



The Chop House®

◆ = a house specialty

Dressings made fresh daily
ranch
blue cheese
santa fe
honey mustard
balsamic vinaigrette
raspberry vinaigrette

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
NEW fresh fruit medley
steamed asparagus + 1
deviled eggs + 1

Fresh Vegetable Plate 11
choose four sides

DESSERTS

Caramel Fudge Cake 6.5
Triple Berry Shortcake 6.5
New York Style Cheesecake 6.5
Chocolate Mousse Cake 6.5
Caramel Cookie Crunch 6.5
Key Lime Pie 6
Premium Ice Cream 5

Steak Add-Ons

béarnaise sauce 2
blue cheese butter 3
blue butter/merlot glaze 3
horseradish crust 3
sautéed onions 3
burgundy mushrooms 3
bourbon bacon jam 4
chef's daily preparation 4
shrimp scampi 5
½ skewer shrimp, grilled 8
cold water lobster tail 19





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  

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

 **SATISFACTION GUARANTEED**

APPETIZERS

Mozzarella Wedges with Marinara	8
Deviled Eggs with Brown Sugar Bacon	8
◆ 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	10
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	10
NEW Chargrilled Shrimp & Crab Cake	14
NEW 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 16
◆ 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
The Cuban our version with thinly sliced roast pork and ham, bacon, melted swiss, ciabatta bread, spicy mustard, fries	11
Grilled Turkey Burger† southwestern spices, goat cheese, bacon, avocado, mayo, ciabatta bun, 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	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 10 13

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 22 12 oz 25 16 oz 28
Filet of Beef Medallions† our chef's daily preparation	6 oz 24 9 oz 28
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 23 28
◆ Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato	small plate 18 24
BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato	23

SEAFOOD

◆ Baked Boston Schrod dill caper sauce, parmesan creamed spinach	15
Grilled North Atlantic Salmon† seasonal topping, rice pilaf, steamed broccoli	20
Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli	small plate 13.5 19
NEW 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 23
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 14 18
	with chicken... small plate 12 15

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