

Dressings made fresh daily

Ranch Blue Cheese Honey Mustard Vinaigrettes: **Balsamic** Raspberry

#### **SIDES**

Champagne



#### **DESSERTS** 7

Deviled Eggs +1

New York Style Cheesecake Key Lime Pie

Homemade Ice Cream 4 Vanilla Bean, Heath® Bar Crunch, or Featured Flavor

### Steak Add-Ons

Béarnaise Sauce **2 3** Blue Cheese Butter Sautéed Onions 4 Chef's Daily Preparation ½ Skewer Grilled Shrimp 10



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

### We guarantee our service and our food.

† Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne 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).



SATISFACTION **GUARANTEED** 

# **CURBSIDE CARRY-OUT MENU** TO PLACE YOUR ORDER:

(937) 291-1661

## **APPETIZERS**

Mozzarella Wedges with Marinara	10
Deviled Eggs with Brown Sugar Bacon	9
Spinach Queso & Chips	10
Crispy Calamari & Shrimp sweet red peppers, rémoulade and cocktail sauces	12
Chargrilled Shrimp & Crab Cake	15
SOUP & SALADS	
Homemade Soup of the Day	6
House Salad grape tomatoes, jack, cheddar, bacon, cucumbers, rice noodles	6
Grilled Chicken Salad tossed with black olives, feta, cucumber, onion, rice noodles small plate 11	14
Crispy Chicken Tender Salad grape tomatoes, rice noodles, bacon, jack, cheddar small plate 11	111
SANDWICHES	
Grilled Chicken Mozzarella bacon, chipotle ranch, kaiser bun, sweet potato fries	13
Voodoo Chicken Tacos crispy tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, corn crème brûlée	12
Chop House Steakburger <sup>†</sup> choice of cheese, blue cheese, bacon, sautéed mushrooms, onions, brioche bun, fries	13
CHICKEN	
Teriyaki-Glazed Grilled Chicken topped with fresh honey pineapple relish, rice pilaf, steamed broccoli	17
Grilled Chicken Parmesan fresh mozzarella, marinara, herbed fettuccine, steamed broccoli small plate 14	17
	1.74

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

16

small plate 12 | 15

6 oz 28 | 9 oz 33

14 oz 31

12 oz **20** 

16

16

21

small plate 16 | 21

small plate 17 | 23

**Filet Mignon**<sup>†</sup> the leanest, most tender cut of beef **Sirloin**<sup>†</sup> a rich, flavorful, center-cut steak 7 oz 19 | 10 oz 23 **Ribeye**<sup>†</sup> marbling creates a juicy, flavorful cut of beef 10 oz **25** | 14 oz **30 New York Strip**<sup>†</sup> a large, tender cut from the strip loin Filet of Beef Medallions<sup>†</sup> our chef's daily preparation 6 oz **26** | 9 oz **30** 

Rosemary Grilled Chicken Breast rice pilaf, steamed broccoli

**Crispy Chicken Tenders with Chop House Fries** 

## **PORK**

Chop House Pork Chop thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, mac 'n' cheese Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato

**SEAFOOD** 

Baked Boston Schrod Ritz<sup>®</sup> cracker crumb breading, dill caper sauce, steamed broccoli Grilled North Atlantic Salmon<sup>†</sup> seasonal topping, rice pilaf, steamed broccoli Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli Homemade Blue Crab Cakes mashed potatoes, sugar snap peas Seafood Fettuccine Alfredo lobster, crab, shrimp, snap peas, mushrooms, tomato, green onion

small plate 17 21

Add Soup or House Salad to any entrée +4

small plate 19 26

sub chicken... small plate 13 | 16