



The Chop House®

Dressings made fresh daily

Ranch
Blue Cheese
Honey Mustard
Vinaigrettes:
Balsamic
Raspberry
Champagne

SIDES

Mac 'n' Cheese
Baked Cinnamon Apples
Jumbo Sweet Potato
Loaded Baked Potato
Mashed Potatoes
Chop House Fries
Sweet Potato Fries
Rice Pilaf
Sugar Snap Peas
Steamed Broccoli
Corn Crème Brûlée
Steamed Asparagus + 1
Deviled Eggs + 1

DESSERTS 7

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




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.

† 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 


Superior Dining Experiences. Everyday.


SATISFACTION GUARANTEED

CURBSIDE CARRY-OUT MENU TO PLACE YOUR ORDER: (615) 264-6673

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 | 14

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† 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 16
Grilled Chicken Parmesan fresh mozzarella, marinara, herbed fettuccine, steamed broccoli small plate 13 | 16
Rosemary Grilled Chicken Breast rice pilaf, steamed broccoli 15
Crispy Chicken Tenders with Chop House Fries small plate 12 | 15

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

Filet Mignon† the leanest, most tender cut of beef 6 oz 27 | 9 oz 32
Sirloin† a rich, flavorful, center-cut steak 7 oz 18 | 10 oz 22
Ribeye† marbling creates a juicy, flavorful cut of beef 10 oz 24 | 14 oz 29
New York Strip† a large, tender cut from the strip loin 14 oz 30
Filet of Beef Medallions† our chef's daily preparation 6 oz 25 | 9 oz 29

PORK

Chop House Pork Chop thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato 12 oz 19
Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, mac 'n' cheese 16
Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato small plate 18 | 25
BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato 24

SEAFOOD

Baked Boston Schrod Ritz® cracker crumb breading, dill caper sauce, steamed broccoli 15
Grilled North Atlantic Salmon† seasonal topping, rice pilaf, steamed broccoli 20
Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli small plate 15 | 20
Homemade Blue Crab Cakes mashed potatoes, sugar snap peas small plate 16 | 22
Seafood Fettuccine Alfredo lobster, crab, shrimp, snap peas, mushrooms, tomato, green onion small plate 17 | 21
sub chicken... small plate 13 | 16

• Add Soup or House Salad to any entrée +4