Salad, or Caesar Salad to any entrée +5
- Add Chopped Salad to any entrée +6