



# The Chop House®

◆ = a house specialty

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  
Mashed Potatoes  
Chop House Fries  
Sweet Potato Fries  
Rice Pilaf  
Sugar Snap Peas  
Burgundy Mushrooms  
Steamed Broccoli  
Fresh Fruit Medley  
NEW Corn Crème Brûlée  
Steamed Asparagus + 1  
Deviled Eggs + 1

Fresh Vegetable Plate 11  
choose four sides

## DESSERTS 7

Caramel Fudge Cake  
Triple Berry Shortcake  
New York Style Cheesecake  
Chocolate Mousse Cake  
Caramel Cookie Crunch  
Key Lime Pie

Housemade Ice Cream 3/5  
Vanilla Bean, Heath® Bar Crunch, Featured Flavor

### 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 8  
Cold Water Lobster Tail 20



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).

 **connor concepts**  
Superior Dining Experiences. Everyday.

TheChopHouse.com  

 **SATISFACTION GUARANTEED**

## APPETIZERS

Mozzarella Wedges with Marinara	8
Deviled Eggs with Brown Sugar Bacon	9
◆ Spinach Queso & Chips	9
Crispy Pork Ribs flash fried, molasses glaze, green onions	12
Colossal Homemade Onion Rings	small plate 6   9
◆ Sweet Corn Tamale Cakes avocado, pico de gallo, chipotle ranch, cilantro	11
Pizza Florentine crispy thin crust, creamed spinach, cheese, diced tomato, jalapeño, artichoke	9   with chicken 11
Jumbo Shrimp Cocktail six jumbo shrimp, zesty cocktail sauce	11
Chargrilled Shrimp & Crab Cake	14
Ahi Tuna† served rare, avocado, cucumber, sesame soy sauce, cilantro oil, sriracha, crispy chips	13

## SOUPS & SALADS

Homemade Soups of the Day	cup 4.5   bowl 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
Chop House Combo choose two: club, soup, house salad, chopped salad, caesar salad, or any two sides	11
Caesar Salad tossed with croutons, fresh grated parmesan	6   with chicken 13   salmon fillet 17
◆ Grilled Chicken Salad tossed with black olives, feta, cucumber, onion, rice noodles	small plate 10   13
Santa Fe Grilled Chicken Salad black beans, peppers, roasted corn, onion, jack, cheddar	small plate 10   13
Crispy Chicken Tender Salad grape tomatoes, rice noodles, bacon, jack, cheddar	small plate 10   13
◆ Sliced Tenderloin Caesar Salad† blue cheese, diced tomato, onion	small plate 13   17

## SANDWICHES

◆ Slow-Roasted Prime Rib† au jus, onion roll, mac 'n' cheese	14
Grilled Chicken Mozzarella bacon, chipotle ranch, kaiser bun, sweet potato fries	12
NEW Voodoo Chicken Tacos fried chicken tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, fries	11
NEW Turkey Reuben marble rye, thinly-sliced turkey breast, Swiss, sauerkraut, thousand island, sweet potato fries	11
◆ Chop House Steakburger† choice of cheese, blue cheese, bacon, sautéed mushrooms/onions, brioche bun, fries	11

## CHICKEN

Teriyaki-Glazed Grilled Chicken topped with fresh honey pineapple relish, rice pilaf, steamed broccoli	15
Grilled Chicken Parmesan fresh mozzarella, marinara, herbed fettuccine, steamed broccoli	small plate 12   15
Rosemary Grilled Chicken Breast rice pilaf, steamed broccoli	14
Crispy Chicken Tenders with Chop House Fries	small plate 11   14

## STEAKS

includes soup or salad and baked potato

Filet Mignon† the leanest, most tender cut of beef	6 oz 25   9 oz 29
Sirloin† a rich, flavorful, center-cut steak	7 oz 17   10 oz 21
Ribeye† marbling creates a juicy, flavorful cut of beef	10 oz 22   14 oz 26
New York Strip† a large, tender cut from the strip loin	14 oz 28
T-Bone† bone enhances flavor of the tenderloin and strip loin	20 oz 31
Prime Rib† slow-roasted for 12 hours, au jus	8 oz 21   12 oz 25   16 oz 29
Filet of Beef Medallions† our chef's daily preparation	6 oz 23   9 oz 27
Horseradish-Crusted Filet† crowned with a seared horseradish crust	6 oz 27   9 oz 31
USDA Prime Steak† highest quality, top two percent of beef	market

## CHOPS & RIBS

◆ Chop House Pork Chop thick, bone-in cut, cinnamon apple garnish, jumbo sweet potato	12 oz 17
Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, mac 'n' cheese	small plate 10   14
Center-Cut Lamb Chops† three petite porterhouse cuts, mint sauce, parmesan creamed spinach	small plate 22   27
◆ Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato	small plate 17   24
BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato	23

## SEAFOOD

◆ Baked Boston Schrod dill caper sauce, parmesan creamed spinach	14
Grilled North Atlantic Salmon† seasonal topping, rice pilaf, steamed broccoli	19
Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli	small plate 12.5   18
Homemade Blue Crab Cakes mashed potatoes, sugar snap peas	small plate 14   21
Cold Water Lobster Tail oven roasted, parmesan and paprika, drawn butter, choice of side	8 oz 24
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 15   19
sub chicken... small plate 12   15	

Soup, house salad, chopped salad or caesar salad with any entrée ... 4