



# 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  
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

## 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, or 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 21




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 



## APPETIZERS

Mozzarella Wedges with Marinara	9
Deviled Eggs with Brown Sugar Bacon	9
Spinach Queso & Chips	9
<b>NEW</b> Crispy Calamari & Shrimp sweet red peppers, rémoulade and cocktail sauces	11
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	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 14   salmon fillet 18
Grilled Chicken Salad tossed with black olives, feta, cucumber, onion, rice noodles	small plate 11   14
Santa Fe Grilled Chicken Salad black beans, peppers, roasted corn, onion, jack, cheddar	small plate 11   14
Crispy Chicken Tender Salad grape tomatoes, rice noodles, bacon, jack, cheddar	small plate 11   14
Sliced Tenderloin Caesar Salad† blue cheese, diced tomato, onion	small plate 14   18

## SANDWICHES

Slow-Roasted Prime Rib† au jus, onion roll, mac 'n' cheese	15
<b>NEW</b> Smoked Brisket Philly green peppers, onions, mushrooms, roasted tomatoes, provolone, au jus, fries	13
Grilled Chicken Mozzarella bacon, chipotle ranch, kaiser bun, sweet potato fries	13
<b>NEW</b> Voodoo Chicken Tacos crispy tenders, spicy aioli sauce, shredded cabbage, cilantro, pico de gallo, corn crème brûlée	12
<b>NEW</b> Turkey Reuben marble rye, thinly-sliced turkey breast, Swiss, sauerkraut, thousand island, sweet potato fries	12
Chop House Steakburger† choice of cheese, blue cheese, bacon, sautéed mushrooms, onions, brioche bun, fries	12

## 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
Rosemary Grilled Chicken Breast rice pilaf, steamed broccoli	16
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 31
Sirloin† a rich, flavorful, center-cut steak	7 oz 19   10 oz 23
Ribeye† marbling creates a juicy, flavorful cut of beef	10 oz 24   14 oz 28
New York Strip† a large, tender cut from the strip loin	14 oz 30
T-Bone† enticing combination of the tenderloin and strip loin	20 oz 33
Prime Rib† slow-roasted for 12 hours, au jus	8 oz 23   12 oz 27   16 oz 31
Filet of Beef Medallions† our chef's daily preparation	6 oz 25   9 oz 29
Horseradish-Crusted Filet† crowned with a seared horseradish crust	6 oz 29   9 oz 33
Lamb Chops† three porterhouse cuts, mint sauce, parmesan creamed spinach	SMALL PLATE 27   9 oz 32
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 19
Petite Pork Chops two seasoned, center-cut chops, mashed potatoes, mac 'n' cheese	small plate 11   15
Fall-Off-The-Bone BBQ Baby Back Ribs cinnamon apple garnish, jumbo sweet potato	small plate 19   26
BBQ Chicken & Baby Back Ribs Combo cinnamon apple garnish, jumbo sweet potato	25

## SEAFOOD

Baked Boston Schrod Ritz® cracker crumb breading, dill caper sauce, parmesan creamed spinach	15
Grilled North Atlantic Salmon† seasonal topping, rice pilaf, steamed broccoli	21
Chargrilled Jumbo Shrimp herb butter fettuccine, steamed broccoli	small plate 14   19
Homemade Blue Crab Cakes mashed potatoes, sugar snap peas	small plate 16   23
Cold Water Lobster Tail oven roasted, parmesan and paprika, drawn butter, corn crème brûlée	8 oz 25
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 16   20
	sub chicken... small plate 12   15

• Add Soup, House Salad, or Caesar Salad to any entrée +4  
• Add Chopped Salad to any entrée +5